



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Braised Goat Shoulder

Recipe adapted from Troy Graves

Makes 12 appetizer-size servings

Olive oil

1 bone-in goat shoulder (approximately 5 pounds)

2 cups red wine

2 medium carrots, chopped

1 onion

3 celery stalks

2 bay leaves

3 thyme sprigs

6 cups beef broth

3 tablespoons unsalted butter

Salt and freshly ground black pepper

1. *Heat the olive oil in a stockpot. Add the goat shoulder and brown on all sides. Deglaze with the red wine. Add the carrots, onion, celery, bay leaves, thyme and beef broth and simmer for approximately 4 hours, until the meat is very tender.*
2. *Remove the meat from the braising liquid and pass the liquid through a strainer; discard the solids. Pour the strained liquid into the pot and simmer over medium-high heat until reduced by half.*
3. *When the meat is cool enough to handle, pull it off the bone and shred it with forks. To serve, heat the meat in a portion of the reduced broth, stir in the butter, and season to taste with salt and pepper.*