Jamaican Curry Goat

Ingredients

1kg Goat meat cut into bite-size

1 teaspoon salt or add to taste

2 teaspoons bouillon powder

1/2 teaspoon black pepper

2 tablespoon curry powder

6 Pimento berries all spice

1 medium onion diced

1 teaspoon ginger grated

2 Capsicum diced

4 stalks thyme

1 scotch bonnet chilli or habanero

5 cloves garlic

2 spring onions

4 tablespoons cooking oil divided into two

2 large potatoes

1½-2 cups chicken stock or water

Method

Wash the goat meat in water and vinegar or lime and drain the excess water.

Season the meat with salt, bouillon powder, black pepper, allspice, and 1 tablespoon of curry powder in a large bowl. Mix well.

Throw in the diced onion, grated ginger, capsicum, thyme, scotch bonnet, minced garlic, spring onion, and 2 tablespoons of oil. Mix well and leave to marinate overnight or for at least 2 hours.

Add 2 tablespoons of oil into the pan on medium heat. Add 1 tablespoon of curry powder and cook until fragrant – about a minute. Be sure not to burn the curry powder.

Carefully remove the goat meat from the marinade (keep the marinade). Drop into the oil, one at a time, and let it sear on all sides. You can do this in batches if you have a small pan.

Stir in the stock and marinade, cover, and leave to cook for 45 minutes to 1 hour or until the meat is tender.

Add the potatoes and cook for another 20 to 30 minutes or till the potatoes become tender.

Adjust the seasoning if necessary.

Serve over rice and peas or white rice.