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# Roast Goose I

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Ingredients (Serves 8)
1 12-pound fresh or thawed goose
¾ teaspoon salt
¼ teaspoon ground white pepper
1 large onion, chopped
¼ cup unsifted all-purpose flour
2 cups water
1 cup dry white wine
Fresh parsley, sage, and thyme sprigs (optional)

Heat oven to 400 degrees F. Remove neck and giblets from goose; wrap and refrigerate for another use. Remove and discard excess fat from neck and body cavities.

With small metal skewer, fasten goose's neck skin to its back. Place goose, breast side up, on wire rack in shallow roasting pan. With tines of fork, pierce skin of goose well. Sprinkle skin and cavity of goose with ½ teaspoon salt and the pepper; spoon onion into cavity. Push legs under band of skin, if present, or tie together with string. Insert ovenproof meat thermometer into inside thigh muscle, being careful not to rest it against the bone.

Roast goose, uncovered, on lowest rack for 1 hour. Remove fat from pan and reserve for another use. Reduce oven temperature to 325 degrees F and continue roasting goose 2 to 2 ½ hours-or until thermometer inserted into thigh registers 185 degrees F. During roasting, remove accumulated fat from roasting pan at 30-minute intervals. Transfer goose to large platter; let stand 15 minutes before carving.

Meanwhile, make gravy; skim off and reserve for another use all but 3 tablespoons fat from drippings in roasting pan. With wire whisk, stir flour into fat remaining in pan until well mixed. Gradually stir in water, wine, and remaining ¼ teaspoon salt until smooth. Place roasting pan over medium-low heat and cook, stirring to loosen browned-on bits, until gravy is thickened and bubbly. Cook 2 minutes longer. Strain gravy into 1 ½-quart saucepan and keep warm over very low heat until ready to serve-no more than 15 minutes.

To serve, arrange fresh parsley, sage, and thyme sprigs in opening of body cavity and around goose, if desired. Carve goose and serve with gravy.

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