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# Roast Goose w/ Wild Pecan Rice Dressing

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<b>Ingredients (Serves 6)</b>
<b>Roast Goose</b>
1 8 lb. goose, neck and giblets reserved
½ cup chopped onions
¼ cup chopped celery
¼ cups chopped bell pepper
3 teaspoons salt, divided
¾ teaspoon cayenne pepper
1 stick butter or margarine
½ teaspoon black pepper
<b>Wild Pecan Rice Dressing</b>
8 ounces bacon, chopped
1 Tbsp. butter
¼ cup chopped onions
¼ cup chopped celery
1 ¼ teaspoons salt
½ teaspoon cayenne pepper
½ cup pecan pieces
1 Granny Smith apple, cored, chopped but unpeeled
1 7 oz. pkg. wild pecan rice
1 cup chopped boiled ham
½ cup chopped green onions
3 Tbsp. chopped parsley

To prepare goose: In a medium bowl, combine onions, celery, bell pepper, 1 teaspoon of the salt and ¼ teaspoon of the cayenne pepper. Let stand 1 hour at room temperature.

In small bowl, place butter slices; sprinkle evenly with 1 teaspoon of the salt and ¼ teaspoon of the cayenne pepper. Freeze 30 minutes. Toss butter with vegetables.

Preheat oven to 400 degrees. Remove excess fat from cavity opening of goose. With fork, prick fatty areas of goose at intervals. Do not prick breast. Place goose breast-side up with cavity facing you; with sharp pointed knife, make slits inside cavity between rib bones and breastbone. Do not puncture breast skin. Using fingers or handle of small spoon, insert 2 to 3 slices of butter and about 1 tablespoon of the vegetables into each hole. Season outside of goose with the remaining teaspoon of salt, the remaining ¼ teaspoon of cayenne pepper and the black pepper. In a large roasting pan, roast goose 1 hour.

Meanwhile, prepare Wild Pecan Rice Dressing: In medium skillet, over medium heat, fry bacon until crispy; drain and set aside. In large saucepan, over medium-high heat, heat butter. Add onions, celery, salt, and cayenne pepper. Sauté 3 to 4 minutes, or until slightly wilted. Add pecans; cook 4 minutes. Add apple and rice; stir 1 minute. Add 2 cups water and bring to a boil. Reduce heat to medium; cover and simmer 20 minutes. Remove from heat. Add reserved bacon, ham, green onions, and parsley; mix well.

Remove goose from pan; stuff with Wild Pecan Rice Dressing. Reserve any excess dressing to garnish serving platter. Return goose to oven; roast an additional 45 minutes, or until goose registers 160 degrees on thermometer and drumsticks and thighs move easily.

Carve goose; serve with Wild Pecan Rice Dressing and [Port Gravy](#).

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