

# *From The Kitchen Of Willy Kaufell*

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## *Red Curry Goose*

### *Ingredients:*

- 2 lbs diced-bite size Snow Goose Meat*
- 2 Cloves Garlic*
- 1 Tablespoon mashed ginger*
- 1 Sliced shallot*
- 1 Tablespoon brown sugar*
- 2 Tablespoon Thai red curry*
- 1 Cup coconut milk*
- Mix vegetables of snow peas, baby corn, and bell pepper*
- 1/4 Cup chopped green onions*
- 1/4 Cup chopped cilantro*
- Lime wedges*
- Salt to taste*

*In a large pan, add oil and turn burner to high.*

*Add your goose meat, garlic, ginger, salt and shallot together and stir till the meat is cooked around.*

*Turn burner to medium and add Curry paste and mixed vegetables.*

*After 2 minutes, add coconut milk and let simmer for 15 minutes.*

*Add your cilantro and green onions at last minute and then squeeze lime wedges to taste.*

*Serve over steamed jasmine rice or brown rice.*