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## Roast Goose w/ Potatoes

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### Ingredients (Serves 10)

1 14-pound goose
1 small onion, chopped
1 large carrot, chopped
2 bay leaves
5 large baking potatoes
1 tablespoon vegetable oil
¾ teaspoon salt
¼ teaspoon black pepper
¼ cup unsifted all-purpose flour
Bay leaves
Halved pomegranates
Roasted chestnuts (optional Ingredients)

Heat oven to 400 degrees F. Remove neck and giblets from goose. Remove excess fat from neck and body cavities. Rinse goose, neck, and giblets and drain well.

With small metal skewer, fasten neck skin to its back; cut off and discard wing tips. Place goose, breast side up, on wire rack in shallow roasting pan. With tines of fork, pierce skin of goose well. Insert meat thermometer into inside thigh muscle, being careful not to touch the bone.

Roast goose, uncovered, 1 hour. Meanwhile, in 2-quart saucepan, cook neck and giblets over medium heat until well browned, stirring occasionally. (If desired, exclude the liver; wrap and freeze for another use). Stir onion, carrot, and bay leaves into giblets; add enough water to cover. Heat to boiling over high heat. Reduce heat to low, cover and simmer 1 hour.

Reduce oven temperature to 325 degrees F. and continue roasting goose 1 ¼ hours. During roasting, spoon off accumulated fat at 30-minute intervals.

In 4-quart saucepan, place potatoes (halved) and add water to cover. Cover saucepan and heat to boiling over high heat. Reduce heat and cook potatoes 5 minutes to blanche them. Drain and return to pan; toss with oil, ¼ teaspoon salt, and 1/8 teaspoon pepper. After goose has roasted additional 1 ¼ hour, place potatoes on wire rack around the goose. Roast 45 minutes to 1 hour longer or until 185 F. Transfer potatoes to bowl and keep warm. Transfer goose to serving platter; let stand 15 minutes.

Prepare gravy: skim off all but about 3 tablespoons fat from the goose drippings in the roasting pan. Strain the liquid from the cooked neck, giblets, and vegetables through a large sieve into a large measuring cup or bowl. Discard the particles. Measure 3 cups liquid and set aside. If not enough, add water or chicken broth. If there is too much liquid, return to saucepan and cook to reduce to 3 cups.

Into the roasting pan with reserved fat, stir flour until well mixed. Gradually stir in reserved 3 cups liquid and cook over medium-low heat until thickened and bubbly. Stir in remaining ½ teaspoon salt and 1/8 teaspoon pepper. Pour gravy into a small pitcher.

Arrange potatoes around goose. Garnish platter with bay leaves, pomegranates, and some chestnuts, if desired. Carve the goose and serve with gravy.

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