

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.

