

Xinjiang Cumin Lamb

Ingredients

1 lb Lamb (thinly sliced)
1 T Soy Sauce
1 T Rice Wine
1/2 t Kosher Salt
1 1/4 t Baking Soda
2 T Cornstarch
2 T Cumin
1/2 t Sugar
1/4 t White Pepper
4 T Vegetable Oil
25 Dried Chillis
1 Onion (small, sliced)
2 T Ginger (grated)
5 clv Garlic (sliced)
1/2 c Cilantro (chopped)
1 t Sesame Seeds (toasted)

Instructions

1. Combine lamb, soy sauce, rice wine, salt, baking soda and cornstarch in a medium mixing bowl. Mix well then set aside to marinate for 30 minutes. Mix cumin, sugar and white pepper in a small bowl, set aside.

2. Heat 3 tablespoons of oil in a large non-stick skillet over medium-high heat until hot. Add half the lamb and spread out in a single layer. Leave for 30 seconds then, using a spatula toss for 1 more minute until the lamb is slightly golden. Remove onto a plate.

3. Add the rest of the lamb to the pan. Again, leave for 30 seconds then toss for 1 additional minute and transfer to the same plate.

4. Heat the remaining 1 tablespoon of oil. Add the dried chilli, ginger and garlic. Stir for 10

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seconds to release flavor, then add the onion. Cook for 2 minutes until the onion just starts to soften.

5. Add the cooked lamb then sprinkle the spice mix over. Toss well to evenly coat. Add the cilantro, sesame seeds and toss. Serve immediately over rice.