

# How to Make Moroccan Lamb Tagine

Yield: Makes 6 to 8 servings • Active Time: 20 minutes • Total Time: 3 hours

## Ingredients

- 2 teaspoons ras-el-hanout\*
- 2 teaspoons salt
- 3/4 teaspoon black pepper
- 3/4 teaspoon ground ginger
- 1/4 teaspoon crumbled saffron threads
- 3 cups water
- 3 lb boneless lamb shoulder, cut into 1-inch cubes
- 1 large onion, coarsely grated (1 cup)
- 2 garlic cloves, finely chopped
- 2 (3-inch) cinnamon sticks
- 1/2 stick (1/4 cup) unsalted butter, cut into pieces
- 1 1/4 cups raisins
- 1 1/4 cups whole blanched almonds
- 1/2 cup honey
- 1 teaspoon ground cinnamon
- Accompaniment: couscous

## Preparation

Whisk together ras-el-hanout, salt, pepper, ginger, saffron, and 1 cup water in a 5-quart heavy pot. Stir in lamb, remaining 2 cups water, onion, garlic, cinnamon sticks, and butter and simmer, covered, until lamb is just tender, about 1 1/2 hours.

Stir in raisins, almonds, honey, and ground cinnamon and simmer, covered, until meat is very tender, about 30 minutes more.

Uncover pot and cook over moderately high heat, stirring occasionally, until stew is slightly thickened, about 15 minutes more.

**Cooks' note:** Tagine can be made 1 day ahead and cooled, uncovered, then chilled, covered.

