

Jamaican Curry Goat

Ingredients

- 2 lbs goat or lamb, cut into 1" cubes
- 2 large tomatoes, chopped
- 2 onions, chopped
- 1 shallot, minced
- 1 scallion, green parts included, chopped
- 1 clove garlic, minced
- 2" ginger root, peeled and shredded
- 1 scotch-bonnet pepper, seeded and minced
- 3 Tbsp Jamaican or another curry powder
- 1/2 tsp dried thyme
- salt & pepper to taste
- 2 Tbsp butter
- 1/4 cup vegetable oil
- 2 1/2 cups water.
- 1 lb potatoes, peeled and cubed

Directions

Place the meat, tomatoes, onion, shallot, green onion, garlic, ginger, chile, curry powder, thyme and salt & pepper and toss well. Marinate at room temperature for 30 minutes.

Heat butter and vegetable oil in a large saute pan over medium-high heat. Remove the lamb from the marinade, reserving the latter, and transfer to the saute pan. Brown on all sides. Add the reserved marinade and the water. Mix, cover, reduce heat to medium and cook for 30 minutes. Add the potatoes and cook uncovered for 30 minutes, or until the potatoes are cooked through and the meat is tender. Adjust seasoning.