

## **Curried Shoulder Lamb Chops**

8 shoulder lamb chops, 1 inch thick  
2 tbsp. butter  
1 clove garlic, crushed  
1/2 tsp. ground ginger  
1 large onion, sliced  
1 tsp. turmeric  
1 tbsp. curry powder  
2 tbsp. flour  
1 cup dry red wine or hard cider  
1 cup water  
1 large apple, sliced and cored  
1/2 cup seedless raisins

These reheat beautifully. Cool, refrigerate. Reheat, covered, in a 350°F oven until bubbling. Serve with boiled rice.

Melt butter, brown chops on both sides over high heat, then remove from frying pan. To the fat remaining in the pan, add the garlic, ginger and onion, stir over high heat until onions are soft. Add the turmeric and curry powder, stir until the whole is well blended. Add the flour, mix well and add the wine, water, apple and raisins. Bring to boil, while stirring. Lower heat and simmer, uncovered, about 1 hour or until chops are tender.

**Serves 6.**