

# Canada goose with wild rice and Chinese water chestnut

Compliments of Charles Barreca

Recipe from <http://www.agiv.ca/images/stories/pdf/snowgoosecookbook.pdf>

2 cups goose meat, cubed  
2 cups water  
1 1/2 cups evaporated milk  
1 cup fresh mushrooms, sliced  
1 cup water chestnuts, canned, drained and sliced  
1/2 cup wild rice, uncooked  
1/2 cup sliced almonds  
1/3 cup water  
1/4 cup margarine  
1/4 cup pimiento, drained and sliced  
3 tablespoons flour  
2 teaspoons chicken bouillon granules  
1/2 teaspoon water chestnuts, canned drained, and sliced  
1/2 teaspoon pimiento

In saucepan, combine 2 cups water, rice and salt.

Heat to boiling, stirring once.

Cover and simmer until rice is just tender (30-45 minutes).

Drain and set aside.

Heat oven to 350°F. Grease 1 1/2 quart casserole dish.

Melt butter, add mushrooms. Cook and stir until just tender.

Stir in flour, bouillon granules and 1/2 tsp salt.

Blend in milk and 1/3 cup water.

Cook, stirring constantly until thickened and bubbly, about 5 minutes. Remove from heat, stir in goose, water chestnuts, rice and pimiento.

Pour into casserole and sprinkle with almonds.

Cover and bake for 30 minutes. Remove cover and continue baking another 15-30 minutes, until casserole is hot and bubbly.