**Pulled Goat w Strawberry Chutney & Chevre**

Strawberry Chutney: 2 quarts strawberries hulled, marinate over night in 1 cup brown sugar. Toast: 2 whole chilies, a few chili flakes, 1 tsp cumin, 1 tsp fennel, 1 tsp mustard seeds; reserve half and grind remainder in mortar and pestle. Heat 1/4 cup olive oil in heavy bottom pot, add reserve whole spices and 2 tbsp garlic ginger paste until hot and fried. Add strawberry sauce, juice of 1/2 lemon and ground spices. Boil furiously until liquid evaporated, sauce caramelized, and chutney crimson red. Cool and serve at room temperature over pulled goat, topped with crumble of chevre.