Bar-b-qued Cabrito  
Use loins, ribs, shoulders, and legs of 6-12 month old kid. Burn mesquite wood to coals in a grill or use medium to low heat in a gas grill with a tight cover. Put a bowl of heavy aluminum foil to catch drippings over center of the heat. Raise grate to highest position. Season meat to taste with salt, pepper, lemon, or garlic. Grill cabrito slowly, covered, until slightly tender. Remove from grill while still pink as internal heat will continue cooking until done. Do not overcook. Serve with favorite warmed barbeque sauce.