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LAMB CURRY A LA MARY MEADE

- 2 Pounds Cubed Lamb
- 2 Teaspoons Salt
- 1/8 Teaspoon Pepper
- 1/4 Cup Butter
- 1 Clove Garlic, Minced
- 3 Onions, Minced
- 1/4 Cup Butter
- 2 Apples, Chopped
- 1/4 Cup Flour
- 1 Tablespoon Curry Powder
- 3 Cups Hot Lamb Stock
- 1 Lemon, Juiced
- 1 Slice Lemon Rind
- 1 Teaspoon Sugar
- 1 Tablespoon Ginger Sirup
- 1 Tablespoons Chopped Preserved Ginger

DIRECTIONS

1. Add salt and pepper to lamb.
2. Brown in butter.
3. In a separate pan, sauté garlic and onion in butter.
4. Add apples.
5. Blend in flour and curry.
6. Add stock and cook, stirring, until thickened.
7. Add lemon juice, rind, sugar, ginger, and sirup.
8. Blend well and pour over lamb in skillet.
9. Simmer for 30 minutes.
10. Serve with fluffy cooked rice.