




# Connemara Air Dried Lamb

£7.99

OUT OF STOCK

## Quick Overview

The meat is slow cured for weeks using local herbs and then hung to dry. It is smoked over beach chips for one day to give the distinctive, yet delicate flavour.

## Details

Connemara Air Dried Irish Meats. Exceptional hand crafted meats created by James Mc Geough, master butcher based in Oughterard, Galway. The meat is slow cured for weeks using local herbs, hung to dry and smoked over beach chips to give the distinctive, yet delicate flavour. Winner of internationally renowned Great Taste Gold Awards, these meats are a unique taste and guaranteed to delight. 55g

## Additional Information

| | |
|---|---|
| **Contents** | No |