



recipe from the brewery

Fighting Irish Stew

Serves 10 - 12

- 1½ lb bacon, diced
- 3½ lb boneless lamb shoulder, cut into 1½ inch chunks
- 3½ lb pork loin, cut into 1½ inch chunks
- 4 cloves garlic, minced
- 4 cups onions, diced
- 3 cups carrot, diced
- 2 cups celery, diced
- 2 cup turnip, diced
- 3 cup baby potatoes, quartered
- 6 cups lamb stock (can substitute beef stock)
- 3 cups Fighting Irish Red Ale
- 1 cup all-purpose flour
- 2 Tbsp brown sugar
- 4 bay leaves
- 2 sprigs fresh thyme
- 1 stem fresh rosemary
- 2 Tbsp salt
- 1 Tbsp cracked pepper

In a large pot, cook bacon over medium heat until evenly browned. Drain and set aside, keep fat.

In a large bowl mix flour, salt and pepper. Add pork and lamb, toss until coated evenly.

In same pot add bacon fat and heat over high until smoking, add meat and brown evenly. Remove from pot.

Add garlic, onion and celery to large pot, sauté until the vegetables start to soften, about 7 minutes. Deglaze with stock.

Add sugar, bacon, thyme, bay leaves and rosemary. Cover and simmer for 1½ hours, stirring occasionally.

Add carrots, potatoes, turnip and Fighting Irish Red Ale. Reduce heat, cover and simmer for 15 to 20 minutes until vegetables are tender.

Remove bay leaves, thyme and rosemary.

Season to taste.



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