

## Easy On-the-Bone Lamb Curry - Bold, Rich, and Fall-Off-the-Bone Tender

Easy On-the-Bone Lamb Curry ??



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

? For the Curry:

- 2 lbs (900g) lamb on the bone, cut into chunks
- 2 tablespoons oil
- 2 medium onions, chopped
- 3 cloves garlic, minced
- 1-inch piece ginger, grated
- 2 medium tomatoes, chopped
- 1 cup yogurt
- 2 cups water or broth
- 2 medium potatoes, cubed (optional but recommended)

? Spices:

- 1 teaspoon ground cumin
- 1 teaspoon turmeric
- 1%<sub>00</sub> teaspoons garam masala
- 1%<sub>00</sub> teaspoons chili powder (adjust to taste)
- Salt and black pepper, to taste

### DIRECTIONS

- 1. SautØ the Aromatics:** In a large pot or Dutch oven, heat oil over medium heat. Add the onions, garlic, and ginger, and cook until golden and fragrant (about 8-10 minutes).
- 2. Brown the Lamb:** Add the lamb pieces and cook, stirring occasionally, until browned on all sides.
- 3. Add Spices and Yogurt:** Stir in the cumin, turmeric, garam masala, chili powder, salt, and pepper. Add the chopped tomatoes and yogurt. Mix everything well and cook for 3-5 minutes to let the spices bloom.
- 4. Simmer Low and Slow:** Pour in water or broth, stir, and bring to a simmer. Cover and cook on low for 1.5 to 2 hours, or until lamb is fork-tender and falling off the bone. If using potatoes, add them in the last 30 minutes.
- 5. Serve and Enjoy:** Taste and adjust seasoning. Serve hot with rice, naan, or roti. Garnish with fresh cilantro if desired.

### TIPS FOR SUCCESS

Use bone-in lamb shoulder or shank for the richest flavor Yogurt tenderizes the lamb and gives the curry body-don't skip it Want deeper flavor?

Make it a day ahead -the curry gets even better Add a splash of cream or coconut milk at the end for a richer finish Leftovers freeze beautifully -double the batch and thank yourself later

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-on-the-bone-lamb-curry-bold-rich-and-fall-off-the-bone-tender/>