

Tagine of Lamb with Lemon and Olives

Tagine el Labn Emsbmel

5 Servings

- 3 pounds lamb shoulder, cut into 1" cubes
- 1 pinch saffron, crushed
- 1/4 tsp turmeric
- 1 tsp ground ginger
- 1 tsp paprika, sharp
- 1/2 tsp ground black pepper
- 1 tsp kosher salt
- 1/4 tsp cumin
- 1/4 cup olive oil
- 2 cups water
- 2 1/2 cups finely diced onions
- 1/4 cup chopped herbs, parsley and cilantro
- 1 cup Calamata olives, pitted
- 2 lemons, preserved
- 1 lemon, juiced

Purchase approximately 3 1/2 pounds of lamb shoulder. Have the butcher bone the shoulder, cut off some of the excess fat and cut the meat into 1-inch pieces. Place the lamb into a bowl. Add the oil, onions, turmeric, ginger, paprika, black pepper, cumin and salt. Toss to evenly coat the lamb.

Heat a heavy duty pot over medium heat for 5 minutes. When hot, add the lamb mixture to the pot and sauté until lightly browned. Add the remaining onions, the water, half of the herbs, and simmer until the meat is tender. Add the juice from one lemon.

Rinse the olives and pit, if necessary. Very lightly rinse the preserved lemons and cut into quarters. Remove the pulp from the lemons, cut the peel into thin strips and add with the olives to the simmering lamb. Add the remaining herbs. Taste and add additional salt and ground black pepper, if necessary. Serve over couscous.