

Roast Goose with Giblet Stuffing

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6-8 servings

1 dressed 6-8 pound goose
Lemon wedges
Salt

Stuffing:

Goose giblets
2 cups water
10 cups crumbled corn bread
2 large tart apples, chopped
1 large onion, chopped
 $\frac{1}{3}$ cup minced fresh parsley
1-2 tablespoons rubbed sage
1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 $\frac{1}{4}$ teaspoon garlic powder
Butter or margarine, softened

Rub inside goose cavity with lemon and salt; set aside. In a saucepan, cook giblets in water until tender, about 20-30 minutes. Remove giblets with a slotted spoon and reserve liquid. Chop giblets and place in a large bowl; add corn bread, apples, onion, parsley, sage, salt, pepper, and garlic powder. Add enough of the reserved cooking liquid to make a moist stuffing; toss gently. Stuff the body and neck cavity; truss openings. Place goose, breast side up, on a rack in a shallow roasting pan. Spread with butter. Bake, uncovered, at 325 degrees F for 2 $\frac{1}{2}$ to 3 hours or until fully cooked and tender.

