

# *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 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.***