



Schiltz Goose Farms: America's Leading Producer of Geese and Fine Geese Products!

# Christmas Goose

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<b>Ingredients (Serves 10)</b>
<b>Stuffing</b>
2 cups pitted prunes, halved
2 Granny Smith apples, cored & coarsely chopped
2 cups coarsely chopped red onion
Finely grated zest of 1 orange
2 tbsp fresh orange juice
<b>Goose</b>
1 goose, 10 to 12 lbs.
Juice of 1 orange
Coarse salt and coarsely ground black pepper
8 slices bacon
1 cup defatted chicken broth
½ cup tawny port
1 tbsp. red currant jelly
1 tbsp. unsalted butter

To make stuffing, toss prunes, apples, onion, orange zest, and juice together in a bowl. Set aside.

Preheat oven to 325 degrees F.

Rinse goose well and pat dry. Prick the skin all over with a fork. Rub inside and out with remaining orange juice, then sprinkle inside and out with salt and pepper.

Stuff goose and close with poultry lacers.

Place goose, breast side up, on a rack in a large roasting pan. Lay the bacon slices across the breast. Roast goose for 1 ½ hours, removing fat from the pan every 30 minutes.

Remove bacon. Roast goose until a thermometer inserted deep into the thigh reads between 175 degrees and 180 degrees, about 3 hours longer, removing excess fat occasionally. Transfer goose to a platter, cover loosely with aluminum foil, and let rest for 20 minutes.

Pour off any remaining fat from roasting pan. Add chicken broth and port to pan and bring to a boil, scraping any browned bits from bottom of pan. Simmer over low heat for 5 minutes. Add jelly and simmer, stirring constantly, for 2 minutes. Set aside.

Just before serving the goose, make gravy. Warm broth mixture over low heat and whisk in butter. Serve hot. Serves 6.

Notes:

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