

## CLEOPATRA'S LAMB SALAD

### INGREDIENTS

*SERVES 6*

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| 4 cups shredded cooked lamb shoulder                                    | 8 cups cooked basmati rice   |
| 5 tablespoons olive oil   | 1/4 cup chopped fresh parsley  |
| 1/4 cup toasted sesame seeds  | 2 tablespoons chopped fresh mint   |
| 2 tablespoons pomegranate molasses (available at specialty food stores) | 4 fresh apricots, peeled, pitted, and sliced<br>into wedges, or 1 cup finely sliced, dried |
| 1/4 cup dry sherry  | 1 cup blanched slivered almonds, toasted   |
| 1 cup golden raisins  | 1 cup fresh pomegranate seeds  |
| 1/4 cup honey, preferably wildflower                                    | 1 cup scallion greens, sliced very thin on<br>an angle and soaked in ice water             |
| 1/4 cup fresh lemon juice   |  |
| 1/2 teaspoon sea salt   |  |
| 1/2 teaspoon freshly ground black pepper                                |  |

In a large skillet, saute the lamb in 1 tablespoon olive oil until crisp, about 5 minutes. Transfer to a bowl and toss with the sesame seeds and pomegranate molasses. Keep warm.

In a small saucepan, warm the sherry over low heat. Add the raisins (and dried apricots, if using) and keep over low heat until the sherry has been absorbed. Let cool.

In a large skillet, whisk together the remaining 4 tablespoons olive oil, the honey, lemon juice, salt, and pepper over low heat. Toss in the rice, parsley, and mint.

Divide the rice among six large bowls. Pile the lamb in the center. Top with the remaining ingredients: raisins, apricots, almonds, pomegranate seeds, and scallions. Don't worry if you have leftovers- this salad is just as good cold.