

South Shore Lodge

Italian Goose Breasts

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

Place goose breasts in a covered baking dish
Pour 1 16oz bottle of Italian dressing over breasts
Sprinkle crushed or minced onions, salt & pepper to taste.
Add: cut up celery, onions and a carrot to dish.
Cover and place in refrigerator for 2 days.

When ready to cook, take out of refrigerator and bring to room temperature. Preheat oven to 300". Cook 2 ½ hours.

Serve with pasta, hot bread and salad.

Recipe submitted by: Barret Procyshyn