

## **Cabrito in Beer (Cabrito en Cerveza)**

**Submitted by Jennifer Zeranque**

**Wylie, Texas**

Goat roast large enough to serve 4-6 people

1 bottle of beer

1 tsp. black pepper

3-4 cloves garlic

1 onion

2 tsp. sugar

juice of 1 lemon

salt to taste

Grind up the garlic, onion, sugar, pepper, and salt with the lemon juice in a blender, and mix with the beer. Marinate the meat with this mixture overnight.

Bake at 375 degrees F for 2-3 hours (depending on the size of the roast) until tender, basting with the juices periodically during the cooking time.