

Budapest Lamb

- 2 lb. lamb stew meat, 1 1/2" cubes
- 2 Tbsp. olive oil
- 2 onions, chopped
- 6 garlic cloves, chopped
- 3/4 c. dry red wine
- 1 c. chicken broth
- 2 c. tomato juice
- 1/2 c. water
- 1 tsp. paprika
- 1 tsp. ground cumin
- 2 carrots - diced
- 1/2 c. frozen peas
- 1/2 c. slivered almonds
- 2 Tbsp. chopped parsley
- 2 Tbsp. chopped mint

Heat olive oil in a Dutch oven. Season lamb with salt and pepper before browning on all sides. Transfer to a bowl. Add onions to same pot and cook 5 minutes, stirring occasionally. Add garlic; stir and cook 1 minute more. Return lamb and juices, add wine, and simmer 5 minutes. Stir in chicken broth, tomato juice, water, paprika and cumin; bring to a boil. Cover, reduce heat, and simmer 90 minutes until lamb is tender. Add carrots; cook 15 minutes, uncovered. Stir in peas, almonds, and parsley to heat through. Serve with chopped mint as garnish atop.

Accompany with Cooper-Garrod Test Pilot P-47