

Potted Goat with Lemon

1 Tablespoon olive oil	2 cloves garlic, minced
1 Tablespoon butter or ghee	¼ cup lemon juice
2 pounds goat, cut in two-inch cubes (or use pieces with bone & increase the weight)	¼ cup chicken broth or water
Salt	1 teaspoon dry sherry
	Freshly ground pepper

Heat the oil and butter in a deep casserole until the butter begins to brown. Add the goat and cook over a moderately high flame until the pieces are well browned. Lower the heat, season with salt and pepper, and add the garlic. Cook 5 minutes more. Stir in the lemon juice, broth, and sherry. Cover and cook over a very low flame, 1 ½-2 hours, or until the meat is very tender. Add some water during cooking if necessary, but this dish should not have a large amount of sauce.