



Mexican Chilli Citrus Marinade

This is a lovely recipe. Using fresh tomato, rather than paste or canned for a fresher flavour.

Serves: 4

Prepare: 10 Minutes

Cook: 10 Minutes

Difficulty: medium

Ingredients

- 600g-800g diced goat meat
- 2 dried ancho or pasilla chillies, stemmed and deseeded
- 1–2 chipotle chillies (or use chipotle paste or adobo), stem and seeds removed
- 3 garlic cloves, unpeeled
- 1 tomato, halved
- 1½ teaspoon ground cinnamon
- 1½ teaspoon ground cumin
- 1½ teaspoon salt
- 2 tablespoons vegetable or olive oil juice of 1½ small orange
- juice of 1 small lime

Method

1. Dry-fry all the whole chillies in a moderately hot pan for about 30 seconds until just browned and aromatic. Transfer to a bowl, cover with boiling water and set aside for about 10 minutes
2. Add the garlic cloves and the tomato halves, skin side down, to the dry pan and char for 5 minutes. Remove and, when cool enough to handle, peel the garlic and tomato halves
3. Drain the chillies and add to a small food processor with the charred tomato and garlic, spices and salt, and blend to a smooth paste
4. Fry the paste in the oil for 10 minutes until very thick, then leave to cool a little and add the citrus juices. Allow to cool then mix with the meat and leave to marinate for at least an hour. Anything up to 24 hours (in the fridge) is fine – the meat will just take on more flavour
5. Thread the marinated meat onto skewers (you will be able to make 8) and season with salt and pepper
6. Cook over a hot barbecue, under a grill or in a griddle pan for about 3–4 minutes on each side – you want them to be just cooked through and still juicy on the inside, although they can be cooked as pink as you like. *Use 1 tbsp oil (if frying, not grilling or cooking on the BBQ)
7. Enjoy!