



Roast Goose with Chestnut Dressing

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Categories: Main Dish - Fowl

Servings: 8

Start to Finish Time: 3 hours 30 minutes

Preparation Time: 30 minutes

Description: A good Christmas goose.

Notes: This recipe comes from a very old cook book, Washington Gas Light Company, 1948. It is listed here as printed, with the exception of the type of salt and pepper.

Ingredients - Goose

1 8 - 10 lbs fresh Goose, oven ready

fine Celtic Sea Salt and Black Tellicherry Pepper to taste

Ingredients - Chestnut Stuffing

6 c fresh Chestnuts, boiled

2 lg stalks Celery, diced

1 med Onion, diced

1/2 c Cream

1 c Butter

2 c Cracker Crumbs or Bread Cubes

fine Celtic Sea Salt and Black Tellicherry Pepper to taste

Directions - Goose

- 1) Pre-heat oven to 325 degrees F
- 2) Wash and dry goose.
- 3) Prepare the stuffing, about 8 cups for a 10 lbs goose.
- 4) Stuff cavity. Close vent and sew with a stout thread.
- 5) Place on a shallow pan and roast until tender, about 30 minutes per lbs of bird and stuffing. Do not baste.
- 6) Allow 1 pound of goose per serving.

Directions - Chestnut Stuffing

- 1) Put boiled chestnuts through a ricer or food mill.
- 2) Add the cream and about 1/2 of the butter. Season with salt and pepper.
- 3) Melt remaining butter and mix with the celery, onion and bread cubes.
- 4) Combine the mixture and stuff the goose.