



Goose numbers have been peaking over the last few weeks, hopefully you will have managed to bag one or two. Being a Wildfowler means that they will have been hard earned so why not spend a bit of time in the preparation and cooking of these fine birds. I've been trying the hot smoked method lately which is pretty straightforward and starts by filleting a single breast then reducing the thickness by slicing again to make two steaks. Marinade overnight in 2tbs of syrup, 2tbs brown sugar, 4tbs soy sauce and 1 tsp of chilli flakes, fine cut the steaks to help marinade.

The snowbee bit of kit as above is a fine size and can take 4 steaks, its fuel is methylated spirits and in this instance oak dust was placed inside to give it that Smokey flavour. I am sure though that most reading this will have homemade devices as it's not rocket science, old whiskey barrels are commonly used. About 15 min will produce a rare steak 20 min for med. When its cold beef jerky springs to mind that takes me back to a rough days shooting with an American who eventually tempted me to try some, I must say it was excellent and tasty was the right word for it, however old it was!!

JM