

ROAST GOOSE

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Servings: Makes 8

Preparation time: About 10 minutes

Cooking time: About 2 hours, 40 minutes

- 1 goose (about 8 pounds)
Salt, optional
Pepper, optional

1. Preheat oven to 450 degrees F. Rinse bird inside and out; pat dry. Season with salt and pepper. Stuff if you wish.

2. Place goose breast-side up in an uncovered roasting pan. Reduce heat to 350 degrees. Roast about 2 hours and 40 minutes, or about 15 minutes per pound. Baste frequently with juices. If bird is stuffed, add about 5 minutes more cooking time per pound. The goose is done when the drumsticks move freely in the sockets or juices run clear when fork is inserted in bird.

