

TheRecipeWorks - Roast Goose

Roast Goose

Serves: 6

One fresh or completely thawed goose.

Orange Juice and Honey basting sauce (Approx 1 cup orange juice and 1/4 cup honey or to taste)

Dried fruit or fruit and wild rice stuffing.

Take a fresh or completely thawed goose. Puncture many holes in the skin. Preheat oven to 375.

Place unstuffed goose in roasting pan with large area for catching grease. Roast approx 45 min to an hour until slightly brown. Remove the goose from the oven.

Allow the goose to cool so it can be handled comfortably. Drain the pan. Pat down the goose with paper towels to remove the grease. Pat both inside and outside. Stuff the goose. Baste with the orange juice/honey sauce. Preheat oven to 325 or slightly cooler.

Place goose on a roasting pan back in the oven. Cook goose using the rule of about 25 minutes per pound but subtract 45 minutes because of the cooking done in the first step. Rebaste goose while cooking every half hour. It is not necessary to turn the goose over in this step. When done drumsticks should separate fairly easily from the goose.