

Goose on the Grill

**From “The New Good Housekeeping Cookbook”
1986 The Hearst Corp.**

Time: about 3 hours before serving

Yield: 10 Servings

1. Prepare outdoor covered charcoal grill, using indirect-heat method with drip pan as manufacturer directs (this is very important)! (or follow manufacturer's directions if using covered gas or electric grill).
2. Remove giblets and neck from one 12-pound frozen goose, thawed (refrigerate for use in soup another day). Discard fat from body cavity. Rinse goose with running cold water and drain well; pat dry with paper towels. Fasten neck skin to back of goose with 1 or 2 skewers. With goose breast side up, lift wings toward neck, then fold under back of bird. With string, tie legs and tail together.
3. With fork, prick goose skin several places. Insert meat thermometer into thickest part of meat between breast and thigh, being careful that pointed end of thermometer does not touch bone.
4. Place goose, breast side up, on grill over drip pan. Cover grill; roast about 2 hours or until goose is fork-tender, adding briquettes to each side of drip pan at the end of each hour as manufacturer directs. Goose is done when meat thermometer reaches 180 to 185 degrees Fahrenheit and thickest part of leg feels soft when pressed with fingers protected by paper towels.
5. Place goose on platter; remove skewers and string. Let stand 15 minutes for easier carving.