



PIGNATA DI AGNELLO

(Lamb Stew)

SERVES 6

Traditionally cooked under a pastry crust, this slow-simmered stew is just as delicious without one.

- 3 lbs. boneless, trimmed lamb shoulder, cut into 2" cubes**
- 2 lbs. new potatoes, peeled and cut into 2" pieces**
- 1/3 lb. pecorino cheese, cut into 1/2" cubes**
- 1/4 lb. piece soppressata or spicy salami, cut into 1/4" cubes**
- 2 tsp. crushed red chile flakes**
- 4 sprigs thyme**
- 2 carrots, peeled and cut crosswise into 1/4"-thick coins**
- 1 large onion, roughly chopped**
- 1 rib celery, chopped**
- 1/2 head (about 12 oz.) curly endive or escarole, ends trimmed and roughly chopped**
- Kosher salt and freshly ground black pepper, to taste**

Combine ingredients in a 5-qt. dutch oven with 2 1/4 cups water. Cover pot with aluminum foil and then with the pot lid to create a tight seal. Cook over medium-low heat, shaking dutch oven occasionally, until the lamb and potatoes are tender and the juices have thickened slightly, about 2 1/2 hours.