



Schiltz Goose Farms: America's Leading Producer of Geese and Fine Geese Products!

Chocroute Garni

Recipe by Chef Jeffrey Trujillo
Tweeds Restaurant and Buffalo Bar, Riverhead, NY

Ingredients
4 lb Goose Breast – cooked or uncooked, diced
4 lb Boneless Pork Loin – sliced ½ inch thick (or boneless pork chops)
2 lb Smoked Pork Sausage Links
2 lb Kielbasi (Polish Sausage) cut in finger-width slices
1 Bottle Gewurztraminer
2 Head Green Cabbage
4 cups Sauerkraut - rinsed
8 Diced Apples
4 lg Spanish Onion (about 2 lbs chopped)
2 lb Bacon - chopped
Salt and Pepper to taste

Preheat oven to 350 degrees

In a large ovenproof pan render bacon lightly for 5 minutes. Add everything else and cook for 20 minutes turning frequently. Cover and place in oven at 350 degrees F for 3 hours.

Serve with Fried Potatoes.

Notes:

Additional Recipes: www.gooseproducts.com