



OUTDOOR  ALABAMA  
**WILD EATS**  
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## Bacon Wrapped Goose Bites

*Recipe submitted to Outdoor Alabama*

### What You Need

- » One-two large goose breasts
- » Teriyaki Sauce
- » ¼ cup brown sugar
- » 1 lb. bacon
- » Wood skewers

### How You Make It

1. Check for pellets, trim fat and skin from goose breast and rinse off in the sink.
2. Cut breast into 3/4" cubes.
3. Place the cubed goose meat in a large bowl, add brown sugar, and then stir in teriyaki sauce. Make sure to add enough sauce to cover all of the meat completely.
4. Refrigerate and allow to marinate for six hours.
5. Submerge wood skewers in water for one hour to avoid burning. Cut bacon into thirds, wrap around marinated goose cube, and place on skewer.
6. Heat the grill to medium heat and place skewers on grill.
7. Rotate skewers as bacon cooks.
8. Once the bacon is cooked, generally about 10-15 minutes depending on heat, the goose will be cooked as well. Remove from skewers, plate, and enjoy!



**Serves: 2**



**Difficulty: Easy**

**20**  
MIN

**Prep Time**

6 hour marinade time

**15**  
MIN

**Cook Time**



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