



Goose Cacciatore

2 Tablespoons butter or margarine
8 oz fresh mushrooms, quartered
1 medium onion, sliced
2 cloves garlic, minced
1 can (28oz) whole tomatoes, cut up
2 cups (8oz) chopped cooked goose
½ cup dry red wine
1 ½ teaspoons dried Italian seasoning
½ teaspoon pepper
½ teaspoon salt
6 cups hot cooked rice

In 4 quart saucepan melt butter over medium heat. Add mushrooms, onion and garlic. Cook for 5-6 minutes, or until vegetables are tender, stirring occasionally. Stir in remaining ingredients except rice.

Bring to a boil over medium-high heat. Cover. Reduce heat to medium-low. Simmer for 45 minutes to 1 hour or until goose is tender stirring occasionally. Serve goose mixture over rice.

6 servings