

Beer-Braised Goose Legs

Blueberries and spätzle round out this succulent dish.

GOOSE INGREDIENTS: (SERVES 4)

- 4 wild goose legs
- Sea salt
- Freshly ground pepper
- 1 tablespoon vegetable oil
- 4 bacon strips
- 3 onions, peeled and sliced
- 4 cloves garlic
- 1 teaspoon dried thyme or fresh sprig of thyme
- 3 cups of your favorite beer, or enough to cover legs
- 8 ounces blueberries

SPÄTZLE INGREDIENTS:

- 1½ cups sifted all-purpose flour
- ¼ teaspoon sea salt
- Freshly ground pepper
- Pinch of nutmeg
- 1 tablespoon fresh parsley, chopped
- 2 whole eggs
- ½ cup water (approximately)
- 2 tablespoons butter

PREPARE GOOSE LEGS:

Slice off any loose pieces of skin. Season the legs on all sides with salt and pepper and dredge with flour, shaking off any excess. In a pan just large enough to accommodate the four goose legs, heat the vegetable oil over medium heat. Add the bacon strips and sauté until browned. Remove bacon strips with slotted spoon and reserve. Add the seasoned goose legs and brown on all sides. Add the onions and simmer until onions are translucent (about 4 minutes). Add garlic, thyme and enough beer to cover the legs. Bring to a boil. Cover and simmer until the legs are tender, about 35 to 40 minutes. Cooking times will vary depending on the size of the goose legs. Test for doneness with a fork, meat should be tender and juices will be clear. Remove from heat, taste broth and adjust seasonings.

PREPARE SPÄTZLE:

Place the flour in a large mixing bowl with the salt, nutmeg, pepper and parsley. Break the eggs



Chef Jacques is a hunter, wild game culinary expert and frequent "Today Show" guest. For more on his books, classes and renowned restaurants, L'Auberge Chez Francois and Jacques' Brasserie, visit laubergechezfrancois.com. For more of Jacques' recipes, go to chef-jacques.com/wild-cuisine-recipes.

into a small bowl and beat well with a fork. Gradually pour the eggs into the flour, mixing thoroughly with your hand or flexible rubber spatula. Add the water a little at a time and mix until the dough no longer adheres to the sides of the bowl. The dough should be rather firm, the consistency of a thick batter. Bring two quarts of water with two tablespoons of salt to a rapid boil. Cover the pot of water with a spätzle maker or a colander with large holes (1/4- to 3/8-inch in diameter). Force the dough through the holes with the rubber spatula. Use about one-third of the dough at a time. Allow the spätzle to cook until they rise to the surface, about 3 to 5 minutes. Using a slotted spoon, transfer the cooked spätzle into a large bowl of cold water. Repeat until all the dough is used. Thoroughly drain the spätzle in a colander. Melt the butter in a skillet. When the butter begins to brown, add the spätzle and sauté for 1 to 2 minutes until hot. Season with salt and pepper.

TO SERVE:

Place one goose leg on each warmed plate. Spoon two to three tablespoons broth over each leg. Scatter 1/4 blueberries on to plates and arrange a bacon strip over each goose leg. Serve with rice or spätzle.

