



# Total Locals Club

Recipes for pairing with Total Locals  
Club July 2012 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
707. 857.4900

## Tagine of Lamb with Dates and Pearl Onions

Pair with 2008 Russian Hill Syrah Estate Grown

Serves 6

### Ingredients:

3 lb lamb stew meat cut into 1 1/2 inch cubes  
10 oz. pearl onions (fresh or frozen)  
2 Tbsp vegetable oil  
5 Tbsp fresh parsley, chopped  
1/4 cup fresh cilantro, chopped  
1 tsp. ground cinnamon  
1 tsp. ground ginger  
1/8 tsp. saffron, crushed  
1 1/2 cup water  
8 oz. dates, pitted  
2 Tbsp Honey  
2 Tbsp Slivered almonds, toasted

Cook onions in boiling water for 2 minutes. Drain and rinse under cold water before peeling.

In a large dutch oven, heat vegetable oil over medium-high heat.

Season lamb with salt and pepper, add to Dutch oven and brown about 4 minutes (may require several batches)

Mix in chopped parsley, cilantro, cinnamon, ginger, saffron, 1 cup water and 1 cup pearl onions.

Reduce heat to medium-low, cover and simmer until lamb is tender, about 1 hour.

Using slotted spoon, transfer lamb and pearl onions to bowl.

Reserve 3 dates for garnish. Add remaining dates and honey to sauce in Dutch oven.

Simmer sauce for 5 minutes, mashing dates with a fork.

Add remaining pearl onions and simmer until almost tender, about 5 minutes.

Add water more water if required to thin.

Return lamb to Dutch oven and simmer 5 minutes until heated.

Add salt and pepper to taste. Transfer to platter and top with slivered almonds and reserved dates.

Can be made ahead and re-heated before serving.

