

[Goose Recipes from Family-Outdoors.com](http://Family-Outdoors.com)

Broiled Breast of Wild Goose

Ingredients:

2 - 8lb. geese
3 tsp. grated onion
4 tbsp. grated carrots
2 bay leaves
1/2 tsp. marjoram
1 tsp. sage, crushed
1 tsp salt
1/2 tsp. pepper
2 cups white wine

Directions:

Carefully remove the breasts from the bone. Remove the skin. In a large dish, combine the remaining ingredients. Marinate the breasts in the mixture for at least 8 hours. Turning occasionally. Remove the breasts and pat dry. Place on broiling rack and broil each side for 11 minutes. Serve and Enjoy!

GOOSE BARBECUE RECIPE

Boil goose until tender (3-4 hours). Change water every hour. Take meat off the bones.

Prepare Chesapeake Bay Barbecue Sauce:

- 1/4 cup butter
- 1 cup catsup
- 1/2 cup sugar
- 1 lemon (juiced)
- 1 small onion (finely chopped)
- 1 tsp. Worcestershire sauce

Salt, pepper, garlic powder, Tabasco sauce to taste

Put meat in sauce and heat 30 minutes at 200 degrees

STUFFED WILD GOOSE RECIPE

Ingredients:

- Giblets from goose
- 4 cups bread crumbs
- 2 med. Onions
- 2 apples, diced
- 1/4 tsp. sage
- 1/4 tsp. garlic powder
- 2 tsp. salt
- 1/2 tsp. pepper
- 2 tbsp. butter
- 1 med. wild goose

Directions:

Cook giblets until tender; reserve liquid. Chop giblets and add to bread crumbs, onions, apples, and seasonings. Add liquid from giblets to moisten stuffing. Place goose in roasting pan and dot with butter. Bake approximately 20 minutes per pound of goose at 350 degrees. Baste often. 8-12 servings.

Goose Stuffed with Apples

Ingredients:

- 1 Goose; 7 to 8 pounds
- Salt
- 1 1/2 lb Peeled; quartered apples
- 1/2 c Currants
- 1 1/2 pt Water
- 1/2 Sliced onion
- 6 Peppercorns
- 2 tb Flour

Directions:

Clean and dress the goose, cutting off wings, head, neck and feet. Trim off all fat and soak this fat in cold water for 15 minutes. Rub goose with salt inside and outside. Mix the apples well with the currants and stuff into the goose, then sew up. Put the goose in the oven in a covered roasting pan with the water, sliced onion and peppercorns, and roast for 1 hour. Remove the cover then start basting with the drippings every 10 to 15 minutes. If the water boils down, add spoonfuls of it so the fat will not get too brown. It may require from 2 to 3 hours roasting before the goose is well done and crisp. Sprinkle a tablespoonful of cold water over the skin to make it more crisp. Make gravy with flour. Skim off grease if too plentiful.

Smoked Goose

Ingredients:

- 1 lg. goose
- Clove of garlic (if desired)
- 1 tbsp. sugar
- 1/3 lb. salt
- 1 tsp. saltpeter

Directions:

Clean goose thoroughly. Remove wings, legs, skin, fat. Separate breast and back. Scrape the meat carefully from the bones of neck and back, discarding all tendons and tissues and chop very fine. Fill neck skin with chopped goose and sew both ends with course thread. Season legs, breast and fill neck with salt. Rub well with garlic, sugar and saltpeter. Place in a stone jar. Cover with a cloth and put weights on top to keep the meat under brine which will form. Let stand in a cool place for 7 days, turning occasionally. Take out of brine, cover with gauze and cook in smoke oven. When done, serve cold - sliced thin.