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# Sage Roasted Goose w/ Bourbon Gravy

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Ingredients (Serves 12)
1 12 to 14 pound goose, thawed if frozen
Salt and pepper
1 large yellow onion, stuck with 3 whole cloves
6 fresh sage leaves or 2 teaspoons dried sage
2-3 cups chicken broth
1 8-ounce container demiglace (available from specialty markets or a quality butcher), or 2 envelopes au jus gravy mix (0.6 oz. each) plus 1 cup water
1/3 cup bourbon or whiskey
4 tablespoons butter (1/2 stick)
1 tablespoon minced fresh sage or 1 teaspoon dried rubbed sage

Cut wing tips from goose and reserve, along with neck and giblets; pull out and discard any large pieces of fat. With tip of paring knife, pierce goose all over, especially in the fatty area of the breast.\*

Preheat oven to 325 degrees F. Sprinkle goose inside and out with salt and pepper; place onion and sage leaves in cavity. Place breast-side down on rack in large open roasting pan. Roast 1 hour and 45 minutes.

Remove goose from oven; spoon off drippings and reserve. Turn goose breast-side up. Add 2 cups chicken broth, wing tips, neck, and giblets to roasting pan. Reserved fat may be used to roast potatoes.

Continue roasting 2 hours longer or until temperature on meat thermometer inserted in thickest part of meat between breast and thigh reaches 180 degrees F, or when thickest part of leg feels soft when pressed with fingers protected by paper towels. If necessary, add more chicken stock to roasting pan to prevent pan drippings from burning.

Remove goose to large serving platter. Cover loosely with foil to keep warm. Prepare Bourbon Gravy (recipe follows).

Garnish platter with rosemary sprigs and potatoes if you wish.

## Bourbon Gravy

Pour drippings from roasting pan into bowl; skim off fat and discard. Strain remaining juices into medium saucepan; add the demiglace, or gravy mix and water, and bourbon. Stirring constantly, heat to boiling over medium-high heat. Stir in butter and minced sage. Season to taste with salt and pepper. Pour into heated pitcher or sauceboat.

\*To render some additional fat from goose, follow this optional step one day before cooking. Place goose in a large kettle and add water to cover. Cook over high heat until water boils; boil 1 minute. Remove goose from water with tongs or forks, drain well and pat dry. Place goose on rack in open roasting pan. Refrigerate uncovered overnight. Roast as directed above.

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