



# CANADA GOOSE, BEER, BACON SOUP

*The Upland Cook: Feel Good*

THE UPLAND COOK



Easy





3-4 hours



Lunch/Dinner



3-4 servings

  **Goose, Beer, Bacon, and Aged Cheddar Soup** — An English Pub-Inspired Delight Immerse yourself in the cozy atmosphere of English pubs with this rich and comforting soup! This creamy dish features tender shredded goose, enhanced by the boldness of beer, the crispiness of smoked bacon, and the sharpness of aged cheddar.

## INGREDIENTS

### Soup :

- 3 to 4 shredded goose legs (confit-style)
- 2 leeks (white and light green parts)
- 2 potatoes (for thickening the soup)
- 150 g of smoked bacon
- 1..25 liters of wild game bird broth (goose, duck, pheasant, etc.)
- 1 stout or brown beer (400–500 ml)
- 150 g of shredded aged cheddar cheese
- 15% cream
- Salt and pepper to taste

### For the Topping:

- Shredded goose with syrup glaze
- Chives
- Garlic crouton

## STEPS

### 1. Ingredient Preparation:

- Finely slice the leeks.
- Peel and dice the potatoes into small cubes.
- Cut the bacon into lardons.

### 2. Cooking the Bacon:

- Sauté the bacon lardons over medium heat until golden and crispy.
- Remove the bacon and set it aside on paper towels.

### 3. Sweating the Leeks:

- Add the leeks to the pot and cook gently until they become tender.

### 4. Incorporating the Beer:

- Pour the beer into the pot with the leeks.
- Let it simmer for 5 minutes to allow the alcohol to evaporate.

### 5. Cooking the Potatoes:

- Add the diced potatoes and pour in the wild game bird broth.
- Bring to a boil, then reduce the heat and let it simmer for 15–20 minutes until the potatoes are tender.

### 6. Blending for Texture:

- Blend the soup using an immersion blender or a regular blender until smooth and creamy.

### 7. Adding the Cheese:

- Lower the heat and stir in the shredded cheddar until fully melted.
- Season with salt and pepper to taste.

### 8. Incorporating the Goose and Bacon:

- Add the shredded goose and crispy bacon, letting it simmer gently for 5 minutes.

### 9. Serving and Garnishing:

- Serve the soup hot, garnished with crispy bacon.
- Drizzle each bowl with a swirl of 15% cream for a creamy finish.
- Optional: Add a touch of maple-glazed shredded goose for a sweet and savory twist.



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## INGREDIENTS:

- Shredded goose (amount as desired)
- 4 to 5 tablespoons of pure maple syrup

## PREPARATION STEPS:

### 1. Heating the Maple Syrup:

- Pour the maple syrup into a non-stick pan.
- Heat over medium heat until it reaches a gentle boil.

### 2. Caramelizing the Goose:

- Add the shredded goose to the boiling syrup.
- Cook, stirring for about **30 seconds**, just enough to coat the meat without drying it out.