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## Roast Goose w/ Chestnut Stuffing

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Ingredients (Serves 6)
1 12-14 lb. goose, excess fat removed
Grated zest and juice of 1 orange, divided
1 ½ tsp. salt, divided
¾ tsp. pepper, divided
¼ lb. baked ham, diced
4 ribs celery, chopped
2 carrots, chopped
1 medium onion, chopped
6 cups cooked wild rice
1 lb. chestnuts, roasted, peeled and halved
¾ cup chopped fresh parsley
2 tsp. dried thyme



Preheat oven to 325 degrees F.

On rack in roasting pan sprinkle goose with zest, 1 tsp salt and ½ tsp pepper.

In large skillet over medium heat brown ham. Add celery, carrots, and onion; cook until softened. Remove from heat; add rice, chestnuts, parsley, thyme, orange juice and remaining salt and pepper.

Fill goose with 3 cups stuffing; place remaining stuffing in 2-qt. covered baking dish.

Roast goose, removing fat from pan frequently, until thermometer inserted into thigh reads 180 degrees F, about 3 hours.

Meanwhile, heat remaining stuffing in oven until hot, 35-40 minutes.

Notes:

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