

Stir Fried Lamb & Leeks

Ingredients

- 450g (1lb) leg of lamb, without bone
- 4-5 young leeks
- 1 clove garlic
- 3 thin slices from 2.5cm (1in) fresh root ginger
- 1tsp salt
- 3tbsp vegetable oil
- 30g (1oz) lard
- 2tbsp soy sauce
- 3tbsp dry sherry
- Freshly ground black pepper



Method

1. Cut the lamb into 2cm(.75in) x 4cm(1.75in) thin slices.
2. Wash the leeks and cut into 2.5cm (1in) sections.
3. Cut the garlic into thin slices and the ginger into short matchsticks.
4. Rub the lamb with salt.
5. Heat the oil and lard in a frying pan.
6. When hot, add the lamb, garlic and ginger.
7. Stir 2-3 times and add the leeks. Continue stirring over a high heat for 2-3 minutes.
8. Sprinkle with soy sauce, sherry and pepper.
9. Serve immediately.