

# TUNISIAN STYLE ROASTED GOAT LEG

**Serves 4**

## **Ingredients:**

Stryker Farm goat bone-in leg roast  
4 small ripe tomatoes, cored and cut into quarters  
3 small onions, peeled and cut into ½-inch wedges  
6 garlic cloves  
2 TBSP extra virgin olive oil  
Kosher salt and freshly ground black pepper  
1 cup dry white vermouth, dry white wine, or water

## **Harissa:**

about 10 dried red chilies  
1 TSP coriander seeds  
½ TSP cumin  
¼ TSP caraway seeds  
2 garlic cloves, coarsely chopped  
1 TBSP cilantro leaves  
juice of 1 lemon  
2 TSP Celtic salt or 1 TSP sea salt  
3 TBSP extra-virgin olive oil, plus more as needed

Take the time to marinate this piece of meat overnight in the harissa. You might be able to find the harissa paste in a store like Whole Foods, but it's pretty simple to prepare it yourself. It's a very spicy and aromatic seasoning that pairs with the earthy goat meat.

## **Instructions:**

1. Start with preparing the harissa marinade. Place the chilies in a bowl and soak them in boiling water for 30 minutes. Cautiously, maybe with gloves, drain the chilies from the water and remove the stems and knock out most of the seeds.
2. Use a mortar and pestle, or a spice grinder, to grind the coriander and cumin seeds. Add the peppers, ground seeds and the rest of the ingredients into a food processor. Blend until a paste forms. Put it aside or store in a jar with some olive oil on top to preserve it for a week.
3. Using a sharp boning knife, trim the leg of large portions of fat and the shiny leathery membrane that may still be attached to the muscle. Get your finger under the membrane to begin to tear it away with the knife. Removing this allows the meat to soak in the flavor of the marinade. Don't worry about trimming every last bit of fat, a little will do you good.
4. Coat the leg generously with the harissa on both sides. Place the leg in a shallow roasting pan and refrigerate overnight.

5. Allow about 3 hours of cook time for the goat. When you think you're ready to start, preheat the oven to 425°F.
6. Chop the onions and core the tomatoes. Tip: grapefruit spoons make excellent tomato corers!
7. Toss them with some olive oil salt and pepper and put them aside.
8. When the oven is up to temperature, place the goat in the oven for 15 minutes of quick high heat roasting. Turn down the heat to 275°F, pull out the pan, cover the leg with the vermouth and add the oiled vegetables.
9. Every 20 minutes for 2 hours, baste the meat with the pan juices. After the first hour of low heat roasting, flip the leg over to the other side. The leg will be ready when the thermometer reads 150°F in the thickest part of the leg.
10. Let the leg rest for about 10 minutes before carving into it.

The goat will be very tender and succulent, it goes nicely with some couscous and squeeze of fresh lemon. And if goat is your thing, try out these juicy goat burgers.