

South Shore Lodge

Goose Kabobs

NOTE: Drain goose parts for 90 min to two hours in a colander or some similar device at room temp if dealing with a killed and fresh frozen (not really bled out after the kill) goose

Cut up goose in chunks (about 1inch).

Make marinade:

1 can Coca-Cola (must be the brand name-no substitutes)

Brown sugar

Empty can of Coke in bowl & mix a fair amount of brown sugar. You want a liquid consistency.

Place chunks of goose in marinade and refrigerate for 3 days.

When ready to use, prepare kabobs. Place chunks of goose on skewer alternating with chunks of onion, garlic, peppers, apple, pineapple (or your favorite choices of veggies).

Cook on grill or broil until done.

Recipe submitted by: South Shore Lodge Guest