

# SMITH-MADRONE

## Moroccan Lamb Tagine

Prep and Cook time: Approximately 1½ hours

Serves 6

3 pounds of fat-trimmed boned lamb steak, shoulder or other cut suitable for stewing, cut into 1½-inch chunks  
2 large onions, peeled, halved and thinly sliced  
4 cloves garlic, peeled and minced  
1 tablespoon paprika  
1 tablespoon cumin  
1 teaspoon ground turmeric  
1 teaspoon cinnamon  
1 teaspoon minced fresh ginger  
¼ teaspoon ground cardamom  
2½ cups of chicken stock  
12 dried apricots, roughly chopped  
1 cup carrots, peeled, cut on bias  
1 can (14½ oz) diced tomatoes with juice  
2 tablespoons tomato paste  
Salt and pepper to taste  
Box of couscous prepared as directed  
Garnishes if desired: sour cream, fresh chopped parsley or cilantro

Salt & pepper lamb.

Warm olive oil in a saute pan and brown lamb over medium heat.

Add onions and garlic, stirring often until onions begin to get limp (about 5 minutes).

Add spices and stir until fragrant (about 30 seconds).

Add broth, apricots, carrots, tomatoes and tomato paste; bring to a boil over high heat.

Reduce heat, cover and simmer, stirring occasionally until lamb is tender (about one hour) and/or put in oven for that length of time at 375.

Serve over couscous and can offer optional garnishes.

Enjoy with Smith-Madrone Cabernet Sauvignon!