

Declan's Lamb and Curried Rice

Curried Rice

1 cup basmati rice and 2 cups water
½ tsp. Allspice
1 Tablespoon curry (more if needed to taste)
½ tsp. Coriander
pinch of saffron
¼ cup of almonds
½ tsp salt (more if needed to taste)
½ tsp garlic powder
¼ cup of shallots (sautéed)
¼ cup of green peppers (sautéed)

Boil water add rice, mix spices together in small bowl. When half the water is absorbed add all spice and sautéed vegetables. When vegetables turn transparent add the almonds and extra curry if needed.

Lamb

1 lb. Lamb cut in 1" cubes
1tsp dried basil
1 tsp dried oregano
1 tsp dried thyme
1/3 tsp dried cayenne pepper
1Tablespoon of dried mint
1tsp. Paprika
½ tsp ground cloves
2 tsp fresh lavender crushed between fingers

Heat pan on medium heat, add grape seed oil to coat pan. Brown lamb cubes on all sides. Combine spices in a small bowl, stir in spices and finish cooking in a 250 degree oven for 20 minutes.