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## CURRIED GOAT STEW

2 lb. goat meat, trimmed and cubed

1 tsp. salt

1 1/4 tsp. ground pepper

4 tsp. curry powder

4 tsp. lard or oil

1 lg. onion, chopped

1 1/2 c. chicken broth

2 chili peppers, seeded and chopped

2 med. to lg. potatoes, peeled and diced

Season meat with salt, pepper and curry, set aside for one hour.

Heat shortening in large saucepan, add meat and brown lightly;

add onions, cook until wilted. Add chicken broth and chili peppers,

cover and simmer over low heat 1 1/2 hours. Skim excess fat. Add

potatoes and cook 20 minutes more until potatoes are fork tender

and the gravy thickens.

Serves 4-6.

For an Italian touch, substitute 2 cloves crushed garlic for curry

powder, and add chopped parsley over meat with the chili pepper

being optional.

More recipes : [www.flopine.com](http://www.flopine.com)