

MUSLIM COOKBOOK

CELERY WITH LAMB

Small bunch of celery

1 large onion

1 lemon

2 lbs. lamb meat

1 clove of garlic

Salt and pepper.

Cut lamb in the usual cubes and brown with onion. Cover water and cook with low flame until nearly done. Cut celery in small cubes and add to meat. Pound garlic, squeeze juice of lemon, mix with seasoning, add to meat and allow to simmer for a half hour or until done. Serve with rice.