

# Moroccan Lamb

## Ingredients:

3 large white Onions, chopped in about  $\frac{3}{4}$ "-1" pieces  
4 large cloves Garlic - sliced thin (Actually, you can use all the garlic you wish)  
Olive oil to sauté Onions and Garlic  
 $1\frac{1}{2}$  cup Grape jelly  
 $\frac{3}{4}$  cup yellow Mustard  
Leg of Lamb - cut in 1" chunks - bone and some of the fat removed  
(If we had more time, we'd keep the leg whole with the bone in.)  
 $1\frac{1}{2}$  cup of dried Apricots, packed  
 $1\frac{1}{2}$  cup of seedless Prunes, packed  
 $\frac{3}{4}$  cup Raisins  
Couscous cooked per package instructions (I'll have to look at the package to figure out how much.)  
Fresh fruit for garnish (We'll see what looks good; peaches, grapes, etc. work well.)

## Directions:

In a large pan, sauté onions and garlic until they start to become tender. Some browning is OK.  
Mix grape jelly and mustard with lamb pieces to cover well.  
Add Lamb and all the jelly and mustard to the onions and cook covered until the lamb starts to become tender.  
Stir occasionally and avoid burning on the bottom. If you need to add some water, do so.  
About 30 minutes before serving add apricots, prunes and raisins and continue to cook.  
While the lamb is cooking, cook the couscous per the package instructions.

## Plating:

Put some couscous on the plate and add the lamb mixture on top.  
Add fresh fruit garnish on top.