

# Tagine Barrogog

## L a m b T a g i n e

Tagines, named for the special earthenware dish in which they are prepared, are often the mainstay of a Moroccan meal. In this aromatic version, meltingly tender, rich lamb is complemented by the tart, sweet taste of dried apricots. The complexity of flavors makes for a memorable meal, a feast typical of Moroccan cuisine.

*2 tablespoons vegetable oil*

*1/2 teaspoon salt*

*1/4 teaspoon freshly ground  
black pepper*

*1/2 teaspoon ground turmeric*

*1 1/2 pounds boneless lamb shoul-  
der, cut into 1/2-inch chunks*

*1/2 cup finely chopped onions*

*2 garlic cloves, finely chopped*

*3/4 teaspoon ground cumin*

*1/2 teaspoon sweet paprika*

*1/8 teaspoon ground allspice*

*3/4 cup water*

*1/2 cup dried apricots, soaked 10  
minutes in hot water to cover  
& drained*

In a Dutch oven, heat the oil over medium heat. Add the salt, pepper, and turmeric, and cook 2 minutes. Add the meat and cook, turning occasionally, 7 minutes, or until lightly browned on all sides. Stir in the onion and garlic, reduce the heat to low, and cook, covered,

10 minutes. Stir in the cumin, paprika, allspice, and water. Heat to boiling, reduce the heat, and simmer, covered, 1 hour and 10 minutes. Add the apricots and cook 30 minutes, or until the meat is tender. Serves 4.

added  
cinnamon &  
cloves in  
place of  
allspice