



Lamb Korma

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| 2 | lb | Lamb, Boneless Leg Cubed |
| 1 | cup | Yogurt, Greek Unsweetened |
| 1/4 | cup | Canola Oil |
| 3 | each | Onion, Chopped Fine |
| 2 | tspn | Garlic Paste, Made From Fresh Garlic |
| 2 | tspn | Ginger Paste, Made From Fresh Ginger |
| 1 | each | Cinnamon Stick, Approximately 2" (substitute ground if needed) |
| 6 | each | Cloves, Whole (substitute ground if needed) |
| 10 | each | Peppercorns, Whole Black (substitute ground if needed) |
| 2 | each | Mace, Pieces (substitute ground if needed) |
| 5 | each | Cardamom Pods, Whole Green (substitute ground if needed) |
| 2 | tspn | Corriander Powder |
| 1 | tspn | Cumin Powder |
| 1/2 | tspn | Turmeric Powder |
| 1/2 | tspn | Red Chili Powder |
| 1/4 | tspn | Nutmeg Powder |
| 2 | each | Tomatoes, Large Chopped Fine |
| | | Salt to Taste |
| | | Cilantro, Fresh Chopped to Garnish |
- 1 Wash the lamb, drain and put into a large mixing bowl. Add the yogurt and mix to coat. Marinate over night in the covered bowl.
 - 2 Heat the canola oil in a deep heavy botoom pan on medium heat. When hot add the onions and fry until almost pale golden. Add the ginger and the garlic pastes and fry for 1 minute. Stir often to prevent burning.
 - 3 Add all of the spices and fry for 1 minute, or until the spices are slightly darker.
 - 4 Add the marinated lamb to this and fry until the meat is sealed. Add the tomatoes Cook on low heat until the meat is tender. The sauce should be fairly thick. Stirring often.
 - 5 When the meat is tender remove from pan and put the Korma in a serving dish. Garnish with chopped fresh cilantro.
 - 6 Serve with breads like Chapitas, Paratha or Naans.