

## **Roasted Goose Legs**

Preheat oven to 350°

Prick the skin of the legs with meat fork.

Put 1 to 1 ½ inches of water in the bottom of a roaster. (This reduces cleanup.)

Put legs on a rack in the roaster and cover.

Schiltz Foods prefers the meat to be thoroughly cooked, and the meat will remove easily from the bone. The legs should be cooked until the fat layer between the skin and meat has disappeared. The cooking time will vary depending upon the quantity. For example:

2 legs - approximately 2 hours 30 minutes

6 legs - approximately 4 hours

Final internal temperature should be 190° to 200°.