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

# Roast Goose with Cherry Sauce

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Ingredients (Serves 6-8)
1 8-10 pound goose (wild 4-6 pounds)
Salt and pepper to taste
4 to 5 tablespoons Tony Chachere's Creole Seasoning or poultry seasoning
1 tablespoon garlic powder
1 tablespoon rosemary
1 large onion, quartered
3 stalks celery, quartered
1 apple, peel on, quartered
1 orange, peel on, quartered
Cherry Sauce
1 (14.5 to 16-ounce) can pitted dark sweet cherries, liquid drained & reserved
1 cup reserved cherry juice and water
3 tablespoons butter
1 small onion, finely chopped (3/4 to 1 cup)
2 tablespoons flour
2 tablespoons cream sherry
1 tablespoon brown sugar
1 teaspoon instant beef bouillon granules
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 tablespoons cold water
1 to 2 tablespoons cornstarch

## Roast Goose

Preheat oven to 500 degrees

Remove the giblets. Wash and clean the goose well, inside and out. Remove excess fat from the body cavity, then prick the entire goose several times with a fork. (It is not necessary to prick a wild goose as it has much less fat). Pat dry with paper towels and fold the neck skin under the body.

Sprinkle the goose inside and out with salt, pepper, garlic powder, and poultry seasoning. Next, sprinkle rosemary inside the cavity making sure it's evenly distributed. Pack the cavity with onion, celery, apple, and orange. Using butcher's twine, sew up the cavity and tie down the wings and legs.

In a roasting pan, put enough water to cover the bottom of the pan (about 1/2 inch). Then place a baking rack in the pan. Place the goose, breast side up, on the rack and insert a meat thermometer deep into the inside thigh muscle.

Place the goose, uncovered, in a 500 degree to 525 degree preheated oven, and bake to a honey brown. Then cover with lid or foil and reduce heat to 350 to 375 degrees. Continue baking for 12 to 15 minutes per pound, or until meat thermometer registers 180 degrees.

Remove goose from oven and allow to cool slightly before carving.

Serve with cherry sauce and wild rice.

## Cherry Sauce

Melt butter in a saucepan over medium heat; add onions and cook until tender. Stir in flour, mixing well. Then add reserved cherry juice and water. Add sherry, brown sugar, bouillon granules, cinnamon and salt.

Heat to boiling.

Add cherries, reduce heat and simmer for 25 to 30 minutes. If sauce is thinner than desired, blend together cold water and cornstarch. Add to sauce and cook over medium heat, stirring constantly, until thickened and translucent. Serve over goose pieces.