

Mushroom Stew Mangano

2 lbs lamb, from the shoulder or leg, cut into 2 inch square pieces, trimmed

1 $\frac{1}{4}$ lb crimini or portobello mushrooms, cleaned and cut into large pieces

1 oz dried porcini mushrooms, reconstituted, strain and save liquid

$\frac{1}{4}$ cup fresh parsley, chopped

4 cloves fresh garlic, chopped

$\frac{1}{4}$ cup extra virgin olive oil salt to taste

2 tsp red pepper flakes

Preheat the oven to 350 degrees. Put the lamb into an oven-proof casserole with the soaking liquid from the dried porcini mushrooms. Add the mushrooms, parsley and garlic. Drizzle all with olive oil and sprinkle with salt and red peppers. Mix well. Cover and place in hot oven and let bake for about 1 $\frac{1}{4}$ hours stirring well every 15 minutes or so. Serve hot with plenty of crusty bread. You can also use veal or pork....

Paul Mangano