

Pre-Roasted Goose Reheating Instructions

**IMPORTANT NOTE: THIS IS FOR
PRE-ROASTED GOOSE ONLY
(not All-American Holiday or Whetstone Valley Geese)**

(THESE ARE ONLY AVAILABLE THROUGH WWW.SCHILTZFOODS.COM)

IMPORTANT – KEEP BIRD FROZEN UNTIL READY FOR OVEN!

- Preheat oven to 375°F
- Remove goose from bag and net before placing in oven.
- Place frozen bird on a rack in a roaster (don't remove the leg/wing ties; they're ovenproof and will keep the bird in position for best presentation). Place 1/2 to 3/4 -inches of water in bottom of roaster to eliminate smoking. Water must remain in pan during entire roasting process.
- Roast, uncovered. We suggest a light colored pan or a disposable aluminum roaster. Because ovens vary we recommend checking the pop-up timer after 75-minutes of cooking time. Time will vary according to size of bird.
- As soon as the timer pops up – internal temperature should be 150F on thermometer, remove goose from oven to cool. Allow it to rest for 15-minutes before carving.
- Carve and serve