

ROAST CHRISTMAS GOOSE

From Taste of Homes December/January 2004

1 goose (10 to 12 pounds)

Salt and pepper

1 medium apple, peeled and quartered

1 medium navel orange, peeled and quartered

1 medium lemon, peeled and quartered

1 cup hot water

Sprinkle the goose cavity with salt and pepper. Place apple, orange, and lemon in the cavity. Place breast side up on a rack in a large shallow roasting pan. Prick skin well with a fork. Pour water into pan. Bake, uncovered, at 350 degrees for 2 ¼ to 2 ¾ hours or until meat thermometer reads 185 degrees. If necessary, drain fat from pan as it accumulates. Discard fruit. Yield: 6-8 servings