

# POT ROASTED SPECKLE BELLY GOOSE

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- ❖ Season geese inside and out with Tony's Cajun seasoning.
- ❖ Fry bacon in a black iron pot. Remove bacon from iron pot, leaving bacon grease.
- ❖ Brown geese on med fire in a bacon grease for about twenty to thirty minutes.
- ❖ Remove geese from pot.
- ❖ Add one large onion and five cloves of garlic. Sautee these for a few minutes.
- ❖ Add about a half cup red wine to deglaze the pot. Let this cook down for a few minutes, then add four or five cups water and add a couple of tablespoons of chicken base.
- ❖ Make goose stuffing by mixing a couple pounds lean smoked sausage mixed with chopped onions, bell pepper, celery, garlic, salt and black pepper.
- ❖ Stuff cavity of each goose.
- ❖ Put the geese back in the pot. Bring this up to a small boil with the lid on and turn the geese and stir about every 45 minutes. Or you can put in the oven @ about 325°F.
- ❖ Geese should be tender in about 2 ½ - 3 ½ hours. Adjust seasoning and chicken base to taste.
- ❖ Remove geese from pot.
- ❖ Add several teaspoons of Tony's seasoning to the gravy, and several shakes of hot sauce. Add a few tablespoons of Tony's roux and gravy mix (yellow can) to thicken goose gravy.
- ❖ I add this toward the end but you do want this cook in for at least 30 minutes, and stir or whisk it in good so it does not get clumps.
- ❖ Serve with steamed rice.

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Submitted By: Ronny Jackson