



Prepare delicious holiday recipes provided by our Celebrity Chefs at home during the LIVE broadcast of the Holiday Celebration on KCET on December 24.

CHRISTMAS LAMB ROAST, DELHI-STYLE

Courtesy of Kajsa Alger, 49th Annual L.A. County Holiday Celebration Host

Serves 4

Yogurt Marinade/Sauce	2 32-ounce tubs of plain yogurt
4 tablespoons vegetable oil	Juice of 3 lemons
2 white onions, sliced	
4 cloves garlic, chopped	1 boneless leg of lamb
2 inches fresh ginger root, peeled and thinly sliced	3 tablespoon kosher salt
3 serrano chiles, sliced	
2 teaspoons ground cardamom	Nut Topping
1 tablespoon whole cumin seeds	2 cups sliced almonds
10 whole cloves	1 cup raw cashews
1 tablespoon cinnamon	1/2 cup brown sugar
1 teaspoon whole black peppercorns	1 tablespoon kosher salt

Heat oil in a large sauté pan over high heat. Add onions and cook until almost golden then add garlic, ginger, chiles, cardamom, cumin, cloves, cinnamon, and peppercorns and cook for another 2 minutes until aromas of the spices are released and onions are soft. Remove from heat.

In a food processor or blender, combine the onion and spice mixture with half of the yogurt and puree until there are no large pieces (mixture will not be entirely smooth, but all ingredients will be well chopped).

Transfer mixture to a large bowl and add the remaining yogurt and lemon juice. Stir to combine thoroughly. Refrigerate 1 cup of the yogurt marinade for later use in the nut topping. Divide the rest of the marinade in half, refrigerating one part for later use as a serving sauce.

Place lamb in a large bowl and season liberally with salt. Pour the remaining half of yogurt marinade over the lamb. Rub into the lamb, making sure to get inside the folds as much as possible. (If you bone the lamb yourself, marinate both the inside and outside before rolling and tying. If lamb is already tied, just marinate the outside.)

Allow lamb to marinate at least 7 hours or overnight.
Preheat oven to 375 degrees F.

In a food processor, combine the 1 cup of reserved yogurt marinade with nuts, brown sugar, and salt. Pulse until texture is semi-rough and only small chunks of nut remain.

Remove lamb from marinade, discarding the marinade. Place lamb in a roasting pan and coat the entire top and sides of the lamb with the nut mixture.

Cover with aluminum foil and roast for 2 hours 15 minutes. Remove the foil and continue roasting another 10 minutes, until the topping on the lamb has browned all over.

Remove from oven and let rest at least 20 minutes before slicing. To serve, arrange sliced lamb on plates and top with a dollop of reserved yogurt sauce, as well as naan and your favorite tomato chutney.