

## Moroccan Tajin

1/4 cup olive or salad oil  
2 1/2 lbs. lamb shoulder, cut in 1 – inch squares  
1 clove garlic, minced  
1 onion, chopped  
2 tsp. salt  
1/2 tsp. freshly ground pepper  
1 bay leaf  
1 whole clove  
3 tbsp. chopped parsley  
1 tsp. ground ginger  
pinch of saffron (optional)  
2 chopped large tomatoes  
1/2 cup water  
2 large onions, cut in eights  
1 cup seedless raisins  
1 tbsp. butter  
1/3 cup blanched almonds  
3 - 4 hard cooked eggs

Lamb is a meat of many moods. As we can see in this sort of braised lamb, some may say it is a stew, yet it is different from what we know as a stew, in its subtle and unusual flavour. Try it!

Heat the oil in a deep, heavy pan. Add the meat, garlic and chopped onion. Stir the whole over high heat, until meat has lost its rawness.

Add the salt, pepper, bay leaf, clove, parsley, ginger, saffron and tomatoes. Stir again over high heat for 3 - 4 minutes. Add the water. Cover and simmer over low heat, about 1 1/4 hours or until lamb is tender. Stir once or twice.

Meanwhile, sauté the cut onions in oil until golden in colour. Soak raisins in warm water 1/2 hour and drain. Brown the almonds in the butter. Then add it all to the cooked meat. Place in a preheated 400°F oven, for 15 minutes. To serve, top with hard cooked eggs cut in half. Serve with plain boiled rice or toasted bread.

**Serves 6 to 8.**