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RACKS Recipes: Fowl

Holiday Christmas Goose

1 wild goose
Tart apples, peeled, cored, sliced
1 onion
Celery tops
3 tbsp. butter
1 tbsp. paprika
1/4 tsp. salt
1/4 tsp. pepper
1/8 tsp. thyme
1/8 tsp. parsley
1/2 pt. dry red wine

Clean goose well. Wipe with salt and pepper. Fill cavity with raw tart apples, onion, and celery tops. Sew. Place in foil and add melted butter, paprika, salt, pepper, thyme, parsley, and wine. Completely cover with foil. Roast at 350 degrees; baste often. When done, remove foil from top and brown. Remove stuffing and serve.