



Schiltz Goose Farms: America's Leading Producer of Geese and Fine Geese Products!

Roast Goose w/ Cherry Sauce

From the Better Homes and Gardens 1990 Holiday Cooking Issue

Ingredients (Serves 10)	
1	8- to 10-pound goose
2	tablespoons lemon juice
$\frac{3}{4}$	cup apple-cherry juice
$\frac{1}{3}$	cup sugar
9	inches stick cinnamon
6	whole cloves
1	tablespoon cornstarch
1	16-ounce package frozen unsweetened pitted tart red cherries, thawed and drained, or one 16-ounce can pitted tart red cherries (water pack) drained
2	tablespoons brandy or Kirsch



Rinse goose; pat dry. Season cavity with salt. Tuck drumsticks under the band of skin across the tail. Skewer neck skin to back. Twist wing tips under back. Prick skin well.

Place bird, breast side up, on a rack in a roasting pan. Brush with lemon juice. Insert a

meat thermometer into the thigh meat. Roast, uncovered, in a 350 degree oven 2 $\frac{3}{4}$ to 3 $\frac{1}{4}$ hours or until meat thermometer registers 180 degrees to 185 degrees. Remove fat during roasting. Cover; let stand for 15 minutes before carving.

Meanwhile, mix juice, sugar, cinnamon, and cloves. Bring to boiling. Reduce heat; cover and simmer for 15 minutes. Remove the spices. Combine cornstarch and 1 tablespoon *cold water*; add to juice mixture. Cook and stir until bubbly; cook and stir 2 minutes more. Add cherries and brandy; heat through. Pass sauce.

Notes:

Additional Recipes: www.gooseproducts.com