

# Bakwezhiganaaboo

## Ingredients:

1 cut up goose

5-6 cups water in Dutch oven, depending how much room the goose takes up

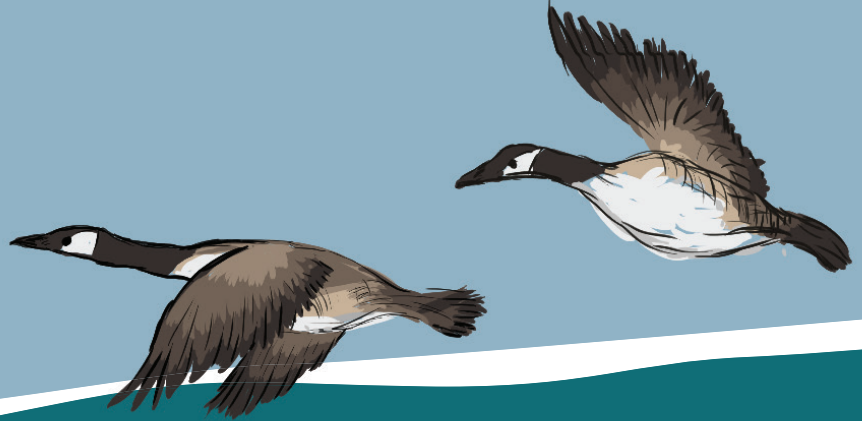
1 tsp salt

Dash of pepper

1/4 cup of onions

3 cups of flour

1 cup of water



## Directions:



Place your cut up goose in Dutch oven with water. Bring to a boil and turn the heat down to medium. Medium boil for about 40 mins. Take the goose out of the pot and put in a bowl, covered to keep warm while you prep for the soup. You can now add the salt, pepper and onions. If you like onions, you can use more.



Put the flour and cup of water in a bowl and mix with a mixing spoon. There should be loose pieces of flour and not clumped all together.



Slowly by the handful add the loose flour mixture a little at a time to the soup base while you continuously stir. Keep doing this until the flour mixture is gone.



Let the flour cook for approximately 25 mins stirring occasionally so it won't stick to the bottom. Soup is done! Goose is done!

\*\*Depending on the size of pot you cook the goose in, you will use more of the ingredients above. I never measure when I make my soup so I hope these measurements are quite accurate!