Goat Meat Burritos

1.      Separate a whole (slaughtered) goat into fore legs, hind legs and backstrap.  
2.      Remove as much fat as possible (helpful if carcass has been in the freezer for several hours).  
3.      Cover liberally with Garland Jacks Secret 6 Barbecue Sauce (Hickory Spice) or any favorite BBQ sauce.   Marinate for 8 hours.  
4.      Add another bottle of sauce to the meat. Place meat with sauce in roasting pan.  
5.      Cook at 325° for 4 hours.  
6.      Ladle juices over top of meat and turn heat down to 200° and roast 3 hours more. Turn off and cool for an hour.  
7.      Drain juices (save) and pull the meat off the bone. Return to roaster at 300° for another two hours. Continue to ladle with juices.  
8.      Place meat into tortillas. Cover in cheese, salsa and your preferred toppings.