

From The Kitchen Of Willy Kaufell

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.