



Curry Goat

Olga George

Ingredients

Curry goat

2 pounds of goat

2 cloves

1 whole onion

1 green pepper

2 springs of thyme

Salt

Pepper

Paprika

Parsley (dry)

Curry

Vinegar

Oil

Water

Fungi

2 cups of cornmeal

Okra (fresh or frozen AND optional)

Salt

Two sticks of butter

Directions

Curry Goat

Wash the goat in vinegar, then rise with water. Combine all the dry seasons onto the goat. Heat up a deep pot with oil. Place the seasoned goat into the pot, turning the goat over in the pot to ensure all the meat is nicely browned. When you no longer see any blood place the finely chopped garlic, green pepper and thyme into the pot. When you can smell the onion and garlic, it's time to add your hot water and additional curry. Cover and let cook for two hours.

Fungi

If you're cooking the fungi with okra (fresh or frozen) you need to cook this first in a boiling pot of water. When the okra has separated and you can see the seeds separate the okra with some of the water into a bowl and set aside. In the remaining hot water add four pats of butter and the dry cornmeal. Stir the cornmeal until it thickens and becomes smooth. If you're using the okra you start adding the additional water and okra during the stirring and cooking process. You'll see the cornmeal bubbling — do not be alarmed, this is part of the process. When you no longer see any dry cornmeal, take a spoonful and place it into a bowl that has butter spread inside it. Roll the cooked cornmeal around the bowl into a ball.

Place the fungi and curry goat into a bowl and there you have a beautiful and hearty dish. Enjoy!