



CROCKPOT GOOSE CHILI

From the kitchen of Mom Dudley

Ingredients:

2 skinned Goose
1 1/2 cup Onion, chopped
1 cup Green Pepper, chopped
2 Garlic Cloves, crushed
1 28oz Whole Tomatoes with juice
2 16oz Kidney Beans w/juice
2 tsp Salt or to taste
2 1/2 tsp Chili Powder or to taste
1 tsp Black Pepper
1 tsp Cumin
Few dashes of hot sauce to taste.

Directions:

Dice 2 skinned Goose Breasts into 1/2" cubes (remove any fat) and brown in pan on top of stove.

Place the browned Goose in the crock pot and add:

Onion, Green Pepper, Garlic Cloves, Whole Tomatoes with juice (smash them a bit), Kidney Beans w/juice, Salt or to taste, Chili Powder or to taste, Black Pepper, Cumin, few dashes of hot sauce to taste.

Mix well. Cover and simmer on low for 6 - 9 hours.