

"AmoreArt Rosie Goat BBQ"



Amore
Art
GOATS

California Home of the Savanna

Breeding Stock for the Gourmet Goat Meat
www.amoreartgoats.com
(559) 903-0356

Completely thawed...

4 pack of tiny steaks (Top Choice Goat Meat) = 8
2 packs of large chops or steaks = 4

Merlot Marinade... (*Or wine substitute below)

4 large cloves Garlic – fine chopped
½ tsp fresh ground Pepper
½ Cup Oil
½ Cup Merlot Wine
1 tsp Cardamom
½ tsp garlic Salt
3 Tablespoons fresh Rosemary minced

Whisk Marinade

Marinate meat for 2 hours or less. Turn occasionally.

Heat BBQ

Medium Hot on 1st side for 3 minutes
2nd side Medium Low for 4 to 7 minutes
(Varies according to doneness)

While meat is cooking

Pour Marinade into medium/small fry pan.
Add 2 Tablespoons of Fig Spread or Fig Preserve

Whisk on Medium High heat for 2 minutes, will reduce

Whisk in ¼ (add additional if needed) cup Merlot Wine for about 1 minute.

Prepare Rice Pilaf. Arrange rice in a circle on platter

Place Goat in the middle of the *Pilaf Circle* and Drizzle Merlot sauce on meat.

Garnish with Sprig of Rosemary!

*Merlot Wine may be substituted with:

- A. Non alcoholic wine or
- B. ½ Red Wine Vinegar and ½ Grape Juice add ¼ cup beef or chicken broth