

KHEEMA DO PYAZA

Curried Ground Lamb with Onions

¼ c. ghee

3 large onions, peeled cut lengthwise in half and sliced lengthwise into paper-thin slivers (about 3 cups)

2 t. finely chopped fresh ginger root

1 medium-sized garlic clove, peeled and crushed slightly with the flat side of a large knife

1 t. salt

1 pound lean boneless lamb

1 t. garam masala

1 t. turmeric

1 t. ground cumin

1 t. ground coriander

¼ t. cayenne pepper

3 medium-sized firm, ripe tomatoes, washed and coarsely chopped

2 T. yogurt

¼ c. water

3 T. chopped fresh cilantro

In a heavy 2-3 qt. saucepan, heat the ghee over high heat until a drop of water flicked into it splutters instantly. Add about 1 c. of the slivered onions and stirring constantly, fry for 10-15 minutes until they are richly browned and somewhat crisp. Watch carefully for any sign of burning and regulate the heat accordingly. Transfer onions to a bowl with a slotted spoon and set aside.

Add the remaining slivered onions, ginger, garlic and salt to the ghee remaining in the pan. Stirring the ingredients constantly with a spoon, fry for 7 or 8 minutes, until the onions are soft and golden brown. Add the lamb and continue stirring until the onions are soft and golden brown. Add the lamb and continue stirring until the meat shows no trace of pink. Stir in the garam masala, turmeric, cumin, ground coriander, red pepper, the tomatoes, yogurt and water. Stirring constantly, bring the mixture to a boil over high heat, then reduce the heat to low, cover tightly and simmer for 10 minutes. Taste for seasoning.

To serve ladle the entire contents of the saucepan into a deep heated platter or bowl and sprinkle the top with fresh coriander and the fried onions.