

BBQ Goose

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BBQs shouldn't be used just for sausages in the summer. Try cooking your goose on a BBQ for a delicious smoky flavour.

Ingredients:

1 4.5kg goose
Salt and pepper
2 tbsp. fresh marjoram
500ml water

Directions:

1. Wash the goose and pat it dry on all sides.
2. Season the goose with the salt, pepper and marjoram on all sides.
3. Prick the skin of the goose all over with a fork.
4. Set up your BBQ and set it to the lowest heat. Once all flames have disappeared, you're ready to cook.
5. Place the goose in a roasting tin along with the water and place the tin on the BBQ grate.
6. BBQ the goose for up to three hours or until the juices run clear. You could also check this with a meat thermometer – the internal temperature on the thickest part of the goose should be 80C.
7. For crispy goose, for the last half an hour of cooking turn the BBQ temperature up to high.

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