

# Christmas Spiced Goose with Easy Apple Stuffing

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*The wonderful spices used to prepare this goose will make the whole house smell like Christmas. It's also very easy to prepare and cook, and you can pair it with all sorts of delicious side dishes.*

## Ingredients:

1 whole goose  
1 x pot of goose fat, plus some of the fat from the goose if available  
1/4 tsp. ground allspice  
1/2 tsp. ground cinnamon  
Salt and pepper  
8 apples  
6 tbsp. calvados  
2 tsp. ground cinnamon

## Directions:

1. Preheat the oven to 200C.
2. Prick the skin on the goose breasts and cover the legs with goose fat.
3. Mix the allspice, cinnamon and salt and pepper, then rub all over the goose.
4. Peel, core and thinly slice the apples. Fry in goose fat in batches until golden brown, then sprinkle with the calvados and cinnamon. Stuff the goose cavity with the stuffing.
5. Make a hole in a large piece of foil. Wrap the goose in the foil, with the hole at the bottom to drain off excess fat, then fold over the goose legs and breasts to prevent them from burning.
6. Put the goose onto a trivet, in a large roasting tin. If you don't have a trivet, that's fine.
7. Bake the goose for 15 minutes per 450g, plus an additional 20 minutes. Baste the goose hourly, then for the last 45 minutes of cooking remove the foil from the breasts to crisp them up.
8. Before serving, leave to rest under foil for 20-30 minutes.

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