

# Wild Goose with Giblet Stuffing Recipe



- Prep: 30 min. Bake: 2-1/2 hours
- Yield: 6-8 Servings

## Ingredients

- *1 wild goose (6 to 8 pounds)*
- *Lemon wedges*
- *Salt*
- ***STUFFING:***
- *Goose giblets*
- *2 cups water*
- *10 cups crumbled corn bread*
- *2 large Granny Smith apples, chopped*
- *1 large onion, chopped*
- *1/3 cup minced fresh parsley*
- *1 to 2 tablespoons rubbed sage*
- *1 teaspoon salt*
- *1/4 teaspoon pepper*
- *1/4 teaspoon garlic powder*
- *Butter, softened*

## Directions

- Rub inside goose cavity with lemon and salt; set aside. In a saucepan, cook giblets in water until tender, about 20-30 minutes.

- Remove giblets with a slotted spoon and reserve liquid. Chop giblets and place in a large bowl with the corn bread, apples, onion, parsley, sage, salt, pepper and garlic powder. Add enough of the reserved cooking liquid to make a moist stuffing; toss gently. Stuff the body and neck cavity; truss openings. Place goose, breast side up, on a rack in a shallow roasting pan. Spread with softened butter.
- Bake, uncovered, at 325° for 25 minutes per pound or until fully cooked and tender. If goose is an older bird, add 1 cup of water to pan and cover for the last hour of baking. **Yield:** 6-8 servings.

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