

Dan McFadden's super-douper lamb and apricots jumbalaya:

Saute 1 lb. lamb (1" cubes) and 1 c. chopped onions in 1/2 stick of butter. Add. 3/4 tsp. cinnamon, 1/2 tsp. pepper, 1/2 tsp. salt, 3 Tbsp. white raisens, 1 c. apricots (dried), 1/2 c. walnuts, 3-1/2 c. water. Simmer for 1-1/2 hours. Cook 1-1/2 c. rice in 3 c. water (bring water to boil, add rice, a little salt, simmer for 15 min. add 1/2 stick melted butter). Layer rice and meat mix, simmer for 30 min.