

Goat Chops:

## **GREEK-STYLE BRAISED GOAT CHOPS**

Makes 6 servings.

At Greek Restaurants, Orzo (A Rice-Shaped Pasta) is Served Alongside the Gravy-Rich Goat Chops

.3 tablespoons olive oil  
3 12 Ounce Rack of Goat Shanks  
2 celery stalks, chopped  
1 large onion, chopped  
1 large carrot, chopped  
6 large garlic cloves, chopped  
1 Tbs drained canned anchovies  
2 cinnamon sticks  
2 small bay leaves  
2 fresh thyme sprigs  
5 Juniper Berries or 2 Tbs Dry Gin  
1/4 teaspoon ground nutmeg  
1 tablespoon tomato paste  
1 Cup Merlot Wine  
1 14-ounce can low-salt chicken broth  
1 14-ounce can low-salt beef broth

Preheat oven to 325°F. Heat oil in large ovenproof pot (wide enough to hold goat in single layer) over medium-high heat. Sprinkle goat on all sides with salt and pepper. Add goat to pot and sauté until brown, turning occasionally, about 10 minutes. Transfer goat to plate. Add next 10 ingredients to pot. Sauté until vegetables brown, about 20 minutes. Mix in tomato paste. Add wine and all broth; boil until liquid is reduced by half, stirring occasionally, about 10 minutes. Return goat to pot, arranging in single layer; add any accumulated juices. Bring to boil.

Place goat in oven and cook uncovered until tender, basting and turning occasionally, about 2 hours. Transfer goat to plate. Skim any fat from top of roasting liquid. Press all liquid and enough of vegetables through sieve set over large bowl to make sauce with gravy consistency. Return gravy to pot; add goat. Season with salt and pepper. (Can be made 1 day ahead. Cool slightly. Refrigerate uncovered until cold, then cover and keep refrigerated.) Rewarm goat over low heat. Transfer to platter

## Cabrito Chops Jalapeno

4 goat chops, 1 inch thick, round bone or blade  
½ cup jalapeno jelly\*\*  
1 teaspoon salt  
¼ cup fresh lemon juice  
½ teaspoon ground pepper  
1 tablespoon prepared  
½ teaspoon ground cinnamon mustard  
1 8 oz. Can crushed pineapple in its own juice

Sprinkle the goat chops with a mixture of salt, pepper and cinnamon. Combine remaining ingredients in small saucepan. Bring to boil, stirring until jelly is melted. Broil or grill chops 4 inches from source of heat, 8-10 minutes on each side. Spoon sauce on goat last 5 minutes of cooking time. Makes 4 servings.

\*\*May substitute apricot jam if desired.

## *Herbed Goat Chops with Mushrooms*

### INGREDIENTS:

1 tablespoon minced garlic  
1/3 cup minced fresh mint and parsley  
4 tablespoons butter, room temperature  
12 goat chops, cut about 1 1/2 inches thick, trimmed (about 2 per person)  
6 thin lemon slices  
6 sprigs of fresh mint  
2 to 3 dozen firm white mushroom caps (about 1 pound)  
Sea salt  
Fresh ground black pepper

### DIRECTIONS:

1. Preheat oven to 350.
2. Mash garlic, herbs, and half of the butter together into a rough paste. Divide the herb butter among the chops, spreading evenly.
3. Arrange each chop on a piece of foil and place a lemon slice and a mint sprig on top of each. Smear remaining butter over the mushrooms and arrange them evenly around the chops. Season to taste with salt and freshly ground black pepper. Seal the foil packets, and set on baking sheet.
4. Bake about 25 minutes for rare. Transfer packets to serving plates and allow guests to open at table.  
This recipe calls for cooking the goat in individual foil packets, one packet per serving. I usually use loin chops, but leg chops will also work.