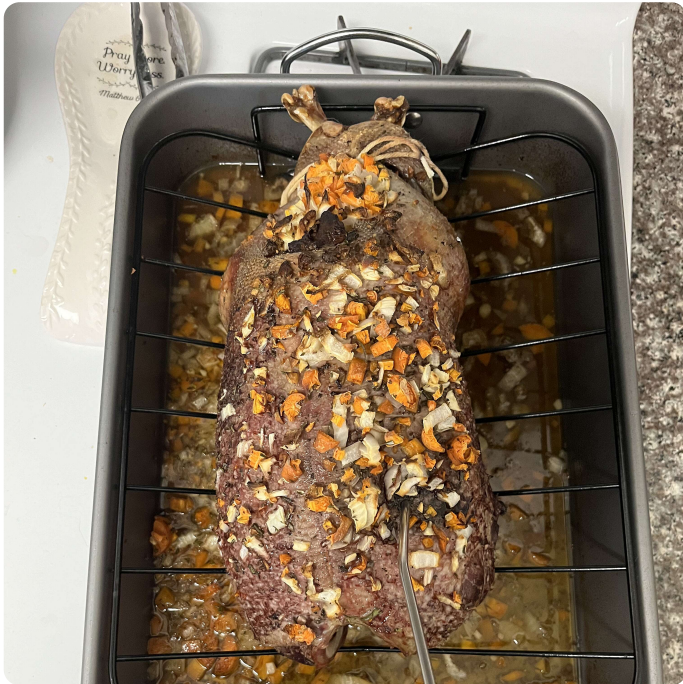


Roast Goose with Stuffing

Savannah · 30/09/2024



Prep Time

5 hrs 15 mins

Difficult

Medium

Servings

6

Description

A great way to make stuffed goose It is similar to a turkey but a much richertasting bird Incredibly good

Ingredients

- - 10 slices French bread
- cut into cubes - 4 apples - peeled
- cored and sliced - 1 cup dried currants - 4 tablespoons butter
- melted - 1 tablespoon dried thyme - salt and ground black pepper to taste - 1 (10 pound) goose - 1
- tablespoon vegetable oil - 1 onion
- chopped - 1 carrot
- chopped - 1 stalk celery
- chopped - 1 clove garlic
- minced - 1 bay leaf - 3 whole cloves - 1 sprig fresh thyme - 1 sprig fresh marjoram - 1 (10.5 ounce) can
- condensed chicken broth - ¼ cup white wine - 1 teaspoon tomato paste - ¼ cup water (Optional) - 1 tablespoon
- cornstarch (Optional)

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Make the stuffing: Combine bread
2. apples
3. currants
4. butter
5. thyme
6. salt
7. and pepper in a large bowl. Prepare the goose: Wash inside and out. Pat dry. Stuff with stuffing mix
8. truss
9. and tie goose. Prick bird all over with fork. Heat oil in a roasting pan on top of the stove. Brown goose lightly on all sides
10. then drain off pan drippings. Set goose breast side up in the roasting pan. Add a little water
11. cover
12. and roast in the preheated oven for 1 hour. Discard fat from the roasting pan. Combine onion
13. carrot
14. celery
15. garlic
16. bay leaf
17. cloves
18. fresh thyme
19. and marjoram in a mixing bowl and sprinkle around the goose. Continue roasting uncovered for 20 to 25 minutes per pound
20. draining off fat at intervals. Add more water as required. Transfer cooked goose to a platter and keep warm by covering loosely with foil. Make the gravy: Skim off remaining fat in pan and heat drippings and vegetables on top of stove until mixture is reduced. Stir in chicken broth
21. white wine
22. and tomato paste. Simmer for 10 to 15 minutes
23. then strain gravy. Mix water and cornstarch in a small bowl. Add cornstarch mix
24. a little at a time
25. to thicken the gravy if necessary.