

A Lamb Recipe That Needs a Name

Written by Maxx
Saturday, 19 March 2011 22:41

This is what I cooked for dinner tonight, sorry no pics. I don't have a name for it, but hope to have one soon, when I have a good name I will post to Best Recipes, a site I get some inspiration from and a huge variety of recipes to pick. One of my favourite meats is Lamb, and I usually cook the Lamb as it is really expensive here in Aus right now ... The land that prospered on the sheep's back ... and we only eat it maybe once a fortnight. [I found a recipe by ck.hosgood that gave me the base idea](#), but I wanted a richer sauce in the Lamb, and I don't eat bacon, so I used olives instead. I also like some spice as well, so added the coriander and others.

The meal went well and my favourite comment was made,... that I did not cook enough!, this is a good datum that the meal was more than ok.

I am after a name for this, so you can Tweet me at http://twitter.com/#!/flikit_pictures or reply at [Best](#)

[recipes](#)

and give me a name for this recipe using the tag

[#MaxxsLamb](#)

if done in twitter. I don't have a prize, but I will credit you with the name if that is ok.

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Maxx.

Takes about ten minutes to prepare first lot of ingredients, another ten minutes if you need to dice the Lamb yourself. This is not a quick meal and has about 2 hours cooking all up, so if you work, pick a weekend to cook, unless you are home to prep and cook.

Ingredients

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500 gm Diced Lamb.

1 Red Onion, Sliced thinly.

2 Tablespoons of Plain Flour.

2 Teaspoons of Ground Coriander.

1 Teaspoon of Garam Masala.

pinch of Turmeric.

2 Tablespoons of Tomato paste.

1 Tablespoon of Worcestershire sauce.

1/4 Cup of Balsamic Vinegar.

3/4 Cup of good Shiraz wine.

1 Tablespoon of sugar.

Salt and Pepper to taste.

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1 Cup of Macaroni.

Lug of Olive oil.

1 White onion, chopped coarsely.

1 Crushed Garlic Clove.

Thumb of Ginger.

pinch of Coriander.

4 to 6 Kalamata Olives, sliced thinly.

1 medium Tomato, chopped.

1 cup grated aged tasty cheddar cheese.

¼ cup bread crumbs.

Method

1.

Preheat oven to 150 deg (fan forced) or 170 deg celcius.

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2.

Combine flour, ground Coriander, Garam Masala, Turmeric and use to flour the diced Lamb

3.

Place the lamb into a casserole dish and cover with the Red Onion.

4.

Combine the Tomato paste, Worcestershire sauce, Balsamic Vinegar, Wine, Sugar and season with Salt and Pepper.

5.

Pour over Lamb and Red Onion.

6.

Cover and heat in oven for one hour.

7.

Cook Macaroni in pot of salted water to instructions until "Al Dente" (To the Tooth). Drain and allow to Cool.

8.

Remove cover from Lamb, stir and bake for further 20 minutes.

9.

Fry Onion with Garlic Ginger and Coriander until soft.

10.

Remove Onion from heat and add Tomato and Olives, stir and let cool.

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11.

Add Onion to drained Macaroni and add about 3/4cup of the cheese and stir through.

12.

Place Macaroni mix on top of the Lamb and bake for 20 minutes.

13.

Sprinkle remaining cheese topped with bread crumbs and bake for further 10 minutes.

14.

Serve with crusty warmed Ciabatta bread and good rich Red wine, Shiraz or Chianti would be best suited.