

## Goose Bites

2-3 goose breasts trimmed and rinsed

3-4 oz soy sauce

8 oz Worcestershire sauce 1 TBL lemon pepper

½ tsp Cajun seasoning ½ tsp celery salt

Tabasco sauce or red hot to taste bacon

Toothpicks

Blend all sauces and seasoning together in medium bowl. Cut goose bites into small chunks and marinate 2-3 hours. Wrap the goose bites with a small strip of bacon and secure with toothpick. Place on a hot grill turning frequently until bacon is done. A fish basket works really well for this. Don't leave this one unattended on the grill. It has a tendency to flare up. It is easy and tasty. I serve these with creamy horseradish to dip in.