

## West Texas Cabrito Loaf

2 lbs ground cabrito

1/4 cup chopped bell pepper

1/4 cup chopped celery

1/4 cup chopped onion or dry onion flakes

1/4 cup shredded carrots

1 chopped Jalapeno (optional) fresh or canned

1 egg (beaten)

1 cup croutons, stale bread crumbs or stuffing mix

1 T each: salt, black pepper and garlic powder

Mix together and let stand five minutes. Add in 2 lbs. ground cabrito and mix well Pack into loaf pan.

Bake at 350 for 1 1/2 hours. Remove from oven. Mix 1/4 cup catsup and 1/4 cup BBQ sauce and spread over the top of loaf. Bake another 5 minutes and remove from oven. Cool it and eat it. Serves four people normally.