



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Lamb Tagine with Dates and Almonds

Recipe adapted from Alan Jackson.

Makes 4 servings

4 tablespoons extra-virgin olive oil
3 tablespoons butter
2 medium onions, finely chopped
2¼ pounds top round or leg of lamb, cut into cubes
2 teaspoon ground turmeric
1 teaspoon ground ginger
2 teaspoon ground cinnamon
Kosher salt
Freshly ground black pepper
6 cups chicken stock or low-sodium broth
20 Deglet Noor dates, pitted
One 2-inch piece of fresh ginger, peeled and julienned
2 tablespoons blanched almond slivers
1 tablespoon honey
2 tablespoons brown sugar
2 tablespoons fresh lemon juice
Rice or orzo pilaf, for serving

1. *In a large pot, heat the olive oil and butter. Add the onions and cook over moderate heat, stirring occasionally, until soft and golden-brown. Add the lamb and brown on all sides. Add the turmeric, ground ginger, cinnamon, 1 tablespoon salt and 1 teaspoon pepper and stir to coat the lamb. Cook for 3 to 4 minutes.*
2. *Add enough stock to cover the meat and bring to a boil. Reduce the heat to low, cover the pot and simmer gently for 1½ hours, or until the lamb is almost fork-tender.*
3. *Stir in the dates, fresh ginger, almonds, honey and brown sugar. Cover the pot and simmer for another 30 minutes. Season with salt, pepper and lemon juice and serve with rice or orzo pilaf.*