These recipes were featured in the cooking column of Arkansas Wildlife, the Arkansas Game and Fish Commission’s award-winning bimonthly magazine. Call 1-800-283-2664 or visit agfc.com to subscribe.

Smoked Goose Breast

2 pounds goose breast
1 pound smoked bacon
Jalapeño peppers, halved and seeded
1 large onion, chunked

Dry Rub:
½ cup brown sugar
2 teaspoons garlic granules
1 tablespoon minced onion
1 tablespoon paprika
1 teaspoon ground celery seed
1 tablespoon kosher salt
1 teaspoon dry mustard
2 teaspoons lemon pepper
½ teaspoon crushed red pepper

Mix dry rub ingredients in bowl. Rinse goose breast and dry with paper towel. Cut into chunks. Place 3 or 4 chunks of goose breast in bowl and coat well with rub. Place a piece of jalapeño pepper with goose breast and wrap with a piece of bacon. Alternate meat and onion sections on skewer. Smoke in water smoker for 90 minutes.

Goose Stroganoff

10-15 goose breasts
1 cup flour
1 teaspoon salt
1 teaspoon pepper
2 teaspoons garlic powder
4 tablespoons butter
½ cup onion, chopped
½ pound fresh mushrooms
1 cup white wine
1 can cream of mushroom soup
1 cup sour cream

Cut goose breasts into bite-sized pieces and coat in a mixture of flour, salt, pepper and garlic powder. Melt butter in skillet and lightly brown pieces of goose. Remove goose from skillet and sauté onions and lightly brown pieces of goose. Remove goose from skillet and sauté onions and mushrooms in the drippings until soft. Add wine and simmer about 10 minutes. Add mushroom soup and stir until bubbly. Remove from heat and stir in sour cream. Add goose pieces to mixture. Heat until warm, but do not boil. Serve over noodles or wild rice.
**Caribbean Snow Goose**

2 pounds snow goose breasts, sliced ½-inch thick

Marinade:
2 cups orange juice
½ cup rice wine
6 teaspoons green onion, finely chopped
4 teaspoons brown sugar
2 teaspoons nutmeg
2 teaspoons allspice
1 teaspoon crushed red pepper
1 teaspoon cloves
Salt to taste

Mix marinade ingredients. Use half to marinate goose breasts in the refrigerator for 4 hours. Remove meat and grill over medium-high heat until bird is medium-rare. Don’t overcook! Simmer the other half of the marinade in a saucepan until it thickens. Use the thickened marinade as a dipping sauce. Makes an excellent appetizer for up to 10 guests.

**Braised Goose**

2 geese, dressed
Salt and pepper
2 apples, pared and quartered
2 onions, peeled and sliced
2 stalks celery, chopped
8 slices bacon
2 8-ounce cans sliced mushrooms
3 tablespoons butter
1 tablespoon flour

Basting Sauce:
4 cups chicken broth
Juice of one lemon
1 tablespoon Worcestershire sauce
1 large onion, chopped
1 teaspoon thyme
1 teaspoon marjoram
½ teaspoon rosemary
1 bay leaf
4 whole cloves
1 cup port wine

Preheat oven to 350 degrees. Salt and pepper geese inside and out. Stuff cavities with apple, onion and celery. Place in roasting pan lined with bacon slices and add mushrooms. In sauce pan, mix all sauce ingredients except wine and simmer 10 minutes. Add wine to sauce. Mix and pour over geese. Bake at 350 degrees for 2 hours, basting every 30 minutes. Drain drippings to a skillet and add butter and flour. Simmer over medium-high heat, stirring constantly until gravy forms. Spoon gravy over sliced goose and serve.

**Phyl’s Curried Goose**

2 geese, skin on
8-10 boiling onions
1 tablespoon flour
2 tablespoons brown sugar
1 20-ounce can pineapple chunks
1 tablespoon soy sauce
½ cup pineapple juice
1 teaspoon curry
2 tablespoons orange marmalade
1 teaspoon ginger
½ teaspoon mustard
Oven cooking bag

Split geese in half. Make two large slits across each half. Place flour in oven bag. Mix remaining ingredients except onions in a bowl. Place geese and onions in oven bag and add mixture. Shake well to coat. Bake in a baking pan at 350 degrees for 2 hours. Serve on a bed of rice.

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