



# Curry Goat Stew

## Ingredients

1.5 lbs ground goat or diced goat shoulder  
2 TBSP olive oil  
1 medium onion, coarsely chopped  
2 cloves of garlic, minced  
1 TBSP minced fresh ginger  
1 chopped jalapeno  
1.5 TBSP curry powder  
3 small potatoes, cut into ½-inch dice  
1 green apple, cut into ½-inch dice  
½ cup currants  
1 14-ounce can unsweetened coconut milk  
1 cup chicken stock  
Salt and pepper  
Chopped cilantro, for serving  
Toasted cashews

Sauté the onion, garlic and ginger and cook over moderately high heat until barely softened, about 4 minutes. Add the goat and cook over moderately high heat, until it starts to brown, about 10 minutes.

Add the curry powder, apple, potato and currants, and cook for 2 minutes. Add the coconut milk and stock and season with salt and pepper. Cover partially and simmer over moderate heat until the potato is tender, and the goat is cooked through, about 20 minutes. Top with chopped cilantro & toasted cashews.