



LAMB WITH WILD GREENS AND EGG-LEMON SAUCE

(Arni Fricassee)

Fricassee has nothing to do with the French dish by the same name. In Greece it refers to meat and greens simmered and served with a tangy egg-and-lemon sauce. One of the most brilliant combinations in the whole repertoire of Greek flavors.

1/2 cup Krinos Extra Virgin Olive Oil
2 1/2 pounds boneless lamb, cut into stewing size pieces
2 large red onions, peeled, halved and sliced
2 garlic cloves, peeled and chopped
Salt, pepper to taste
1 cup dry white wine
Water
3 pounds dandelion, chard or spinach, trimmed, washed and drained well
1 bunch dill, chopped
2 eggs
Strained juice of 1-2 lemons

Heat the olive oil and brown the lamb. Add the onion and sauté until golden. Stir in the garlic, salt and pepper. Add the wine and enough water to cover the meat. Bring to a boil and simmer, covered, for about 40 minutes.

In a separate pot filled with a little water, steam the greens until wilted and drain. Add the steamed greens to the lamb, together with the dill, and continue cooking another 25-30 minutes. Add water if necessary.

Beat the eggs until frothy and add the lemon juice, beating. Take a ladleful of the simmering pot juices from the lamb and gradually drizzling them into the egg-lemon mixture, beating all the while. Quickly pour the mixture back into the pot, stir to combine and remove from heat. Season with salt and pepper and serve immediately.

Yield: 4-6 servings