

Leonese Stewed Lamb

For two servings

Ingredients

- 1 Tbsp olive oil
- 4 garlic cloves, peeled
- 1/2 loaf of bread (8 oz), cubed
- 2 1/2 lbs lamb shoulder chops, cut into chunks
- 1 onion, chopped
- 1 Tbsp Spanish paprika
- 1 bay leaf
- salt to taste
- 1/2 cup red wine
- 1/4 cup Italian parsley, chopped

Directions

Heat the olive oil in a large cauldron or saucepan over medium heat. Add the garlic cloves and bread cubes and saute until golden. Remove and set aside.

Turn the heat under the saucepan to medium-high and add the lamb pieces, browning on all sides. Move the lamb to a side and add the chopped onion.

Saute, stirring frequently, until soft. Stir in the paprika, bay leaf and wine. Let the wine evaporate, while you turn the lamb several times. Add 1 cup of water, bring to a boil, cover, turn heat to low, and simmer for 50 minutes.

Add the garlic, bread and the chopped parsley. Continue cooking until the lamb is very tender. Adjust seasoning before serving.