

Lamb Curry with Sichuan pepper

Ingredients

- 2 onions, peeled and quartered
- 8 garlic cloves, peeled
- 1" ginger root, peeled
- 1 tsp ground turmeric
- 1 tsp ground cardamon
- 1 tsp ground cinnamon
- 1 tsp ground cloves
- 1 tsp Indian chili powder
- 5 Sichuan peppercorns, [ground](#)
- 3 Tbsp mustard oil
- 2 lbs lamb shoulder, cubed
- 2 potatoes, cubed
- 2 Indian bay leaves
- salt to taste
- 2 cups water
- 1 bunch cilantro, chopped

Directions

Purée the onions, garlic and ginger together using a food processor or electric blender (alternatively, finely chop them and pound them using a mortar and pestle).

In a small bowl, mix turmeric, cardamon, cinnamon, cloves and pepper together.

Heat oil in a sauté pan over medium-high heat. Add the onion-garlic paste and spices and sauté, stirring frequently, until lightly brown. Add the lamb, potatoes, bay leaves and salt to taste and continue cooking, stirring frequently, until browned. Add the water, bring to a boil, then partially cover, reduce heat to low and simmer until the lamb and potatoes are cooked through and the sauce has reduced to a thick gravy. Adjust seasoning, sprinkle with chopped cilantro before serving.