

Savory Wild Goose Stew Recipe

Ingredients

- 3 Geese [boned & cubed]
- 1/2 c Flour
- 1/2 c Oil
- 2 (envelopes) onion soup mix
- 5 Carrots [quartered]
- 4 Celery stalks [chopped]
- 8 sm Onions
- 2 c Frozen green beans
- 8 oz Fresh mushrooms [sliced]
- 1 ts Sweet basil
- 1 ts Tarragon
- 2 (cloves) Garlic [crushed]
- 2 Bay leaves
- 6 lg Potatoes [peeled & quartered]
- Cavendars Greek seasoning to Taste

Instructions

1. Rinse goose meat and pat dry, then coat with a mixture of flour, and salt & pepper to taste. Brown in oil in a skillet.
2. Place in large roaster and add water to cover, and the remaining ingredients except potatoes... Bake at 375ø for 2 hours.
3. Reduce heat to 275ø, add the potatoes and bake an additional hour or `til
4. goose is tender.
5. Thicken sauce if desired, remove bay leaves, and serve.

*Source: "Bill Saiff's Rod & Reel Recipes for Hookin' & Cookin'"
cookbook re-typed with permission for you by Fred Goslin in Watertown
NY on Cyberealm Bbs. home of KookNet at (315) 786-1120*

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