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# Brace of Geese w/ Chestnut Stuffing

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Ingredients (Serves 12)
<b>Stuffing</b>
½ pound sliced bacon, diced
2 goose hearts and livers, minced
2 cups chopped onions
2 cups chopped celery
1 tablespoon minced garlic
½ cup butter or margarine
1 package (16 oz.) herb stuffing mix
2 pounds chestnuts, boiled, peeled and coarsely chopped
1 cup chopped apples
½ teaspoon salt
½ teaspoon pepper freshly ground
4 large eggs, beaten
<b>Geese</b>
2 geese (10 lb. each), thawed if frozen
1 tablespoon salt
1 cup water
1 cup white wine
2 tablespoons honey
2 tablespoons lemon juice



Prep time: 40 minutes  
Cooking time: 3 hours

**Stuffing:** Cook bacon over medium heat until just crisp, about 4 minutes. Add goose hearts and livers, onions and celery; cook until onions are translucent, 6 minutes. Stir in garlic and butter. Remove from heat; stir in stuffing mix, chestnuts, and apples. Season with salt and pepper. Cool completely. (Can be made ahead. Cover and refrigerate overnight.) Stir in eggs. Makes 18 cups

**Geese:** Preheat oven to 450 degrees F. Remove excess fat from each goose; rinse geese and pat dry. Rub inside cavities and all over geese with salt. Loosely fill neck and breast cavities with stuffing. Fold neck skin over back of geese and fasten with skewer or toothpick. Tie legs together with string. Prick geese all over with fork.

Place geese, breast side up, on rack in large roasting pan. Pour water and wine into pan. Roast 30 minutes. Reduce oven temperature to 350 degrees F. Roast 2 hours. Remove all fat from pan with ladle; reserve. Combine honey and lemon juice; brush over geese. Roast 30 minutes more, or until meat thermometer inserted into thickest part of thigh reaches 180 degrees F.

Transfer geese to carving board or platter and let stand 15 minutes before carving.

Note: You can make [Pan Gravy](#) from the gizzards utilizing the flavors from the roasting pan.

Additional Recipes: [www.gooseproducts.com](http://www.gooseproducts.com)