



## 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