

## Lamb Stew - Chateau Basque

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A Basque herder moves a band of sheep into a shipping corral in the Columbia River Basin in northern Nevada.

*Bill Belknap/Courtesy Rapho Guillumette. Basque Library at the University of Nevada, Reno*

## Ingredients

5 pounds cured lamb shoulder

1 medium onion, diced

2 cloves garlic, finely chopped

4 carrots

6 medium russet potatoes

2 tbsp. all-purpose flour

4 tbsp. chopped parsley

1 tbsp. dry thyme

1 cups dry white wine

2 tbsp. oil

Salt and pepper

1 small Pyrenees sheepherder round bread

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In an 8-quart stock pot, saute lamb in oil along with the onion and garlic, until they are both soft. Add wine and enough water to cover meat. Add carrots cut in 1/4-inch pieces; add salt, pepper, thyme and parsley. Let simmer for 45 to 60 minutes. Add potatoes (cut in chunk-size pieces) and cook until soft. Skim excess fat from surface and add flour to thicken broth. Carve out top of bread in circular fashion. Clean out some of the bread from inside and spoon stew into crust shell. Replace top as a lid; place on serving dish and serve immediately.