



## CAJUN SNOW GOOSE CUTLETTTS

1 medium onion, diced  
3 celery stalks, chopped  
2 cloves garlic, minced  
1 green bell pepper, chopped  
¼ tsp Cayenne pepper  
½ tsp Basil  
¼ tsp Marjoram  
Salt and pepper to taste  
2 Tbsp. oil  
16oz can of tomatoes

½ snow goose breast per person  
Flour  
Salt & Pepper  
1 egg  
¾ cup goose  
1 cup soda crackers, ground

Prepare this sauce, before you cook the breasts. Fry vegetables and spice in oil for 10 minutes on medium heat or until wilted. Add tomatoes and simmer over med-low heat for 10 minutes, stirring occasionally.

Slice breasts horizontally, so that three flat, oval filets are made per half breast. Coat breast by rolling in flour, spiced with salt and pepper. Dip coated filet in egg and milk mixture. Roll in finely ground soda crackers.

Fry in hot oil until golden brown, and meat has been cooked medium rare, about 3min a side.

Serve sauce over cutlets on rice.

Submitted by Pat Kehoe

--Featured recipe at the 2011 Outdoor Women's Program Wilderness Cuisine Session.