Lamb Curry

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Ingredients:

For the Marinade:

- 500 grams lamb, cut into bite-sized pieces
- 1/2 cup **Khaas Yogourt**
- 1 tbsp ginger-garlic paste
- 1/2 tsp turmeric powder
- 1 tsp red chili powder (adjust to taste)
- 1/2 tsp garam masala powder
- Salt to taste

For the Curry:

- 2 tbsp vegetable oil or ghee
- 1 large onion, finely chopped
- 2 medium tomatoes, finely chopped or puréed
- 1 tbsp ginger-garlic paste
- 2-3 green chilies, slit (optional, adjust to taste)
- 1 tsp cumin seeds
- 1 bay leaf
- 4-5 whole black peppercorns
- 2-3 cloves
- 1 cinnamon stick (1 inch)
- 1 tsp coriander powder
- 1 tsp cumin powder
- 1/2 tsp turmeric powder
- 1/2 tsp red chili powder (adjust to taste)
- 1 tsp garam masala powder
- 1/2 cup water (adjust as needed)
- Salt to taste
- Fresh cilantro leaves, chopped (for garnish)

Directions:

Marinate the Lamb:
In a large bowl, combine the lamb pieces with **Khaas Yogourt**, ginger-garlic paste, turmeric powder, red chilli powder, garam masala, and salt.
Mix well to coat the lamb evenly. Cover and marinate for at least 1 hour, preferably overnight in the refrigerator.

Cook the Lamb:
Heat oil or ghee in a heavy-bottomed pot or pressure cooker over medium heat.
Add the cumin seeds, bay leaf, black peppercorns, cloves, and cinnamon stick. Sauté for a few seconds until fragrant.
Add the chopped onions and sauté until golden brown.
Stir in the ginger-garlic paste and green chillies (if using). Cook for another 2 minutes until the raw smell disappears.

Add the Tomatoes:
Add the chopped or puréed tomatoes to the pot. Cook until the oil starts to separate from the mixture, and the tomatoes are well cooked down.
Add the coriander powder, cumin powder, turmeric powder, and red chilli powder. Cook for 2-3 minutes, stirring continuously.

Cook the Lamb:
Add the marinated lamb to the pot. Cook on high heat for 5-7 minutes, stirring frequently, until the lamb is browned on all sides.
Lower the heat, cover, and let the lamb simmer in its own juices for 10-15 minutes.

Add Water and Simmer:
Add water to the pot, just enough to cover the lamb pieces. Stir well and bring to a boil.
Lower the heat, cover, and let it simmer for about 45 minutes to 1 hour, or until the lamb is tender. If using a pressure cooker, cook for about 20 minutes after the first whistle.

Finishing the Curry:
Once the lamb is cooked and tender, stir in the garam masala powder.
Adjust the seasoning with salt if needed.
Let the curry simmer uncovered for a few more minutes to thicken the gravy to your desired consistency.

Garnish and Serve:
Garnish with fresh cilantro leaves.
Serve hot with steamed rice, naan, or roti.