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

Roast Goose w/ Giblet Stuffing

From Taste of Home Holiday Recipe Card Collection, Holiday 1999 Issue

Ingredients (Serves 6-8)

1 dressed 6-8 pound goose

Lemon wedges

Salt

Stuffing:

Goose giblets

2 cups water

10 cups crumbled corn bread

2 large tart apples, chopped

1 large onion, chopped

1/3 cup minced fresh parsley

1-2 tablespoons rubbed sage

1 teaspoon salt

1/4 teaspoon pepper

1/4 teaspoon garlic powder

Butter or margarine, softened



Rub inside goose cavity with lemon and salt; set aside.

In a saucepan, cook giblets in water until tender, about 20-30 minutes. Remove giblets with a slotted spoon and reserve liquid.

Chip giblets and place in a large bowl; add corn bread, apples, onion, parsley, sage, salt, pepper, and garlic powder. Add enough of the reserved cooking liquid to make a moist stuffing; toss gently.

Stuff the body and neck cavity; truss openings.

Place goose, breast side up, on a rack in a shallow roasting pan. Spread with butter.

Bake, uncovered, at 325 degrees F for 2 1/2 to 3 hours or until fully cooked and tender.

Notes:

Additional Recipes: www.gooseproducts.com