

# Goose Breasts Marinated in Beer

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*This simple recipe for goose breast is super simple and super delicious. The flavour of the goose is similar to that of an excellent, gamey steak, and the texture of the goose is perfect for pairing with salad and roasted potatoes.*

## Ingredients:

450ml beer of your choice  
4 goose breasts  
1 garlic clove, minced  
1 1/2 tsp. Worcestershire sauce  
1/2 tsp. paprika  
Salt and pepper  
Oil to brush

## Directions:

1. Score the meat on both sides. Rub with the garlic, paprika and salt and pepper. Place into a bag and cover with the beer and Worcestershire sauce. Marinate for 1 hour in the fridge.
2. Brush the goose breasts with oil, then BBQ or cook on a griddle pan until the breasts are just pink in the middle. Serve immediately.

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