



## Oriental Barbecued Goose Kabobs

### **Marinade:**

¼ cup dry sherry  
¼ cup hoisin sauce  
3 T Chinese plum sauce  
2 T Chinese black bean sauce  
3 cloves garlic, minced  
2 t grated fresh gingerroot

### **Kabob Items:**

1 lb boneless skinless goose meat, cut into 1-inch cubes  
1 can (20oz) pineapple chunks, drained (32 pieces)  
6 green onions, cut into 1 ½ inch lengths (24 pieces)  
1 medium green pepper, seeded, cut into 1 ½ inch pieces (16 pieces)  
8 skewers (10 inch)  
4 cups hot cooked white rice

In medium mixing bowl, combine marinade ingredients. Reserve ¼ cup marinade, set aside. Add goose to remaining marinade, stirring to coat. Cover with plastic wrap. Chill 2-4 hours stirring occasionally.

Prepare grill for medium direct heat. Spray cooking grate with nonstick vegetable cooking spray. Thread goose cubes, pineapple chunks, onion pieces and pepper pieces evenly on skewers.

Arrange kabobs on prepared grate. Grill covered for 7 to 8 minutes or until meat is desired doneness, turning kabobs two or three times. Brush kabobs with reserved ¼ cup marinade during last 1 minutes of cooking time.

Serve kabobs over rice. 4 Servings (2 kabobs per person)