

We splashed out of a leg of Lamb for Christmas Day. Quite an investment for us and far too much meat for one sitting. So Sue cobbled this together with the left-over meat.

Ingredients:-

500g of roasted Lamb, cut into chunks
1 Thumb of Ginger grated. Or 1 Tsp of dried Ginger
4 Cloves of Garlic, minced
2 Red Onions, sliced
1 Tsp of Cinnamon powder
1 Tsp of ground Coriander
1 Tsp of ground Cumin
1 Tsp of ground Turmeric
½ a Tsp of Fennel Seeds
2 Tsp of Chilli Powder
A 400g tin of Chopped Tomatoes, plus 400g of water
Salt & Pepper to season
Oil to fry

Method:-

(1) Add to Oil to a large pan and fry the Onions until softened.
(2) Add the Garlic and Ginger and fry for a minute or so.
(3) Season with Salt & Pepper.
(4) Add the remaining spices and stir in.
(5) Add the chopped Tomatoes and water.

(6) Add the Lamb reducing the heat and simmer for 1 ½ to 2 hours.

The odd looking objects around the plates are Sprout Bhaji! (http://www.eatwellonuc.org.uk/index.php/recipes/420-curry-pies-sprout-bhaji)