

Goose - Pesto Sausage - Wild Canadian goose was used in this recipe; other species, or commercial goose, can be substituted.

U.S.	Ingredient	Metric	Percent
3¾ lb.	Goose breast	1700.0 g	61.30
1¼ lb.	Bacon	570.0 g	20.55
1 cup	Pesto Sauce	200.0 g	7.21
½ cup	Powdered milk	35.0 g	1.26
5 tsp.	Salt	35.0 g	1.26
¼ cup	Pine nuts	30.0 g	1.08
1 Tbs.	Brown Sugar	12.0 g	0.43
2¼ tsp.	AmesPhos	9.0 g	0.33
1 tsp.	Cure #1	6.0 g	0.21
¼ tsp.	Erythorbate	1.0 g	0.04
¾ cup	Vermouth, sweet	175.0 ml	6.31
	35mm Hog casings		



5½ lb. ← Totals → 2.6 Kg

Note: I used metric weight/volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurement.

Method:

1. Make the pesto sauce; reserve the unused portion for topping your spaghetti or pizza.
2. Cut the bacon across the slices and freeze then grind bacon through the small (6.5mm or ¼“) plate.
3. Cube up the goose meat, partially freeze then grins through the small (6.5mm or ¼“) plate.
4. Add all the remaining ingredients (except the pine nuts) to a spice mill and grind to a fine powder.
5. Add the spices, goose meat, bacon and nuts to a mixing tray and combine the ingredient well.
6. Stuff into hog casings, and tie off into 5” (12.7 cm) links.
7. Grill or poach in liquid, then pan fry in butter.

Pesto Sauce

U.S.	Ingredient	Metric	
1½ cups	Basil	375.0 ml	<ol style="list-style-type: none"> 1. Tear the basil and the parsley into the food processor and pulse several times. 2. Grate the cheese before measuring. 3. Add the pine nuts and the cheese and process on full, while drizzling the oil into the bowl. 4. Continue processing until the sauce is smooth and creamy.
1 cup	Parsley	250.0 ml	
2 Tbs.	Pine Nuts or Walnuts	30.0 ml	
1/8 tsp.	Salt	1.0 g	
½ cup	Parmesan Cheese	125.0 ml	
¾ cup	Extra Virgin Olive Oil	175.0 ml	

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