

SPECK KABOBS

White-fronted geese, often called specklebellies or simply specks, are generally acknowledged to be the best-tasting geese on the planet, but feel free to use this recipe with Canada geese as well. Kabobs are handy because they can provide meat, vegetables, and starches all in one. Wooden skewers are usually soaked in water for 30 minutes to keep them from burning over an open flame. I prefer the flexible wire skewers, which have a few distinct advantages over rigid wood or metal skewers. They are durable and can be used dozens of times; they are easier to use when pre-skewering for travel; and they will never burn. As with any camp cuisine, it's always easier to do the prep work at home. Cleaned and chopped vegetables will take up less room in the cooler than grocery bags full of whole produce. Specks don't need an overpowering marinade; a little quality olive oil and the right amount of seasoning will suffice. The key to cooking kabobs is to cut the veggies, meats, and starches into appropriate sizes. Rather than placing all three on the same skewer, try loading them on separate skewers to better control relative cooking times and temperatures. Your choice of vegetables is a matter of personal preference and local availability. During waterfowl season, I prefer fall and winter squashes.

Serves 6

Ingredients:

- 4 cups trimmed specklebelly goose breast fillets with skin on or off, cut into 2-inch pieces
- 2/3 cup extra virgin olive oil
- 1/4 cup balsamic vinegar
- 1/4 cup lemon juice
- 2 tablespoons light brown sugar
- 6 cloves garlic, minced
- 2 teaspoons kosher salt
- 2 teaspoons freshly ground black pepper
- 1 tablespoon onion powder
- 1 tablespoon dried oregano leaves
- 2 bell peppers, any color, seeded and cut into 1- to 2-inch squares
- 1 large onion, cut into eighths and then broken apart
- 2 acorn squash, peeled and cut into 1- to 2-inch cubes

Directions:

1. In a large bowl, combine the olive oil, vinegar, lemon juice, brown sugar, garlic, kosher salt, black pepper, onion powder, and oregano. Whisk until well blended. Add the goose and vegetables. Toss to coat evenly. Cover and refrigerate for at least 3 hours and up to 12 hours.
2. Place the meat and vegetables on skewers and grill them over medium-hot coals or on a propane grill until cooked to desired doneness.
3. Serve the goose and vegetables on individual skewers, or remove the meat and vegetables from the skewers and serve them together on a platter.