

Sensuous Farms Goat Barbacoa

recine © 2008 Douglas Nicosia

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| 2.5 lbs goat | 2 Guajillo chile (or 3 New Mexico chile) |
| 1 Abrol chile | 2 teaspoon cumin seed |
| 2 cloves | 3 allspice berries |
| 3 tablespoons Mexican oregano | 3 sprigs fresh thyme |
| 4 garlic cloves, minced | 2 large white onions, roughly chopped |
| 3 cup tablespoons cider vinegar | salt and pepper |
| banana leaves (Lola's Market) | |

Toast chiles and cover with boiling water in a deep bowl set aside for 20 minutes. Grind cumin, cloves, allspice and oregano in clean coffee grinder or spice mill. Drain soaked chiles, puree in blender. Add the chiles, ground spices, thyme, garlic, onion, vinegar and 1/4 cup of water. Process until you have a smooth paste. Season goat with salt and pepper. Rub paste all over the meat, seal in a freezer bag. Marinate for 24 hours. Preheat the oven to 325 degrees. In a deep, heavy roasting pan overlap several layers of banana leaves so that they flop out of the pan on all sides and cover the bottom. Place the meat and any juices on top of the banana leaves. Put more leaves over the top and tuck around the meat. Wrap the bottom leaves over the top. Cover the pan tightly with aluminum foil. Cook the goat 5 to 7 hours until meat is extremely tender. This dish goes great with mashed sweet potatoes. It is also beautiful in tacos or tamales.

