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

Roast Goose II

From Women's Day - Christmas Traditions - December 1996 Issue

Ingredients (Serves 8)

1 goose (about 8 pounds)

Salt, optional

Pepper, optional



Preparation time: About 10 minutes
Cooking time: About 2 hours, 40 minutes

Preheat oven to 450 F.

Rinse bird inside and out; pat dry. Season with salt and pepper. Stuff if you wish.

Place goose breast-side up in an uncovered roasting pan. Reduce heat to 350 degrees. Roast about 2 hours and 40 minutes, or about 15 minutes per pound. Baste frequently with juices.

If bird is stuffed, add about 5 minutes more cooking time per pound. The goose is done when the drumsticks move freely in the sockets or juices run clear when fork is inserted in bird.

Notes:

