

Chevon Pies

These can be made in many sizes for whatever you are wanting to serve. Using packaged puff pastry (from the freezer) makes this a very simple thing to prepare, packed with flavor, and can be tailored to taste.

Ingredients:

- Approx 2 Tbs Olive Oil
- 1 lb ground goat meat
- 1 large onion, diced
- 3-5 cloves of garlic (depending on size and preference for garlic), minced
- 1/2 - 1 tsp Oregano
- 1 tsp Ground Cumin
- 1/2 tsp Ground Coriander
- 1/2 tsp Ground Cardamon
- 1/2 tsp Thyme
- 1/2 tsp Turmeric (optional but recommended)
- 1 tsp chili powder
- 1 tsp Paprika
- 1/2 cup chevon stock (can use beef or chicken broth as substitute)
- 1 Tbs Brown Sugar
- 1 Tbs. tomato paste
- Salt and freshly ground pepper, to taste
- Puff Pastry (2-4 sheets)
- 1 egg (for egg wash - lightly beat egg with 1 Tbs cool water)

Directions:

Heat olive oil in skillet and add ground meat. Add onion and garlic and continue to sauté until onion is soft and translucent. Break apart meat in process.

Add spices, seasonings, brown sugar and stock - cook until well combined. Remove from heat and allow to cool to room temperature

Preheat oven to 425

Prepare puff pastry by rolling out, and either cutting in 4-6 inch squares, or using cookie cutter, to cut into circles (prettier but not necessary.) Fill pastry with approx 1 Tbs of the meat filling (in the middle). Using egg wash mixture, brush half the edges then fold dough over, crimping edges (using a fork is easiest.) Place on baking sheet. Poke holes and brush lightly with egg wash. Bake for 15-20 min, or until golden brown.