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# Brandied Roast Goose

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Ingredients (Serves 10)
1 fresh goose (about 14 lbs.) giblets removed
1 lemon, quartered
4 garlic cloves, unpeeled
1 tsp. each salt and pepper
11 oz. mixed dried fruit
2 cups chicken broth
¼ cup brandy



Heat oven to 350 degrees F. Place goose on rack in roasting pan.

With fork, prick goose skin, taking care not to pierce meat; stuff cavity with lemon and garlic. Sprinkle with salt and pepper; tie legs with kitchen twine. Roast 2 ½ hours or until thermometer inserted in thickest part of thigh registers 170 degrees F. Cover with foil if browning too quickly;

periodically skim fat from pan.

Transfer goose to serving platter; cover with foil and let stand at least 15 minutes before carving.

Meanwhile, pour pan drippings into measuring cup; let stand 5 minutes or until fat separates. Return 2 Tbs. fat to roasting pan; skim and discard remaining fat. Place pan over two burners set at medium heat. Stir in pan drippings and remaining ingredients; bring to a boil, scraping up any browned bits. Boil 10 minutes or until slightly thickened. Serve with goose.

Work time: 20 min. Total time: 3 hrs. 15 min.

Notes:

Additional Recipes: [www.gooseproducts.com](http://www.gooseproducts.com)