

Jamaican Curried Goat

Savannah · 30/09/2024

**Prep Time**

1 hr

Difficult

Medium

Servings

2 hrs 59 mins

Description

He likes it hot I like it good We compromise on jalapeno peppers

Ingredients

- - 2 pounds goat stew meat
- cut into 1-inch cubes - 2 fresh hot chile peppers
- seeded and chopped - 2 tablespoons curry powder - 2 cloves garlic
- minced - 1 teaspoon salt - 1 teaspoon ground black pepper - 3 tablespoons vegetable oil - 1 onion
- chopped - 1 rib celery
- chopped - 2 ½ cups vegetable broth - 1 bay leaf - 3 potatoes
- peeled and cut into 1-inch chunks
- or more as desired

Instructions

1. Combine goat meat
2. chile pepper
3. curry powder
4. garlic
5. salt
6. and black pepper in a bowl. Cover and refrigerate to allow flavors to blend
7. 1 hour to overnight. Remove goat meat mixture from bowl and pat dry
8. reserving marinade. Heat vegetable oil in a stockpot over medium-high heat. Cook meat in batches
9. browning on all sides
10. 5 to 6 minutes per batch. Transfer meat to a plate. Add onion and celery to the stockpot; cook and stir until onion begins to brown
11. 4 to 6 minutes. Stir browned goat meat into onion mixture. Add reserved marinade
12. vegetable broth
13. and bay leaf. Bring to a boil
14. cover
15. reduce heat to low
16. and simmer for 1 hour. Stir in potatoes; simmer until potatoes and meat are tender
17. 35 to 45 minutes more. Remove stockpot from heat
18. skim off surface fat
19. and remove bay leaf. Cook's Notes: Substitute homemade stock or water for the vegetable broth
20. if desired. The hotter the type of chile pepper you choose
21. the hotter the overall dish. Lamb or pork can be substituted for the goat. We prefer to serve this with bruschetta instead of rice. We like to serve this meal with Slow Cooker Tapioca for dessert.