

Spiced Goose with Apple Stuffing

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This goose is spiced with the flavours of Christmas, giving off delicious smells as it cooks!

Ingredients:

1 whole goose
1 tsp. allspice
1 tsp. cinnamon
Salt and pepper
8 apples
6 tbsp. brandy
2 tsp. cinnamon
Vegetable oil

Directions:

1. Rub the allspice, cinnamon and salt and pepper into the bird. Make the stuffing by peeling, coring and finely slicing the apples. Fry them in batches in oil until browned, and then sprinkle with cinnamon and brandy.
2. Preheat the oven to 200C.
3. Stuff the goose with the stuffing and seal any cavities with string. Cover with foil and place into a baking tin breast side up.
4. Cook the bird for twenty minutes, then for 15 minutes per 500g of bird. Baste the bird regularly.
5. For the last 45 minutes of cooking remove the foil.
6. Let the goose rest for twenty minutes before serving.

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