

From The Kitchen Of Willy Kaufell

Goose Fajitas

Fillet the breast from the goose.

**You don't have to soak them or anything before preparing this recipe, either.
Any goose will work, no matter how old or whatever species.**

**Lay the breast down flat on a cutting board and make a
lengthwise cut about 1/2 way through it. Don't cut all the way through.**

**Next, make cuts on either side of the first cut
that don't quite get to the edge of the fillet.
You're trying to make a pocket to hold the seasonings.**

**Generously sprinkle lemon pepper, Tony C's, and
Lawry's Garlic Salt inside and out on the meat.**

Do Not Substitute Seasonings.

**Do not use the cheap garlic salt, because it contains too much salt.
It won't taste the same if you do.**

**Place pickled jalapeno slices inside the "pocket".
Wrap the breast tightly with enough bacon to completely cover the meat.
Use enough toothpicks to secure them.**

**Place the meat on a sheet of aluminum foil that has
been poked with tiny holes to drain the juice, as it cooks.
Do not place directly over the fire. You cannot skip this step.
The juice will cause flare ups, but the foil
should prevent the meat from burning.**

**You should watch them and turn them once after about 10 min.
Leave that side face down for another 5 or so minutes.**

Do Not overcook - It'll ruin them.

**You should remove them once the bacon is seared.
The goose should be slightly pink in the middle.**

**Slice the breast into strips and serve with everything
else that you'd normally serve with fajitas.
I like sour cream, bell peppers, grilled onions, hot sauce etc.**

Make sure that you serve them hot off the grill for the best flavor.