

Cabrito baked in an earth oven. AMAZING!!!!!!!!!!!!!!!!!!!!!!!!!!!!

Prep time: 36 – 48 hours. Start two days prior to feast.

Grocery list: Peppercorns about 12 oz (1.5 cups), Ground black pepper about one cup, 2 lbs salt, one large bag brown sugar, 2@ of the following: Large potatoes (russet, yellow, red and sweet, yams, 2@ of the following Onions: yellow, red and white all large, 2@ of the following apples: every variety you can find so that may be up to 8 apples. 4 large carrots, one Mexican potato (jickima), Mexican squash, one bundle of chives chopped, 3 bunches of garlic - all buds chopped fine, 2 of every kind of pepper, Hot or mild and every color in store you can fine (remove seeds and chop fine), one rutabaga, two or three parsnips and turnips, large box of whole mushrooms, half bunch celery, fresh okra, fresh if you can find- if not get dried: Herbs: will need 1 cup chopped celery, about a ¼ cup of sage, thyme, rosemary, oregano. (parsley and cilantro too) Oil: 2 quarts of olive oil. Butchers string/twine, roll of electric fence or bailing wire with side cutters or nippers, pliers and 2@ of the following: Heavy foil, parchment paper and two large bags of ice. 3 bags charcoal and three bushel baskets of hard wood. Have with you a shovel, two metal 5 gallon pails, a very large cooler or Tupperware with lid container (to hold goat) and have made an earthen oven with metal lid. (call us for details on how too)

Fill a large Rubbermaid tote or other sturdy, lidded container – we used a huge igloo cooler. Make and fill it with the brine solution below. Fill until goat is nearly submerged.

Brine solution, with 5 percent salinity (2.7 tablespoons salt for every liter of water (4 cups), you will fill with this ratio until goat is half covered. Add to this brine 1.5 cups of pepper corns and 4 cups of packed brown sugar. Lower raw goat into the tub, making sure that it is completely submerged. Add several bags of ice to chill. Cover and leave in a cool, dark space for at least 24 hours – up to 36 hours.

16 hours before feast:

Stuffing: Gather the various fruits, vegetables, alliums (onion type things), root vegetables, peppers and fresh herbs — whatever was available to you in the store and in the wild. Cut all up, remove seeds from peppers and chop fine. The other items rough chop and mix with ¼ cup each of sage, thyme, rosemary and oregano herbs and light use of olive oil. Smell mix and adjust.

4 hours before cooking, (14 hours before eating) start the fire. Fill fire pit nearly full of hard woods and charcoals. Set to fire. Keep a strong fire going for at least four full hours. Feed with hardwood.

On large table place several large plastic bags to set goat on: Remove goat from brine. Rinse and pat dry. Trim off any excess fat or hard tissues. (do not forget to clean out body cavity). Next rub goat, inside and out with ¼ cup each of; salt, cracked black

pepper and oil.

Now it is time to stuff the goat. Stuff the cavity of the goat completely, as best you can and then using the butchers twine, start the sewing-up process, just as you would lacing up shoes. The rib section will challenge you, but stay to the course. Once tied up, move goat to another table or have someone hold up as to prepare for the next step. When goat is off of table, remove plastic bags and replace with:

Lay out double layers of parchment paper on firm table, with each double layer facing a different direction. So that you are laying down layers of double paper, as like sections of a pie. Set your goat on to this and fold the paper up and around, tying off so paper stays in place. You will do this two times for each side of goat. YES you will have to flip the goat to get a proper wrap – sealing in the goat. Make sure all strings are tight before moving to the next step.

Follow the same steps with aluminum foil. Be sure the goat is entirely sealed. Even a tiny tear will leak juice and result in dry meat. So, wrap well. Finally, wrap baling wire around the sealed foil package like a present and form the excess wire into handles. Or you can use a dog leash type chain or cable so that you will be able to lower goat into earthen oven.

Shovel out 50 percent of the hot coals: Placing them into two 5 gallon metal pails. Then and very carefully lower goat into the pit (as well as any other sealed food you want to cook – keeping smaller packages on top of the larger ones). Cover pit with corrugated metal lid. Shovel a thin layer of hot coals onto the lid. Cover lid with 8 to 12 inches of dirt to seal the heat below. Leaving a place where a small spot the size of a pencil hole – from pit to lid, where smoke can escape, allowing coals to remain active

Wait 10 hours. Remove – uncover lid and remove. Carefully lift goat from pit and set on table. Cut the wire and cut the string and tear open the layers of foil and paper. Inhale, TASTE. (this is the best moment). The Cabrito meat will taste like well marbled beef with a slight hint of lamb flavor. **It is so succulent that it will turn everyones head and leave their mouths watering FOR MORE**

Serve with: cucumbers, relishes, pickles, summer-ripened tomatoes with herbs, warm corn tortilla or soft taco shells, navjo fry bread, salsa, red Chile sauce and others, fresh salads and anything savory, pickled or sweet. AMAZING.