

# Traditional Irish Stew

## Ingredients

- 6 russet potatoes, peeled and cubed
- 3 large onions, peeled and sliced
- 3 lbs stew beef or lamb, cubed
- salt, pepper and dried thyme to taste

## Directions

Preheat oven to 350°F.

Place half the cubed potatoes on the bottom of a dutch oven. Cover with half of the onions and then the meat. Sprinkle salt, pepper and dried thyme to taste. Cover with the remaining onions and then with the rest of the potatoes. Add salt and pepper to taste.

Add enough water to cover the potatoes. Cover the pot and bring to a boil on the stove over high heat. Once boiling, place pot in the oven and bake for 90 minutes.

<http://www.marga.org/food/int/ireland/stew.html>