



SNOW GOOSE CUTLETTS

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

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 with plum sauce to make your new favorite Goose Fingers!

Submitted by Pat Kehoe

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