



Tacos de Cabra

Makes approximately 16 tacos for about 8 people.

For the meat

- 1 leg of goat (about 6-7 pounds)
- 2 cups chicken stock (approximately)
- 1 dried guajillo chile*
- 4 dried ancho chiles*
- 2 tablespoons dried Mexican oregano
- 2 bay leaves
- 1 teaspoon ground cumin
- 5 whole allspice berries
- 5 whole cloves
- 5 sprigs of fresh thyme, stems removed
- 1 Spanish onion, roughly chopped
- 1 tablespoon cider vinegar
- 2 tablespoons tomato paste
- 3 cloves of garlic
- Salt and freshly ground pepper

*If you'd like a little more heat, you could use more guajillo chiles, and fewer ancho chiles because - as this chart indicates - the guajillos are slightly more spicy.

Extras

Corn (or flour) tortillas
Queso fresco cheese
Radishes, thinly sliced
Avocado, sliced
Lime wedges
Fresh cilantro, chopped
Mango and peach salsa
Table salsa



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1. Toast the dried chiles in a dry skillet until fragrant. Then place them into boiling water, remove from the heat, and set aside for 20 minutes.
2. Grind the whole cloves and allspice berries with a mortar and pestle, or spice/coffee grinder.
3. Drain the soaked chiles - remove the stems and seeds. Add the chiles, ground spices, bay leaves, thyme, garlic, onion, vinegar and tomato paste in a blender or food processor and puree.
4. Season the goat leg pieces generously with salt and pepper. Rub the pureed paste all over the meat. Cover and refrigerate to marinate overnight.
5. Preheat the oven to 325 degrees.
6. Drizzle some olive oil into a dutch oven or roasting pan, add the marinated meat and pour in the chicken stock. You can decide how much stock you might like to add. Some of the recipes I read called for no liquid, but because the meat is so lean, I chose to add some to keep it from getting to dry. Place in the oven to roast for about 4 hours. Check on the meat every hour or so to make sure it doesn't get to dry (in which case, simply add more stock or water), or overcook.
7. Once the meat is done, remove it from the oven and let it cool slightly. Remove the meat from the bone, and pull it apart into small pieces using a fork and tongs.
8. Warm the tortillas in an oven or skillet, place the shredded meat in a serving bowl, arrange the cheese, vegetables, herbs and salsa in small serving bowls.
9. Serve family-style so that each person can assemble their own taco with whichever extras and garnishes they choose.