Goat Barbacoa with Pickled Red Onions Originally aired 2/25/12

(Serves 6)

**Ingredients:**
Barbacoa Ingredients:
- 6 pasilla chiles, seeds and veins removed, lightly toasted, pulsed into powder
- 6 guajillo chiles, seeds and veins removed, lightly toasted, pulsed into powder
- 1 Tb. annatto seed, lightly toasted, pulsed into a powder
- 1 tsp. black peppercorns, lightly toasted, pulsed into a powder
- 1/2 tsp. cumin seed, lightly toasted, pulsed into a powder
- 4 allspice berries, lightly toasted, pulsed into a powder
- 3 cloves, lightly toasted, pulsed into a powder
- 1 Tb. salt
- 1/4 cup pineapple vinegar or apple cider vinegar
- 5 lbs. goat shoulder, leg, or ribs or a combination
- 2 red onions, sliced ¼ inch thin
- Juice from 2 limes

**Equipment needed:**
Barbacoa Equipment:
- 1 cutting board
- 1 chef’s knife
- 1 10 inch cast iron skillet
- 1 spice grinder
- 1 2 quart mixing bowl
- 1 casserole dish or cazuela
- 1 smoking gun from Polyscience

**Tortilla Ingredients:**
- 2 cups corn masa flour
- ¼ tsp. salt
- 1.5 cups warm tap water

**Equipment:**
Tortilla Equipment:
- 2 quart mixing bowl
- Tortilla press
- Plastic sandwich bags
- Cast iron skillet or comal
- Towel
- Plate
**Instructions:**

**Barbacoa Instructions:**
1. Preheat a cast iron skillet on medium low. Toast the chiles for about 30 seconds per side and remove. Continue to lightly toast all of the spices individually for about 30 seconds to 1 minute and remove.
2. Allow all of the chiles and spices to cool to room temperature and place them in the spice mill to grind into a fine powder. Grind the chiles together, and then the spices together. Combine the chiles and spices into the mixing bowl and add the salt and pineapple vinegar.
3. Note: To soften banana leaves, run them across an open flame on your range. To soften corn husks, soak them in water for a couple of hours.
4. Rub the goat with the barbacoa rub (chiles, spices, vinegar), place in the cazuela lined with tamale husks or banana leaves, wrap tightly with plastic wrap add the smoke from the smoking gun by sliding the hose into the side without removing the plastic wrap, and marinate for about 1 hour at room temperature before cooking.
5. Preheat an oven to 225F. Remove the plastic wrap, and add a layer of tamale husks or banana leaves to the top of the goat and completely wrap 360 degrees.
6. Place in the oven and begin to cook for about 4-6 hours.
7. Meanwhile, slice the red onions into ¼ inch slices and place them in a small mixing bowl. Add the lime juice and cover with plastic wrap and begin pickling them.
8. Remove the goat from the oven when it is tender and serve with home-made corn tortillas and pickled red onions.

**Tortilla Instructions:**
1. Preheat a cast iron skillet or comal on medium high heat.
2. Place the masa, salt, and warm water in a mixing bowl and mix with your hands for about 2 minutes. The dough should feel soft and spongy, but not so wet that it is sticking to your hands.
3. Form the masa into 16 individual round balls and cover them with a slightly damp towel.
4. Prepare the plastic bag by cutting open the sides but leaving the bottom un-cut.
5. Place one side of the plastic bag onto the tortilla press, add a masa ball, cover with the other side of the plastic bag, and press the ball into a tortilla.
6. Place the tortilla onto the skillet or comal and cook for about 45 seconds per side.
7. Place the cooked tortilla onto a plate and cover with a towel to keep warm and soft.
8. Repeat the process until all 16 are cooked.
9. Serve with the goat barbacoa.