

## **Boneless Goose Breast**

**Recipe by Chef Jeffrey Trujillo of  
Tweeds Restaurant and Buffalo Bar**

Score skin with a sharp knife in a check pattern. Place skin side down in a large dry Teflon pan over medium heat until skin is crispy. Turn over onto flesh side until seared, then flip back to skin side. Place in oven at 375 degrees F until internal temperature is 140 degrees F. Remove from pan and place skin side down on paper towel and let sit for 15 minutes. Remove from paper towel and place on cutting board. Slice into ¼” slices and “fan out” on plate, add sauce (recipe follows). Serve immediately.

**Sauce Recipe** is as follows:

6 TBSP Finely Minced Shallots

1 cup Raspberry Vinegar

1 cup Melba Sauce

3 cups Demiglace

4 oz. Butter - sweet

In non-reactive pan over medium heat sauté shallots in 1 TBSP butter until shallots are translucent. Add raspberry vinegar, Melba sauce, and demiglace to shallots, bring to boil. Continue boiling until sauce thickens and is reduced by 2/3, approximately 5 minutes. Remove from heat and whisk in remaining 3 TBSP butter. Salt and pepper to taste. Pour ½ of the sauce over goose breast.