

## Swiss and Smoked Goose Breast Dip

### Ingredients:

1 cup of chopped smoked goose breast  
8 ounces softened cream cheese  
1/2 cup mayonnaise  
2 rounded teaspoons prepared Dijon style mustard  
1 1/2 cups shredded Swiss cheese

### Directions:

Preheat oven to 400° F

Brown chopped smoked goose breast over medium heat. In mixing bowl, combine cream cheese, mayonnaise, Dijon, Swiss cheese with cooked smoked goose breast. Transfer to a shallow baking dish, bake until golden and bubbly on edges for approximately 15 minutes. Serve with chips or bread.

