

## **Grandma Schiltz's Goose Sandwiches**

**Cook goose according to package directions.**

**Refrigerate the drippings from the roasted goose. After the drippings have hardened, scrape off the top layer and save the juice (broth).**

**Finely shred/chop the goose meat. Add the broth you saved from the goose. (If none, use a can of chicken broth). Add as much broth as needed to moisten and flavor the goose meat.**

**Add finely diced onion and celery to taste.**

**Salt and pepper to taste.**

**Add yellow or Dijon mustard (optional).**

**Delicious!**

**Makes 4-5 dozen smaller sandwiches.**

**Also great using leftover roast goose.**