

BASQUE-STYLE CHEVON

(as served at NVDGA GED lunch 2011)

approx 10 lbs bone-in goat meat, 4" chunks
lard, bacon grease or oil
salt, coarse ground pepper
2-3 onions
2 heads of garlic (20-30 cloves)
3 cups red wine
6-8 cups beef broth

You will need a large skillet and a large crockpot or stock pot. If using a stockpot make sure the bottom is thick and heavy, or meat is raised off the bottom (a vegetable steamer works well) to prevent scorching.

Brown meat thoroughly in shortening. Salt and pepper generously.

Alternate layers in pot of meat, garlic and onion pieces.

Pour wine over, then enough broth to bring liquid near top.

Simmer 8-12 hours til coming off bones.

Serve as is or refrigerate, skim fat and reheat.

