Elizabethan Oyster-Lamb casserole
Serves 3 - 4

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One pound of lean shoulder of Lamb, cut into small chunks and seasoned with Salt and Pepper
1 Tablespoon of Butter
1 Table spoon of Lemon juice
1 and half dozen of shucked oysters in their own juice
1 additional tablespoon of butter, cut into small pieces
1 pound fresh asparagus or 1 package of frozen Artichoke hearts
Beurre manie: 1 and half tablespoons flour blended into one and half tablespoons of soft butter
Salt and pepper to taste

1) In a heavy Skillet brown the Lamb in one tablespoon of butter
2) In a bowl stir the lemon juice into the Oysters
3) Combine Lamb (with pan drippings) and Oysters (with their own juice) in an ovenproof dish
4) Dot mixture with small pieces of butter
5) Cover tightly with Aluminium foil and bake at 425 degrees for 15 minutes
6) Meanwhile cook the Asparagus or Artichoke hearts. Reserve in a warm place
7) With a slotted spoon, remove the Oysters and Lamb from their liquid. Reserve in a warm place
8) Pour liquid into the saucepan. Heat to boiling. Add Beurre Manie, stirring vigorously over a high flame until the sauce thickens.
9) Check seasoning. Add Salt and Pepper to taste.
10) on a serving platter, arrange Asparagus or Artichoke hearts decoratively over the Oyster Lamb Mixture.
11) Pour sauce over mixture and serve piping hot
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