

Arni Frikase

2 Tbsp. olive oil
1.5 lbs. boneless lamb, cut into 1-2" pieces
1 yellow onion, diced
2 leeks, sliced
1 handful (2-3 Tbsp, chopped) dill
1.25 cups water
1 large head romaine lettuce (I actually used 2.5 hearts), chopped
2 eggs
1/2 cup fresh lemon juice (about 2 lemons - I actually use a little bit more because I like it lemony)

Season the lamb with salt and pepper. Heat a dutch oven/pot with a tight fitting lid over medium-high heat. Add the oil and when it's hot, add the lamb and brown. Stir in the onions, leeks and dill and cook until they begin to soften and turn golden.

Add the water and salt and pepper to taste. Bring to a boil and then cover, reduce the heat to low and simmer about an hour or as long as you want for the lamb to get tender. Check periodically to make sure there is enough liquid.

Add the lettuce and cover again. Allow the lettuce to wilt down into the mixture, stirring occasionally. Remove from heat.

Whisk the eggs together with the lemon juice. Add spoonfuls of the liquid from the lamb into the egg-lemon mixture, whisking continuously to be sure the eggs don't scramble. Then, add the egg-lemon/broth mixture back into the pot, stirring again. Season to taste if necessary.