

KEEMA

- 2 medium onions
- 4 cloves garlic
- 2-4 tbsp oil or ghee
- 1 piece of ginger, 2 inches by 1 inch
- 1 stick cinnamon
- 4 whole cloves
- 4 black peppercorns
- 2 jalapeños
- 1 tbsp coriander
- 1 tsp cumin
- 1/2 tsp turmeric
- 2 tomatoes
- 1 lb ground lamb
- 1 lb ground turkey
- 1 tbsp lemon juice
- 1/2 to 1 tsp salt, to taste

Put onions, garlic, and ginger in a food processor, blend until a paste. Add a little water if necessary. Heat oil or ghee and add cinnamon, cloves, peppercorns, and jalapeños. After a few seconds add the onion mix. Cook for about 10 minutes. Add the coriander, cumin, and turmeric. Cook for another 5 minutes. Add the tomato, cook for 2-3 minutes. Add the meat and salt, fry on high for 5 minutes until the meat is brown. Add 1/2 cup water and lemon juice. Bring to a boil, then lower to simmer. Cook covered for an hour.