

# *From The Kitchen Of Adam Driscoll*

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## **Goose Breast Popper**

*\* Note - this is also works great with duck & pheasant breast and venison too!*

### **Ingredients:**

- *Goose breast sliced about 1/4" thick*
- *Italian dressing*
- *Bacon*
- *Cream Cheese*
- *Jalapeño Peppers (whole with seeds removed works best)*
- *Salt & Pepper*

*Stuff a goose breast with a jalapeño pepper and a chunk of cream cheese  
Fold the breast over itself.*

*Wrap once with bacon holding in place with toothpicks  
Marinate in Italian dressing*

*Grill over high heat until bacon is done.*

**Do not over cook.**