

Iraqi Lamb Shanks with Rice

Ingredients

- 2-6 lamb shanks
- 1 noomi (dried lime) or 1 strip of lime or lemon rind
- 1/4 cup olive oil
- 1 onion, chopped
- 1-2 tsp [baharat](#) or garam masala
- 1/2 tsp turmeric
- 1 15 oz can tomato puree or crushed tomatoes
- 1/4 cup raisins
- 1 lime or lemon, halved or quartered

Directions

Rinse the lamb shanks. Place in a large saucepan and cover with water. Add lime or lemon rind. Place on the stove over high heat and bring to a boil. Once boiling, remove any of the foam/scum that forms at the top. Turn down heat to low.

Meanwhile, heat oil over medium-high heat in a saute pan. Add the onion and cook until soft and transparent. Add the baharat and the turmeric and cook for one minute. Add the tomato puree and the raisins, and cook for a couple of minutes, stirring.

Add the tomato mixture to the pot with the lamb shanks and bring to a boil. Cover and simmer for an hour. Uncover and continue simmering for at least one more hour. Serve with [rice](#) and lemon.

<http://www.marga.org/food/int/iraq/lamb.html>