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

Roast Christmas Goose

From Taste of Homes - December/January 2004 issue

Ingredients (Serves 6-8)	Preheat oven to 350 degrees
1 10-12 pound goose	Sprinkle the goose cavity with salt and pepper.
Salt and pepper	Place apple, orange, and lemon in the cavity.
1 medium apple, peeled and quartered	Place breast side up on a rack in a large shallow roasting pan. Prick skin well with a fork. Pour water into pan.
1 medium navel orange, peeled and quartered	Bake, uncovered, at 350 degrees for 2 ¼ to 2 ¾ hours or until meat thermometer reads 185 degrees.
1 medium lemon, peeled and quartered	If necessary, drain fat from pan as it accumulates. Discard fruit.
1 Cup hot water	

Notes:

Additional Recipes: www.gooseproducts.com