**Pastoral taste**

1 lamb butt (chopped to 7/8 pieces)

5/6 lettuce leaves

1 onion

1 bundle scallion

1 bundle dill

1 bundle fresh mint

3 tbsp butter

1 tbsp flour

2 teaspoons salt

1 teaspoon sugar

Mix flour, 1 tbls melted butter, salt and sugar in a bowl, dip meat pieces in and fry both sides (seal) in a frying pan over high heat for five minutes.

In a saucepan stir chopped onions in 2 tbsp butter for ten minutes, add meat pieces and 1 cup boiling water and cook over medium heat for about half an hour.

Chop scallions, dill and mint leaves, roughly tear lettuce leaves to pieces and add to the saucepan without stirring, cover lid and cook for half more hour over low heat.