



# Lamb Curry

## TAGINE

### INGREDIENTS

1.2kg	Lamb neck chops	1/2 tsp.	Ground turmeric
3 Cups	Chicken stock	1/2 tsp.	Ground coriander
1/2 Cup	Dried apricots	1/4 tsp.	Ground cardamom
3 tbsp.	Extra-virgin olive oil		Freshly ground black pepper
1 medium	Onion, chopped	1/4 Cups	Freshly chopped flat leaf parsley (plus more for garnish)
4	Garlic cloves, minced	1/2 Cups	Toasted almond slivers
3 Tbs	Cape Malay style CURRY spice		Torn mint leaves, for serving
2 tsp.	Freshly minced ginger		Kosher salt
2 tbsp.	Tomato paste		
1	Cinnamon stick		

### METHOD

1. In a large bowl, toss lamb with about 2 teaspoons salt and spices. Let sit at room temperature for 1 hour or overnight in the refrigerator.
2. In a tagine or cast iron pot, over medium-high heat, heat oil. Add lamb and cook until golden, about 4 minutes per side. Work in batches as necessary. Remove lamb from pot and set aside.
3. Reduce heat to medium and add onion to the pot. Cook until soft, 5 minutes.
4. Add garlic and cook until fragrant, then add tomato paste and stir until coated.
5. Add lamb, apricots, and stock. Bring to a boil, then reduce heat and let simmer, covered, until lamb is tender and liquid is reduced, about 1½ hours.
6. Remove from heat and stir in parsley. Garnish with toasted almonds, mint, and more parsley. Serve over warm couscous or creamy polenta.