

## Texas Hash

1 – 1½ lbs ground goat	3 tbs vegetable oil
2 cloves minced garlic	2 onions, chopped
2 green bell peppers, chopped	1-24 oz can of tomatoes
1 tsp. chili powder	salt and pepper to taste
2/3 cups uncooked short grain brown rice (white rice may be substituted)	optional: Tabasco to taste

Brown garlic, then goat in pot or large skillet with oil.

Add onion and green pepper and cook until tender.

Add spices and tomatoes and bring to a boil.

Stir in rice, cover, and simmer for 45-50 mins, stirring occasionally, until rice is desired texture.

If using white rice, cook for approximately 30 mins.

Serves 4-6.