

OVEN BAKED GOOSE

Number of portions: 6 portions

Portion size: 1/6 goose with stuffing

INGREDIENTS

1 goose, plucked and cleaned

½ cup water

Stuffing:

1 onion, diced

1 apple, diced

½ cup dry cranberries

½ cup bread crumbs (or oats, or rice)



METHOD

1. Preheat the oven at 350°F.
2. Place the goose on a large oven dish.
3. In a bowl, mix the onion, apple, cranberries and bread crumbs. Stuff the goose.
4. Add ½ cup of water in the bottom of the dish. Cover with foil and cook in the oven for 2 to 3 hours.
5. Pour cooking juice several times over the goose during baking.

TIPS

- Carrots, turnip and potatoes could be cooked with the goose. Cut them in large pieces and place them around the goose for the last hour of cooking.

