



Tejano Cabrito Guisado (Tex-Mex Style Goat Stew Meat)

1 lb. goat stew meat at room or refrigerated temperature

½ tsp. of each of the following mixed together in a bowl large enough to hold all of the meat, the spices, and the wet ingredients: Mexican paprika, garlic powder, chili powder, brown sugar

¼ tsp. of each of the following mixed together in the same bowl used above: ancho chili powder, ground coriander, cumin, cayenne powder, salt, fresh ground black pepper

1 tsp. of fish sauce

1 tbsp. of olive oil

1 tbsp. of lime juice

1 tbsp. of gold tequila

Dry the stew meat using paper towels. Cut the stew meat chunks across or against the grain so that each piece is about the size of large dice. After mixing all the dried spices and ingredients in a bowl, toss in the meat. With disposable gloves on, mix the meat and the dry spices thoroughly, gently rub and press each piece of meat until coated in the spice mixture. Once this is complete, drizzle the fish sauce, olive oil, tequila, and lime juice over the meat and spice mixture. Let this mixture rest covered at room temperature for at least 15 minutes (or overnight in the refrigerator).

When you are ready to cook, give the contents of the bowl time to come to room temperature (if you refrigerated the mixture). Preheat your oven to 250°. Place the contents of the bowl in a flat layer inside a shallow Dutch oven with a lid or an aluminum foil packet (be sure that the packet does not leak by crimping seams on top and folding over). Bake the packet or Dutch oven for 2 hours. Remove the Dutch oven or foil packet from the oven. Bring the oven to a high broil (500°). Place the opened meat packet or Dutch oven with the lid removed on a high rack (within 3-5 inches of the broiler) and brown the meat for 5 minutes. Open the oven and gently roll over the meat to brown the opposite side. Brown for 5 more minutes. Remove the packet or Dutch oven from the oven and reseal/re-lid. Let the mixture of the meat, spices, and gravy rest for 15 minutes.

We often triple this recipe so that we have ample leftovers. We like to serve this meat mixture on griddled corn tortillas with a little fresh spinach, some salsa, hot sauce, and a dab of sour cream. The meat and gravy are also wonderful over rice, over a salad, in nachos, or all by themselves.