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Crisp Roast Goose w/ Giblet Gravy

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Ingredients (Serves 8-10)
1 goose, 8 to 12 pounds, thawed if frozen
1 lemon cut in half
2 onions (each about ½ lb.), cut into chunks
4 cups chicken broth
¼ cup cornstarch mixed smoothly with 1/3 cup water
2 tablespoons brandy or sherry
Salt and pepper

Remove giblets from goose and reserve for gravy. Pull off and discard fat lumps. Rinse bird. Use a fork to pierce goose skin all over. Thinly slice ½ of lemon and tuck slices in the goose cavity along with 1 chopped onion. Place goose, breast down, in a V-shaped rack, in 2" roasting pan. Put neck, heart, gizzard, and remaining chopped onion in a 9- to 10-inch wide pan. Cover and chill goose liver.

Tent goose loosely with foil & crimp foil to seal pan rim. Roast in a 375 degree oven for 1 hour. Remove from oven. (avoid spilling hot fat). Ladle or siphon fat from pan, leaving brown drippings. Save fat. Taking care not to tear skin, turn goose breast up and squeeze juice from remaining lemon half over the bird. Return goose to oven, uncovered, and roast until skin is well browned, 1 to 1 ½ hours longer. A thermometer should register at least 175 to 180 degrees. Siphon or ladle fat from pan 1 to 2 times.

At the same time, put pan of giblets in oven to roast until well browned, (2 hours) stir occasionally. Remove from oven and pour some of the chicken broth into the pan. Let stand until browned bits in pan soften, then scrape mixture into a 3- to 4-quart pan and add remaining broth. Cover and simmer until neck meat is tender enough to pull from bone (45 minutes). Let cool.

When goose is done, leave on the rack, but transfer to another rimmed pan. Let bird cool to warm, then cover and chill until cold, 6 to 24 hours.

Pour fat from roasting pan and save. To pan, add about ½ cup water and scrape browned drippings free. Add drippings to simmered giblets. Pull meat from neck, discard bones, and finely chop neck and giblets. Return meat to broth. Cover and chill until cold, at least 4 hours or overnight. Discard fat.

To crisp skin, set bird on rack in pan in a 375 degree oven until skin feels crisp when touched and meat is hot and sizzling, about 1 hour.

As goose heats, rinse reserved liver and pat dry. Put 1 tablespoon goose fat into 7-inch frying pan over medium-high heat. When hot, add liver, cover, and brown lightly, about 2 minutes, turning once (pink center). Lift liver from pan, discard fat, and thinly slice liver. Measure giblet gravy and add water to make 4 cups. Bring gravy to boiling. Stirring, add cornstarch mixture and cook until boil resumes. Flavor gravy with brandy and salt & pepper to taste; add liver, if desired, or serve liver with goose.

Additional Recipes: www.gooseproducts.com