

170

At Home: Irish Beel and Irish Lamb: 20 economical recipes from CBF: Irish Livestock and Meat Board

CBF: Irish Livestock and Meat Board

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Irish Beef and Irish Lamb

At Home



20 ECONOMICAL RECIPES FROM CBF - IRISH LIVESTOCK AND MEAT BOARD



Contents

Irish Beef – the Main Cuts	5	Irish Lamb – the Main Cuts	20
Beef and Onion Plait	6	Barbecue Breast of Lamb	21
Beef and Orange Casserole	7	Kidney and Bacon Toasts	22
Beefsteak and Kidney Pie with Suet Crust	8	Lamb and Apple Hot Pot	23
Carbonnade with Guinness	10	Lamb and Celery Salad	24
Chilli con Carne	11	Lamb Goulash	25
Irish Corned Beef with Parsley and Onion Dumplings	12	Lamb Kebabs with Mustard Sauce	26
Irish Meat Loaf	13	Shoulder of Lamb baked with Mustard and Herbs	27
Lasagne	14	Spinach stuffed Breast of Lamb	28
Meat Balls in Sweet and Sour Sauce	16		
Old-fashioned Shin of Beef Casserole	17		
Spiced Pressed Beef	18		
Traditional Pot Roast	19	Handy Hints	29