

## ASPARAGUS LAMB CASSEROLE

- 1 lb. fresh asparagus spears
- 1 lb. lamb meat, cubed
- 2 medium onions, quartered
- 1 small can mushrooms
- 1 cup water
- 2 tbsps. butter
- 1 clove garlic, chopped
- salt, pepper and allspice to taste

Cut asparagus spears in 2 inch lengths (discarding tough portion at bottom); wash, drain, and set aside in a casserole dish.

Brown meat and onions in a pan adding 1 cup of water and cook until tender. Add spices and garlic, mushrooms and lemon juice.

Pour this mixture over the asparagus in casserole. If necessary, pour in additional amount of water to just barely cover.

Bake covered in an oven of 400° for about 15 minutes.

This also can be cooked in a saucepan on top of the stove using low fire.

Serves 4 or 5.