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

Roast Goose w/ Cumberland Sauce and Apricot Stuffing

From Restaurant Business, October 1, 2002

Ingredients (Serves 6)	Remove neck and giblets and excess fat from goose body cavity and reserve for other use. Rinse and pat dry.
1 goose, thawed if frozen (about 12-14 lbs.)	
	Pre-heat oven to 400 degrees F. Meanwhile, fill the goose with cut-up turnips, citrus, vegetables, spices, and fresh herbs for desired taste. Fasten neck skin to back and tie legs together. Place goose, breast side up, on rack in shallow pan. Pierce skin all over using a fork. Insert thermometer deep into inside thigh muscle.
Cumberland Sauce:	Roast goose, uncovered for about 1 ¼ hour. Reduce oven temperature to 325 degrees F and continue roasting about 2 ½ to 2 ¾ hours, until the thermometer registers 185 degrees F. During roasting, spoon or siphon off accumulated fat every half hour.
1 cup beef broth	
1 cup red currant jelly	Serve with Cumberland Sauce and Apricot Stuffing .
1 orange rind, slivered	
1 orange, juiced	Note: A 10-14 lb. goose will take 2 – 2 ½ days to thaw in the refrigerator and 5 – 7 hours to thaw in cold water – in its original wrapping – changing the water every 30-60 minutes. Once thawed, keep refrigerated or cook immediately. Allow about ¾ lb. for each 4 ounce serving (frozen weight as purchased). The meat is rich and will go farther than chicken or turkey.
1 lemon, juiced	
2 tsp. Dijon mustard	
½ tsp. ground ginger	Cumberland Sauce: Yield: 2 ¾ cup
Salt and pepper to taste	Combine all ingredients in 1 quart saucepan. Bring to boil, reduce heat and simmer 5 minutes.
Apricot Walnut Stuffing	Apricot Walnut Stuffing: Yield: Stuffing for a 12-lb. goose.
1 cup canned apricots, drained	Dice apricots. In bowl, pour melted butter or margarine over bread cubes. Combine with apricots and all remaining ingredients. Toss well.
¼ cup melted butter	
6 cups cubed day-old bread	
1 cup chopped walnuts	
½ cup golden raisins	
1 tsp. salt	
½ tsp. poultry seasoning	
¼ tsp. pepper	