



Chipotle Ground Goat Tacos

Ground goat • Chipotle adobo • Charred tomato

PREP
20 min

COOK
1 hr

SERVES
6-8

INGREDIENTS

- 2 lb Stanchfield ground goat
- 1 oz grapeseed oil
- 1 large onion, diced small
- 4 garlic cloves, minced
- 1 each chipotle pepper in adobo, pureed
- 2 medium tomatillos, halved
- 2 medium vine tomatoes, halved
- 2 jalapenos, sliced
- 1 oz fresh cilantro
- 4 oz queso fresco, crumbled
- 8-10 corn or flour tortillas
- 4 oz sour cream
- 1 avocado, sliced optional
- 1 lime, cut into wedges
- Salt to taste

METHOD

1. Blacken tomatoes and tomatillos in a hot cast iron skillet, then puree half and dice the rest for garnish.
2. Saute onion in oil until browned, reserving a little for garnish, then add garlic for 1 minute.
3. Brown the ground goat lightly, breaking it up as it cooks.
4. Stir in jalapenos, tomato puree, and chipotle adobo. Add just enough water to barely cover.
5. Cover and braise gently for 1 hour, skimming excess fat as it renders.
6. Toast tortillas, then fill with goat, queso fresco, onion, tomato, cilantro, and lime.

Braising lean ground goat in adobo keeps the tacos moist and full of flavor.