

Leg of Goat:

Oven Roasted Leg of Goat with Potatoes

INGREDIENTS:

1-2 heads garlic (about 18 cloves), cloves separated and peeled
3 tbsp. dried oregano
3 tbsp. dried rosemary
3/4 cup extra-virgin olive oil
2 cups fresh lemon juice
3 1/4 cups red wine
Salt and freshly ground black pepper
1 8-lb. leg of goat, bone in, trimmed of excess fat
6 lbs. Idaho potatoes, peeled and cut into sixths lengthwise

DIRECTIONS:

1. For the marinade, finely chop 8 cloves garlic and place in a pan large enough to hold goat. Add 2 tbsp. oregano, 2 tbsp. rosemary, 6 tbsp. oil, 1 cup lemon juice, wine, and salt and pepper to taste. Mix thoroughly. Place goat in marinade, turning to coat well on all sides, then cover and set aside in refrigerator overnight.
2. Crush 6 cloves garlic and remaining oregano and rosemary together with a mortar and pestle (or chop them finely). Season with salt and pepper.
3. Preheat oven to 375 degrees. Remove goat from marinade and pierce in 8-10 places with a paring knife. Rub garlic-herb mixture over goat, pressing mixture into incisions with your fingers, then coat surface of goat with about 4 tsp. oil.
4. Mix remaining oil and lemon juice together in a bowl. Crush remaining garlic, place in a large roasting pan, and add potatoes. Place goat on potatoes. Roast, frequently basting goat with lemon mixture and occasionally turning potatoes, for 1 hour and 45 minutes for well done. Turn off oven. Remove goat and allow it to rest for about 10 minutes, keeping potatoes warm in oven until you are ready to carve and serve goat.

Peppercorn Roast Goat

INGREDIENTS:

3 tbsp. crushed dried peppercorns, an equal mix of white, black and green.
1 tbsp. fresh rosemary leaves, or 1 1/2 tsp. dried
1/2 cup fresh mint leaves
5 garlic cloves, crushed
1/2 cup raspberry vinegar
1/4 cup soy sauce
1/2 cup red wine
1 boned leg of goat, about 5 pounds
2 tbsp. prepared Dijon-style mustard

There is no finer spice than peppercorns. There is no finer meat than goat.

DIRECTIONS:

1. Combine 1 tbsp. of the crushed peppercorns, the rosemary, mint, garlic, vinegar, soy sauce and red wine in a shallow bowl. Marinate the goat in the mixture for eight hours, turning occasionally.

2. Remove roast from marinade and drain; reserve marinade. Roll the roast, tying it with kitchen twine.
3. Preheat oven to 350 degrees.
4. Spread mustard over meat and pat 2 tbsp. of crushed peppercorns into the mustard. Set the roast in a shallow roasting pan just large enough to hold it comfortably and pour reserved marinade carefully around but not over roast.
5. Bake for 1 1/2 hours or 18 minutes per pound, basting occasionally. Roast will be medium rare. Bake for another 10 to 20 minutes for well-done meat. Let roast stand for 20 minutes before carving.

Roast Leg of Goat with Mint Sauce

INGREDIENTS:

2-3 garlic cloves
7 to 8-lb. leg of goat
Extra-virgin olive oil
Coarse sea salt
Freshly ground black pepper

DIRECTIONS:

1. Preheat oven to 450 degrees. Peel and slice 2-3 garlic cloves. Make small incisions all over a 7 to 8-lb. leg of goat with the tip of a paring knife, inserting a piece of sliced garlic in each slit as you go. Rub goat with a handful of extra-virgin olive oil, some coarse salt, and freshly ground black pepper.
2. Put goat in a heavy roasting pan, meatier side up, and roast in oven for 30 minutes. Reduce heat to 325 degrees and continue roasting until internal temperature reads 130 degrees for medium-rare, about 30-40 minutes more.

For a smaller leg of goat, reduce cooking time, checking internal temperature with a meat thermometer.

Fresh Mint Sauce

INGREDIENTS:

2 1/4 cups fresh mint leaves
1 heaping tbsp. sugar
2 pinches of salt
1/4 cup boiling water
1 cup white vinegar

DIRECTIONS:

1. Finely chop mint leaves, then put into a medium-size heatproof bowl.
2. Add sugar and salt, then pour boiling water over mint, stirring until sugar and salt dissolve. Set aside to cool.
3. Add white vinegar, cover, and set aside for 1 hour.