

LAMB TAGINE WITH GREEN OLIVES AND LEMON

A. 3 ½ lbs Lamb Shoulder, cut in 1" pieces

B. ¼ Cup Extra Virgin Olive Oil

5 Garlic Cloves, minced

Two, 2 ½" Strips of Lemon Zest

2 tsp. Ground Ginger

2 tsp. Paprika

2 tsp. ground Coriander

1 tsp. ground Cumin

1 tsp. Freshly Ground Black Pepper

¼ tsp. Cayenne Pepper

¼ tsp. Ground Cloves

Pinch of Saffron Threads, crumbled

1 tsp. Kosher Salt

One 3" Cinnamon Stick

C. 4 Cups Water

6 Large Carrots, thinly sliced

1 Onion, cut into ¼" dice

1 Cup Dried Apricots, chopped

2 Cups Green Pitted Olives

1 Cup Flat Leaf Parsley, chopped

1 Cup Cilantro Leaves, chopped

3 Tbsp. Fresh Lemon Juice

DIRECTIONS

In a large bowl, mix the ingredients in List B. Add the lamb pieces and toss to coat. Refrigerate 4 to 6 hours.

Scrape the lamb mixture into a tagine or medium enameled cast-iron casserole. Discard the lemon zest.

Add the water, carrots, onion and apricots and bring to a simmer. Cover and cook over low heat until the lamb is very tender, about 2 hours. Alternately can be cooked in a 325 F oven.

Can be prepared to this point a day ahead.

Refrigerate. Spoon off any fat from the broth. Stir in the olives, season with salt and heat through gently.

Remove from the heat and stir in the parsley, cilantro and lemon juice. Ladle into bowls and serve.

Serves 8