



LAMB EN PAPILOTTE

(Arnaki Klephtiko)

“Klephtiko” is a term that refers to any kind of meat dish that is sealed and baked.

The word comes from the time of the Greek revolution, when bands of Greek guerrillas, called Klephts, hid in the mountains and cooked their dinner in pits “sealed” with dirt, so that smoke and steam would not escape and betray their positions.

2 pounds boneless lamb, cut into cubes
Salt, pepper, to taste
1/4 cup Krinos Extra Virgin Olive Oil
2 large onions, peeled and coarsely chopped
4-6 scallions, trimmed and cut into thin rounds
2-3 garlic cloves, peeled and minced
1 1/2 cups fresh peas (or frozen and thawed)
1/2 pound Krinos Kefalotiri Cheese, cubed
2 medium tomatoes, cored and sliced
2 teaspoons Krinos Oregano

Season the lamb with salt and pepper. Heat 2 tablespoons olive oil in a large skillet and brown the meat on all sides over high heat. Add the remaining olive oil and sauté the onions, scallions and garlic until wilted. Add the peas and cook for 5 minutes.

Preheat oven to 350°F. Cut 6 large sheets of aluminum foil or parchment paper. Distribute the lamb, vegetables and cheese cubes evenly among them. Season with salt and pepper. Top each with 2 slices of tomatoes and a little oregano. Seal each “parcel” either by folding it at the top to close thoroughly, or by tying it with a cotton butcher’s cord. Place the parcels in a roasting pan and bake at 350°F for about 1 hour. Serve immediately.

Yield: 6 servings