

TheRecipeWorks - Roast Goose with Currant Stuffing

Roast Goose with Currant Stuffing

Serves: 6

1 large yellow onion (chopped)
1 large tart apple (chopped)
1/4 cup lower-sodium chicken broth
6 cups toasted fresh bread crumbs
1/2 cup currants or chopped raisins
1/4 cup slivered almonds (toasted)
1/4 cup minced parsley
1 teaspoon dried sage leaves
1/4 teaspoon each salt and black pepper
1/3 cup chicken broth
1 goose (7 to 8 pounds), giblets removed

In a small saucepan, combine the onion, apple, and 1/4 cup broth. Bring to a boil. Lower heat and simmer for 5 minutes or until onion and apple are tender.

In a large mixing bowl, combine onion mixture, bread crumbs, currants, almonds, parsley, sage, salt, and pepper. Toss 1/3 cup broth with bread crumb mixture.

Preheat the oven to 350 degrees F.

Rinse goose; drain, and pat dry. Prick the skin on the lower breast, legs, and around the wings with a skewer. Stuff and truss goose. Then, place goose, breast-side-up, on a rack in large roasting pan. Insert a roasting thermometer in its thigh without touching bone. Spoon remaining stuffing into a lightly greased 1-1/2-quart casserole; cover and refrigerate.

Roast goose for 2 to 2-1/2 hours or until the thermometer registers 175 degrees F., drain fat often.

Bake the covered casserole of stuffing alongside the goose during the last 30 minutes of roasting.

Let the goose stand for 15 to 20 minutes. Carve goose; discard the skin.