



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

Roast Goose w/ Molasses Glaze

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Ingredients (Serves 6-8)
Molasses Glaze
1 cup molasses
2 teaspoons bottled hot pepper sauce
1 teaspoon finely grated fresh gingerroot
1 teaspoon chopped garlic
½ teaspoons coarsely ground black pepper
Roast Goose
1 10- to 12-pound domestic goose
Salt to taste



Molasses Glaze:

In medium bowl combine molasses, bottled hot pepper sauce, ginger, garlic, and coarsely ground pepper. Mix well and set aside.

Roast Goose:

Preheat oven to 425 degrees F.

Remove giblets from goose to use another time. Rinse goose in cold water, removing as much fat as possible from body cavity. Pat goose dry with paper towels.

Pierce skin all over with tines of large fork. Season goose with salt inside and out. Arrange breast side up on rack in large shallow roasting pan.

Roast at 425 degrees F for 15 minutes.

Reduce oven temperature to 350 degrees F. Continue roasting for 20 to 23 minutes per pound until thermometer inserted between leg and thickest part of thigh registers 180 degrees F. (Make sure thermometer does not touch bone.)

Drain off all fat from pan. Brush some of molasses glaze completely over goose. Continue roasting 20 minutes, brushing with molasses mixture after 10 minutes.

Remove goose from oven. Cover with foil and let stand 15 minutes before carving.

Serve with "[Apricot Stuffing](#)"

Notes:

Additional Recipes: www.gooseproducts.com