

HANDLEY SYRAH

LAMB CHILI WITH MASA HARINA DUMPLINGS

Adapted from Gourmet Magazine

FOR CHILI

3 ounces (about 10) dried mild
New Mexico chilies
2 cups water
3 1/2 pounds boneless lamb shoulder,
trimmed and cut into 1 inch cubes
Salt & pepper
3 tablespoons lard

1 large onion, diced
4 cloves garlic, minced
2 bay leaves
2 teaspoons ground cumin
1 1/2 teaspoons dried oregano, crumbled
2-3 tablespoons pureed canned chipotle
chilies in adobo
3 cups water or red wine

FOR DUMPLINGS

3/4 cup masa harina (corn tortilla mix)
1/4 cup flour
1 teaspoon baking powder
1/4 teaspoon baking soda

1/4 teaspoon salt
1/4 cup chilled lard
3/4 cup buttermilk
2 tablespoons chopped cilantro

over please  

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MAKE CHILI:

Simmer dried chilies in 2 cups water, covered, until very soft, about 20 minutes. Saving cooking water, drain chilies, stem them, and puree in a blender with cooking water until smooth. Force puree through a sieve or food mill. Pat lamb dry, sprinkle with salt & pepper. Heat 2 tablespoons lard over moderately high heat and brown the meat in 2 batches, each taking about 5 minutes. Transfer to a bowl. Add remaining tablespoon of lard and sauté onion, garlic, and bay leaves over moderate heat until softened. Add cumin, oregano, reserved chili puree, and chipotle chili puree, stirring frequently and scraping up brown bits from bottom of pot, about 5 minutes. Add lamb and remaining water or wine, return to a boil, reduce heat and simmer, covered, until lamb is tender, about 2 1/2 hours.

MAKE DUMPLINGS:

Stir together dry ingredients. Blend in lard with a pastry blender or with fingers until mixture resembles coarse meal. Add buttermilk, stirring until dough is moistened. Skim fat off chili and discard bay leaves, then drop 8 or 9 heaping spoonfuls into chili. Simmer, covered, 15 to 20 minutes, until the dumplings are dry to touch. Sprinkle with cilantro.

Chili is best when made at least 1 day ahead, without dumplings and cilantro, and can be made 2 days ahead. Discard fat from surface and reheat stew before adding dumplings.

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