

[Home](#)[Product Info](#)[Egg Crafts](#)[Feathers](#)[History](#)[Finding Product](#)[Nutrition](#)[Recipes](#)

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

Goose Legs Confit

Recipe by Chef Jeffrey Trujillo

Tweeds Restaurant and Buffalo Bar, Riverhead, NY

Ingredients
1 5-lb. Pack of Goose Legs
Kosher Salt
Fresh Thyme (1 bunch)
20 Cloves Garlic
Rendered Goose Fat – melted (approx. 2 lbs)

Place legs on tray skin side down. Sprinkle salt heavily on legs. Place fresh thyme (yes, whole sprigs) and garlic cloves on legs. Cover with plastic and refrigerate for 24 hours.

Remove from refrigerator and remove garlic cloves and thyme and shake off excess salt. Place in metal roasting pan in a single layer. Cover legs with liquid rendered goose fat, cover with foil and roast at 250 degrees F for 5-6 hours.

Check meat - it should come away from the bone easily. If the meat pulls away easily, put the whole pan as is in the refrigerator. Chill. Remove legs as desired, they will keep in the fat for months if properly refrigerated.

To Serve: heat in dry Teflon pan over moderate heat skin side down until crisp, 5-7 minutes. Flip over and cook for 1 minute on flesh side. Season with salt and pepper to taste and serve.

Notes: