

Irish Stew—"Shanty" Style

(For four persons. Time required for cooking, 1 hour, 45 minutes.)

INGREDIENTS: 6 mutton chops
12 potatoes (medium size)
4 onions (medium size)
1 carrot (medium size)
1 teaspoonful table salt
 $\frac{1}{2}$ teaspoonful fresh ground black pepper

PREPARATION: Cut shanks off the chops and place both chops and shanks in a four-quart stew pot with 6 potatoes, two onions and one carrot, peeled and sliced, the pepper and salt in the quantities mentioned; add sufficient cold water to cover the lot and simmer steadily, stirring occasionally; after simmering for one hour and a quarter add six peeled potatoes, cut in halves, two onions, quartered, and continue simmering for thirty minutes longer; by this time the gravy will have acquired the desired consistency.