

Roast Goose

Prepare for roasting like as a turkey would be prepared except do not brush with fat. Pour off fat as it accumulates. If very fat, parboil 20 min. Goose may be roasted in brown paper sack to eliminate fat spattering. Fasten end. When $\frac{2}{3}$ done, puncture 6 to 8 holes in top of bag and turn. Excess fat drains into roasting pan.

Roasting chart for geese:

Weight	Oven temperature	Cooking time
6 to 8 lb.	325 degrees	3 to 3 ½ hr.
10 to 12 lb.	325 degrees	3 ¾ to 4 ¼ hr.

Taken from Betty Crocker cookbook