

BBQ Jerked Goat by Tony Singh

Serves 6

Ingredients

12 x Boneless Goat Steaks (lamb or pork can be used)
1 tbsp. allspice berries
1 tbsp. black peppercorns
1 ½ inch cinnamon
2 ground nutmeg
2 tbsp. fresh thyme leaves, chopped
3 scotch bonnet chillies, finely chopped
3 tbsp. dark brown sugar
2 tbsp. dark soy sauce
Juice of 1 lime
5 shallots peeled and chopped
1 tbsp. cumin, toasted and ground
1 tbsp. coriander, toasted ground
1 tbsp. ginger, fresh, peeled and chopped
1 tsp turmeric
Salt

Method

1. Pound the allspice and the peppercorns and toasted spices in a pestle and mortar to a powder. Then add to a food processor along with the cinnamon, nutmeg, shallots, ginger, turmeric and chillies. Whizz to a purée, then stir in the sugar, salt, soy sauce and lime juice.

2. Pour the marinade into a bowl then add the goat (or lamb or pork) and massage it into the meat, making sure you get it underneath the skin. Cover and leave to marinate for at least 6 hours, or overnight.

3. Light a barbecue and allow it to cool to a medium heat – you should be able to hold your hand over the grill for 4 seconds without getting singed. Add the Goat and sear on both sides, then move to the edges of the barbecue, put the lid on the barbecue and cook for about 15 to 20 minutes, turning occasionally, until the Goat is cooked through.

(Alternatively, pre-heat the oven to 180C and then cook the goat in a roasting tray covered with foil for about an 45 mins, until cooked through.)