

# Indian-Spiced Leg of Lamb

Yield: 9 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/types-of-indian-lamb-bhuna-curry-recipe>

## Ingredients:

- 2 lamb legs of
- 8 tablespoons rock salt
- 4 tablespoons red chili powder
- 1/2 cup ginger paste
- 1/2 cup garlic paste
- 1 cup malt vinegar
- 8 bay leaves
- 3 sticks cinnamon broken into 1-inch pieces
- 2 tablespoons black cumin seeds
- 2 tablespoons butter
- 2 tablespoons lemon juice
- 1 tablespoon masala kebab
- 3 teaspoons mango powder dried raw
- 1/4 teaspoon cumin powder
- 1/4 teaspoon rock salt
- 2 teaspoons fenugreek powder
- 1 teaspoon black salt
- 1 1/4 teaspoons red chili powder
- 1 1/4 teaspoons Garam Masala