

Roast Goat

INGREDIENTS:

12kg goat cleaned
2 onions diced
1 head garlic slithered
Chilli, Salt, Pepper
Sweet paprika
Bunch spring onions
Basting mixture: olive oil,
lemon & salt

PREPERATION:

Lather all the dry ingredients over the entire surface area of the goat both inside and out.

Make small incisions into the legs and insert slithers of garlic Stuff the stomach gravity with diced onion and spring onion.

Using appropriate braces, secure the goat to the spit.

Cook Time 

5HRS.

IMAGE BELOW

Goat 4 1/2 hours into cooking



HOT TIP

Baste the goat every 20-30 minutes to keep it nice and moist