

Goose Breast Wraps



Servings: 2 (cost per serving: \$6.40)

Ingredients:

2 goose breasts (or duck breast) (\$10.00)
¼ c. your favorite marinade or organic BBQ sauce (\$1.00)
1 oz. raw organic pepper jack cheese (0.75)
2 strips of pastured bacon (\$1.00)
Salt & pepper (to taste)

Directions:

1. Flatten the breast out between plastic wrap with a meat mallet.
2. Place in large bowl and cover with the marinade. Cover and refrigerate for at least an hour.
3. Remove from marinade. Place cream cheese or a slice of pepper cheese in the middle of breast. Wrap the breast around the filling.
4. Wrap with a slice of bacon. Secure with toothpicks.
5. Grill over medium heat or place in oven at 300 degrees for 25 - 30 minutes.
6. Serve with your favorite side. Roasted “purple” asparagus and green beans pictured.

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