

# Learn How to Make the Best Curry Goat - Easy and Delicious Recipe!

Are you a fan of flavorful and tender meat dishes? If so, you're in for a treat with this amazing recipe for Curry Goat. Originating from various Caribbean cuisines, this mouthwatering dish is packed with intense spices and slow-cooked to perfection. Get ready to embark on a culinary journey as we guide you through every step of creating a delicious pot of Curry Goat.

## A Taste of the Caribbean

Curry Goat is a traditional dish that holds a special place in the hearts of many Caribbean locals. Blending the rich flavors of curry powder, thyme, garlic, and scotch bonnet peppers, this dish brings a unique and fiery taste to your palate. Whether you're planning a family dinner or a special occasion, Curry Goat is a perfect choice to impress your loved ones.

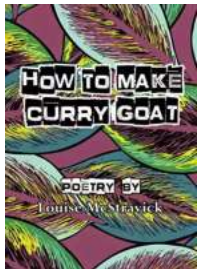
## Ingredients:

- 2 pounds of goat meat, cut into pieces
- 2 tablespoons of curry powder
- 4 cloves of garlic, minced
- 1 onion, finely chopped
- 1 scotch bonnet pepper, seeded and minced (adjust according to your spice preference)
- 2 sprigs of fresh thyme
- 1 tablespoon of vegetable oil

- 2 cups of water or broth
- Salt and pepper to taste

## Preparation:

Step 1: Begin by marinating the goat meat. In a large bowl, combine the curry powder, minced garlic, chopped onion, minced scotch bonnet pepper, and a pinch of salt and pepper. Mix well until the meat is thoroughly coated with the marinade. Allow it to marinate in the refrigerator for at least 2 hours or overnight for enhanced flavors.



### How To Make Curry Goat by Chris Dombrowski(Kindle Edition)



5 out of 5

Language	: English
File size	: 217 KB
Text-to-Speech	: Enabled
Enhanced typesetting	: Enabled
Print length	: 93 pages
Lending	: Enabled
Screen Reader	: Supported



Step 2: Heat a large pot over medium heat and add the vegetable oil. Once the oil is hot, carefully add the marinated goat meat. Allow it to brown on all sides, ensuring the meat is cooked evenly.

Step 3: Once the meat is browned, add water or broth to the pot. Make sure the liquid covers the meat entirely. Bring the mixture to a boil and then reduce the heat to low. Cover the pot and let it simmer for approximately 2

hours or until the goat meat becomes tender and infused with the flavors of the spices.

Step 4: While the goat is simmering, keep an eye on the pot and add more water or broth if needed. This will ensure that the meat remains moist and tender throughout the cooking process.

Step 5: After the cooking time has elapsed, taste the curry and adjust the seasoning according to your preference. Add more salt, pepper, or curry powder if desired.

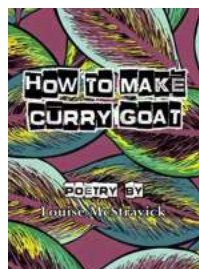
Step 6: Serve the Curry Goat hot with your choice of sides, such as rice, roti, or Jamaican dumplings. Garnish with fresh thyme leaves for an extra touch of flavor.

### **Pro Tips:**

- Goat meat can be substituted with lamb if preferred.
- For additional depth of flavor, consider adding diced potatoes or carrots to the pot during the last 30 minutes of cooking.
- If you prefer a milder curry, reduce the amount of scotch bonnet pepper or remove the seeds.
- Experiment with different curry powder blends to find the one that suits your taste buds the best.

Congratulations! You have successfully learned how to make a delicious pot of Curry Goat. With its vibrant flavors and tender meat, this dish is sure to become a favorite in your household. So next time you're craving a taste of the Caribbean, gather the ingredients and prepare this mouthwatering

curry dish. Don't forget to invite your friends and family to share in the culinary delight!



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"In these delicately observed poems, Louise McStravick explores the landscape of her heritage and identity; painting an incisive and affectionate portrait of the people she has encountered along the way. These poems are vivid, sensual and rich in imagery and they pull no punches. Whilst each poem is a delicious treat in its own right, collectively they constitute a brave and important story, beautifully and boldly told. This is a recipe book for the soul and the senses and the poems will linger with you long after the book has been returned to the shelf." -Mary Dickins, Author of Happiness FM, Burning Eye Books

Extract:

How to make curry goat

Take around 7 quid's worth of goat

Or mutton dem di same ting

A spring of thyme, two large onions, three if you're that way inclined  
Not di Spanish h'onion di British h'onion.

A bulb of garlic. All-purpose seasoning and Caribbean Curry Powder  
It nah matter which curry powder you fi use.

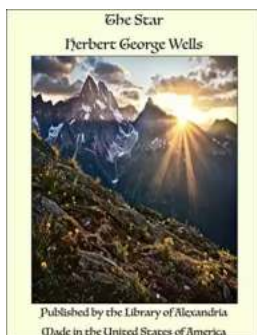
Using eyes to measure, one-part All Purpose to two-part curry powder  
Be careful with the All Purpose. You nah want too much salt.

Sprinkle it over the meat in a zig-zag motion get your hands in until you  
have an even coating. Be sure to have washed the meat first.

British people nah wash dem meat, it nasty, that's how dem get mad cow  
disease.

"Louise McStravick invites us into her world as a daughter of the Windrush generation, with a sharp observation and a dry sense of humour. We meet family, friends and errant lovers in poems of wit and sensuality, and in McStravick's vivid imagery and often surprising language we learn to smell, taste and enjoy this Goat Stew as she explores the feelings of belonging and alienation that beset her. A wonderful first collection." - Janice Dempsey from Dempsey & Windle Publishing

"How to Make Curry Goat is a lively and warm-hearted exploration of identity, appetite, love and loss. These poems are frank, funny and richly sensory; Louise McStravick is an acute observer of the world around her." - Dr Megan Hayes, Lecturer in Creative Writing, Teeside University



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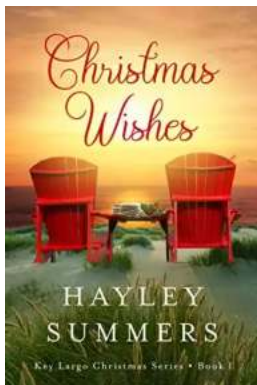
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