



LAMB CURRY

SERVES 8

The Russian River Valley Original

INGREDIENTS:

- 5 lb boneless lamb shoulder, trimmed & cut into 1 ½ " cubes
- 4 Tablespoons hot curry powder
- 1 teaspoon freshly ground pepper
- 3 teaspoons ground ginger
- 2 Tablespoons fresh ginger, finely grated
- 6 whole cloves
- ½ cup olive oil
- 4 medium onions, coarsely chopped
- 2 large garlic cloves, minced
- 2 cups dry vermouth
- 4 Granny Smith apples, peeled, cored & cut into large dice
- 3-4 teaspoons kosher salt
- 4 Tablespoons fresh lime juice
- Cooked rice & assorted condiments: mango chutney, unsweetened coconut, plain yogurt, peanuts, banana, etc

DIRECTIONS:

In a non-reactive bowl, toss the lamb with the curry, pepper, gingers and cloves. Set aside. Heat the olive oil in a large pan. Add onions and garlic and cook until lightly golden, about 10 minutes. Transfer to a large bowl and set aside. Increase heat to high, and add meat to the pan, cooking in batches until browned on all sides. As each batch is done, transfer it to the bowl with the onions. Reduce the heat to moderately high, return the meat and onions to large pan and add vermouth, apples and 2 c water. Bring to a boil, reduce heat and simmer gently until the meat is very tender, about 1 ½ hours. With a large slotted spoon, remove meat to bowl. Increase heat to high and boil the sauce, stirring until thickened, about ten minutes. Add the salt and lime juice and return meat to pan. Adjust seasonings. Serve with rice and condiments.

