



## SECONDO PIATTI

### Stufato d'Agnello Lamb Stew

2 lbs cubed lamb  
Wine vinegar  
Salt & pepper  
2 cloves chopped garlic  
1 tsp chopped rosemary  
Extra virgin olive oil  
1 small onion chopped  
2 stalks of celery chopped  
3 carrots chopped  
¼ cup of white wine  
1 cup basic tomato sauce  
Pinch of crushed chili pepper  
1 cup fresh or frozen peas

Season meat with wine vinegar, salt, pepper, chopped garlic and rosemary.  
Heat pan and coat bottom with olive oil.  
Saute celery carrots and onion for 2-3 minutes.  
Season with salt, pepper and chili pepper.  
Add meat a little at a time, letting it brown by not stirring it. Toss pan gently to move meat around.  
Once all meat is browned, add the wine around the edges of the pan, not over the meat.  
Let cook and reduce liquid.  
Add a little warm water and the tomato sauce.  
Cover and let cook until meat is tender.  
To finish, add fresh peas before serving.

