

# Grandma's Ice Box Goose Grease Cookies

## Ingredients

5 cups flour  
1 cup sugar  
1 cup brown sugar  
1 tsp cinnamon  
1 tsp salt  
2 cups goose lard  
3 eggs  
1 tsp backing soda in a little hot water

## Directions

Mix sugar and cinnamon. Add lard, eggs and salt. Mix in a little flour then add soda/water mixture. Gradually add the remaining flour. Form into logs and wrap in wax paper. Place in ice box (today, the freezer would be better). Chill thoroughly. Slice thin and bake for 8 to 10 minutes in a 375 degree oven. Don't let dough become soft while slicing, re-chill if necessary.



**Take a gander at this recipe, which uses every last bit of goose.**

Submitted by: Dorothy Peterson



*“My grandfather’s birthday was December 2. He was born around 1880. He loved a fat roasted goose for his birthday dinner. Grandma roasted it and she had plenty of goose grease for Christmas cookies. Delicious! I haven’t made these for probably 50 years...no goose!”*