

Irish Lamb Stew

- 2 1/2 lb lamb stew meat
- 4 slices bacon sliced into 1" pieces
- 2 onions cut into wedges
- 2 lb potatoes peeled and quartered
- 6 small to medium carrots peeled and sliced into 2" pieces
- 1 turnip cubed
- 4 cups chicken beef or vegetable stock
- 1 tsp dried thyme
- salt and pepper to taste

1. Season the lamb with salt and pepper and set aside
2. Heat a large pot, cast iron is most traditional (6 to 7-QT) on medium heat and add the bacon. Cook for 3-4 minutes or until the bacon is crispy. Use a slotted spoon to remove the bacon to a paper towel.
3. Increase the heat to medium-high and add the lamb pieces in batches, browning all sides in the bacon fat. Remove the lamb to a plate.
4. Add the onion and cook for 2-3 minutes or until golden. Add the lamb back to the pot along with the broth and dried thyme. Bring the broth to a boil, then reduce the heat to low and simmer for 1.5 hours.
5. After one hour add the potatoes, carrots and turnip. Cook for an additional 20 minutes or until the vegetables are fork tender.



Beer Cheese

- 8 oz mild cheddar, coarsely grated, room temperature
- 8 oz sharp cheddar, coarsely grated, room temperature
- 2 garlic cloves, finely grated
- 2 Tbsp Worcestershire sauce
- 1 tsp mustard powder
- 1 tsp hot sauce
- Pinch of cayenne pepper
- Pinch of kosher salt
- 6 oz flat brown ale, room temperature
- 2 tsp finely chopped chives

1. Assorted crudité's, such as carrots, radishes, and/or celery, cut into 3-inch pieces, and assorted crackers, such as saltines, rye crackers, and/or water crackers
2. Pulse cheeses and garlic in a food processor until finely chopped. Add Worcestershire, mustard powder, hot sauce, cayenne, and salt and pulse until well combined (mixture will clump together). With motor running, slowly add beer and pulse until mixture is smooth but still grainy, about 5 minutes.
3. Transfer to a serving bowl and stir with a rubber spatula to combine. Top with chives.
4. Serve beer cheese with crudité's and crackers.

Do Ahead: Beer cheese can be made 2 days ahead, seal in airtight container and chill. Bring to room temperature before serving.

