



BARBECUED GOAT CHOPS WITH SMOKY AUBERGINE SAUCE

Prep: 10 mins
Total: 30 mins
Serves: 2-3 ppl

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Ingredients

GOAT CHOPS

8 Aloes Meats Goat chops
1 Cinnamon stick
6 Cloves
1 tbsp Cumin seeds
1 tbsp Coriander seeds
1/2 tbsp Fennel seeds
5 Green cardamom pods
1 tbsp Salt
1/2 tbsp Ground black pepper

AUBERGINE SAUCE

2 Aubergines
4 tbsp Yoghurt
Lemon
1 Garlic bulb

1 pinch of sea salt

POMEGRANATE DRESSING

1 tsp Pomegranate molasses
1 tsp Grape vinegar
1 tsp Sumac

Method

1. Begin by making the spice rub for the goat chops. Add the spices to a spice grinder and grind to a powder. Rub this mixture all over the goat chops and leave for at least half an hour
2. Whilst the chops are marinating, prepare the aubergine sauce. Place the whole aubergines on the barbecue over direct heat and cook, turning every now and then, for 15-30 minutes, or until the skin is completely black and the aubergines are starting to collapse
3. Add the whole garlic bulb to the barbecue, away from the coals and cook gently while the aubergines are cooking
4. Remove and set aside to cool slightly, then cut them open lengthways and scrape out the flesh. Roughly chop and add to a bowl with the other ingredients. Mix well, taste and add more lemon juice and salt if the flavours don't seem to 'pop'
5. Make a quick pomegranate dressing by mixing the pomegranate molasses, grape vinegar and sumac with a teaspoon of boiling water
6. Now prepare the barbecue for offset cooking. Cook the goat chops for around 5 minutes (away from the direct heat to prevent flares), turning every so often
7. Drizzle the pomegranate dressing over the aubergine sauce and the chops, or use it for dipping