
Kid Stew

Ingredients:

Amount (1, .50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
3	lbs	kid(goat)	
½	cup	oil	
2		onions	finely chopped
1	tbsp	garlic	crushed
1	cup	(large) "chichi de jora" or half cup of wine	
		salt, pepper cumin seed	
6		yellow potatoes	peeled
1	tbsp	coriander	ground
1	tsp	paprika	
1	tbsp	chili (Inca's food yellow hot pepper sauce.	
1	cup	peas	

Recipe Instructions:

1. Mix salt, pepper, paprika and chili with the "chichi de jora" red wine.
2. Cut the kid into pieces and put them to marinate in this mixture.
3. In the oil fry onion, garlic and coriander, then add pieces of kid and the marinate.
4. Add the peas and simmer until the kid is tender.
5. Add the potatoes cut in halves.
6. Cook slowly until they are done.
7. Serve with rice and canary beans.

<http://edn.link/w4eqhj>