

Goose Breast Wraps

Our thanks to Jonathan Corkran for sending in this recipe.

- ~ goose breast, number depends on how many you are feeding
- ~ your favorite marinade
- ~ cream cheese or pepper cheese
- ~ bacon

Flatten the breast out between plastic wrap with a meat mallet.

Place in large bowl and cover with the marinade. Cover and refrigerate for at least an hour.

Remove from marinade. Place cream cheese or a slice of pepper cheese in the middle of breast. Wrap the breast around the filling.

Wrap with a slice of bacon. Secure with toothpicks.

Grill over medium heat or place in oven at 300 degrees for 25 - 30 minutes.

Serve and Enjoy!