



Goat Chili

Ingredients:

- ◆ 1 lb. Longlane Farms goat stew meat [<https://longlanefarmsllc.com/store/ols/categories/stew>]
- ◆ 1-2 Longlane Farms goat shanks [<https://longlanefarmsllc.com/store/ols/categories/shanks>]
- ◆ 2-3 14 oz. cans *or* 1 quart of home canned tomatoes (*with canning liquids*)
- ◆ 1 quart water
- ◆ 1 quart spicy V8 juice, tomato juice, or tomato sauce
- ◆ 1 large (30 oz.) can of pinto beans (*with canning liquids*)
- ◆ 1 (16 oz.) can of black beans (*with canning liquids*)
- ◆ 1 (16 oz.) can of Rotelle tomatoes and peppers (*with canning liquids*)
- ◆ 2 yellow onions coarsely chopped
- ◆ 2 jalapenos diced (*with seeds and pith removed and discarded--or not--to taste*)
- ◆ 1 large bell pepper diced, with seeds and pith removed and discarded
- ◆ ½ stick (*4 tbsp. or 2 oz. of unsalted butter*)
- ◆ 2 tbsp. chili powder
- ◆ 2 tbsp. fish sauce or Maggi sauce
- ◆ 1 tbsp. coriander
- ◆ 1 tbsp. brown sugar
- ◆ 1 tbsp. olive oil
- ◆ 1 tbsp. paprika
- ◆ 1 tbsp. minced garlic
- ◆ 1 tbsp. Worcestershire
- ◆ 1 tbsp. cooking sherry
- ◆ 1 tbsp. balsamic vinegar
- ◆ 1 tbsp. beef base
- ◆ 1 tbsp. chicken base
- ◆ 1 tbsp. dried parsley
- ◆ 1 tsp. ground cinnamon
- ◆ 1 tsp. fresh ground black pepper
- ◆ 1 tsp. basil
- ◆ 1 tsp. oregano
- ◆ ½ tsp. or more to taste of ground ancho chili powder
- ◆ ½ tsp. unsweetened cocoa powder
- ◆ ½ tsp. ground bay leaf

Preheat oven to 300 degrees.

Melt olive oil and butter together in a Dutch oven on a stove on high. As oils start to brown and just before oil smokes, add stew meat and shanks. Stir/flip to brown on all sides. Add diced jalapeno and bell pepper and onion and sauté until just beginning to brown. Add all dry spices and garlic. Stir thoroughly to coat meat and vegetables completely with spice mixture. Add all remaining ingredients to the Dutch oven. Bring to boil while stirring. Place Dutch oven in 300 degree preheated oven for at least three hours (*4-5 hours will result in completely shredded meat*). Remove shank bones.

(continued)



To serve, top with any or all of the following: slices of fresh or pickled jalapeno (*to taste*), grated/shredded cheddar jack or pepper jack, sour cream, freshly squeezed lime juice, freshly shredded cabbage, etc. Serve with corn muffins, corn bread, fresh French bread, biscuits, or warm corn or flour tortillas.

**Note:* This recipe works well in a crock pot as well. Put all ingredients into a 5 quart (*or larger*) crock pot. Stir. Cook on high for 5 hours *or* on low for 10 hours. Remove shank bones before serving.