

# Slow Cooker Goose Breast Sandwich Filling

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*This is a delectable sandwich filling, perfect for using up a spare goose breast or two. Goose combines with Worcestershire sauce, onion, garlic, butter and chicken stock to make a wonderfully soft and tender dish, perfect for using in sandwiches or on jacket potatoes.*

## Ingredients:

1 goose breast  
500ml chicken stock  
1 1/2 tbsp. Worcestershire sauce  
1 small onion  
1 garlic clove  
2 tbsp. butter

## Directions:

1. Thinly slice the onion and mince the garlic clove. Melt the butter in a large pan over a medium heat. Fry the onion gently for 5 minutes until soft, then add the garlic and cook for another couple of minutes. Add the goose and brown on both sides, around 5 minutes.

2. Put the goose along with the butter, onion and garlic into a slow cooker and cover with Worcestershire sauce and chicken stock. Cook on high for 6-8 hours or until the meat falls off the bone. Shred the meat with a fork, then cook the mixture with the lid off for half an hour to thicken the sauce.

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