



CHEF DAVID ROSE

Jamaican Curry Goat

Ingredients:

3 lbs goat meat (cut up)
1 medium yellow onion (diced)
4 sprigs thyme
1/2 of a whole scotch bonnet pepper
4 garlic cloves (minced)
1/2 teaspoon minced ginger
Kosher salt
Black pepper
Garlic powder
Onion powder
Paprika
2 tablespoons yellow curry powder
*2 teaspoons yellow curry powder
1/4 cup canola oil
1 large potato (peeled & diced)
4 cups water

- 1.) In a large bowl liberally season goat with kosher salt, black pepper, garlic powder, onion powder, paprika, and 2 tablespoons yellow curry powder.
- 2.) Add diced onion, whole thyme sprigs, minced garlic, minced ginger and 1/2 scotch bonnet pepper to goat, and mix all together.
- 3.) Wrap bowl tightly with plastic wrap and marinate in fridge overnight.
- 4.) Add canola oil to a large Dutch oven or pot, bring to high heat.
- 5.) Add goat, and *2 teaspoons curry powder to pot, and get a heavy sear on all sides of the goat. About 10 to 12 mins.
- 6.) Once goat is seared, add water to pot and cover. Simmer on medium heat about 1.5 to 2 hrs until goat is fork tender.
- 7.) Add diced potatoes to pot, and cooked until fork tender and sauce in pot thickens.
- 8.) Serve curry goat piping hot with white rice or rice and peas.