

From The Kitchen Of Willy Kaufell

Snow Goose In Port Wine Sauce

Ingredients:

- *Breasts and thighs of 3 snow geese, boned and cut into 1-1/2" to 2" cubes*
- *1/2 cup, olive oil*
- *1/2 cup, all purpose flour*
- *2 cups, whole small boiling onions, peeled*
- *2 cups, small (about 2" to 3") carrots, but not peeled*
- *12 small red potatoes, washed, but not peeled, and halved*
- *6 medium garlic cloves, chopped*
- *1/2 cup, port wine*
- *1/2 cup, dry red wine*
- *1 cup, dried porcini mushrooms, soaked and coarsely chopped*
- *1 teaspoon, dried thyme*
- *1 teaspoon, dried tarragon*
- *1 teaspoon, salt*
- *1 teaspoon, black pepper, medium grind*
- *2 tablespoons, all purpose flour, thoroughly dissolved in 1/2 cup cold water*

Cut goose meat into cubes, and dry thoroughly.

Dredge goose meat in flour, and add to large skillet in sizzling hot olive oil.

Brown quickly on all sides, then reduce flame and cook for about 5 minutes more.

Remove goose meat with slotted spoon, and set aside.

Add onions, carrots, potatoes, and garlic.

Cook over medium flame until onion skins are translucent.

Mix port and dry red wine, then begin adding wine, a little bit at a time, de-glazing the skillet as you go.

*Add mushrooms, spices, and salt and pepper.
When the wine has cooked down by about about 1/2, add the goose meat back to the pot, reduce to low flame, cover, and cook for about 30 minutes.*

Occasionally, give the skillet a vigorous shake to ensure that the meat is well-coated.

When meat is done, remove all ingredients to deep sided serving platter.

Add flour and water mixture to pan, turn up heat, and mix vigorously until a thick, deep brown gravy emerges.

Pour over goose on serving platter.

Recipe serves 8.