

## Indian Coconut Lamb Curry

1 lb. Boneless lamb  
2 cups Coconut Milk  
2 tablespoons Ghee  
3-4 cloves Garlic  
2 Medium Onions, diced  
3-4 Black Peppercorns  
½ tsp of Turmeric  
2 cm Cinnamon sticks  
1 teaspoon Ginger Paste  
1 tsp of Cumin  
1 teaspoon Garlic Paste  
1 teaspoon Coriander Powder  
1 teaspoon Red Chili Powder  
½ teaspoon Garam Masala Powder  
1 can of fire roasted tomatoes  
2 cups Coriander Leaves, grinded to a paste  
½ cup Mint Leaves, grinded to a paste  
Green Chilies, grinded to a paste  
1 teaspoon Salt

Wash lamb meat, pat dry, cut into bit size pieces

Heat the oil using a non stick pan. Fry the whole spices for a minute until they become fragrant.

Add the onions and fry for around 5 minutes.

Stir in ginger and garlic. Fry until they become golden brown.

Add the meat, salt and the spice powders. Fry the mixture for 8-9 minutes while stirring frequently.

Add in the ground paste and the nuts. Fry for an additional minute.

Stir in 1 cup water and the coconut milk before transferring the mixture to a deeper pan.

Cover the pan and cook over low heat until the gravy gets thick and the meat becomes tender.