

Recipe by Chef Derek Dupree of Bernie's

## Lamb Hashwi

### Hummus Ingredients

1. 1 can chickpeas
2. 3 tablespoons garlic
3. 2 cups vegetable oil
4. 2 cups olive oil
5. 1 ⅓ cups lemon juice
6. 1 cup cold water
7. 2 cups tahini
8. Salt to taste
9. 2 tablespoons cumin
10. Roasted Jalapenos, minced (to taste for desired spice)

### Hummus Method

- In small batches combine all ingredients in a food processor. Blend until smooth using a rubber spatula to combine all ingredients. Fold in jalapenos (if desired)

### Lamb Ingredients

1. 3 lb ground lamb
2. ½ cup garam masala
3. ⅓ cup onion, small dice
4. 1 tablespoon garlic, minced
5. 8 cups canola oil
6. ½ cup pomodoro

### Lamb Method

- In a large pan, heat small amount of olive oil and add the ground lamb. Season to taste with salt and continue cooking, stirring often. Render until the meat has let out all of its fat and water. Continue to cook until the liquid is reduced by half and the ground meat is broken up into fine pieces
- While the lamb is cooking, heat the canola oil in a separate pan. Shallow fry the onions and garlic, stirring until just golden brown. Add in the spices and toast for 1 minute
- Add the rendered lamb into the canola oil mixture, stir well to coat everything. Mix in the pomodoro
- Cook the lamb for another 10 minutes to marry the flavors and season with salt to taste
- Strain the lamb from the oil, but save excess liquid for future use
- Spread lamb evenly over a parchment lined sheet tray and let the lamb cool (keep the oil hot)
- Once lamb is cool, transfer to a container and pour the rendered oil over the lamb. Let chill

- Strain the ground lamb with a slotted spoon before plating over hummus