

SPOTLIGHT RECIPE



CURRIED GOAT MEAT ROTI

- In a container, combine the meat, 1 tablespoon curry powder, salt and cilantro. Mix and let sit for an hour, or while you prepare the other ingredients.
- In a pan over medium heat, sauté the garlic, pepper and onion in a little cooking oil until clear. Stir in the ginger, the remaining curry powder and the black pepper. Stir until the curry paste turns a little dark.
- Add the seasoned meat and increase the heat, stirring until the meat is slightly browned.
- Add 3 cups of water and simmer covered, stirring every 15 minutes, for about an hour. It's finished when most of the water has cooked off and the meat is tender.
- Warm the tortillas. Roll the curry mixture in each tortilla and fold up the sides.

Ingredients

Servings: 8

- 2 pounds goat meat, diced
- 2 tablespoons curry powder
- 1/2 teaspoon salt
- 1 teaspoon cilantro, chopped
- 1 teaspoon olive/canola oil blend
- 1 teaspoon, garlic, minced
- 1 green pepper, sliced
- 1/3 cup onion, diced
- 1 teaspoon fresh ginger root, minced
- 1/8 teaspoon ground black pepper
- 3 cups water
- Eight 10-inch flour tortillas

Side dishes

- Smoked Loaded Potato Salad
- Pickled Vegetables

