

# St. David's Day Cawl Recipe

## Ingredients

- 1kg diced lamb
- 2 litres lamb stock
- 225g leeks
- 225g carrots
- 225g swede
- 225g potatoes
- 225g onions



## Instructions

1. Peel and chop the carrots, swede, potatoes and onions. Peel and slice the leeks.
2. Place the lamb into a large pan and pour in the stock. Bring to the boil and then reduce the heat until it is simmering. Continue for one hour.
3. Add the vegetables to the pan and continue to cook for a further hour. Remove from the heat, cover and set aside to cool overnight.
4. When you are ready to serve, return the mixture to the boil and continue to boil for 15 minutes, or until completely heated through.
5. Serve with crusty bread and some Welsh cheese.

