

Creamy Smoked Goose Dip

1 pound smoked goose breast, chopped (a food processor makes this fast and easy)
1 cup mayonnaise
1 cup sour cream
8 ounces cream cheese, softened
1 ½ cups cheddar cheese
¼ cup chopped green onions

1. Preheat oven to 350°F degrees.
2. Mix mayonnaise, sour cream, and cream cheese in a bowl until thoroughly combined. Add smoked goose breast, cheddar cheese, and green onions, mix well. Pour into a shallow dish or pie pan and bake for 20 minutes or until bubbling. Garnish with additional green onions and chopped smoked goose breast. Serve with corn chips.

Makes about 20 servings.

