

Tim Farmer's Country Kitchen

GOOSE

Goose
Olive Oil
Salt and Pepper
Twine
½ Cup Chicken stock
½ Cup Water + ½ Cup
Chicken Stock
1 Cup White Wine
Bay leaf
Terrichelly Peppercorns



Preheat oven/grill to 400 degrees. Cover bird with olive oil and salt and pepper liberally. Stuff with stuffing and tie up bird with twine. Add 1/2 cup of chicken stock to pan and place on grill/in oven. Cook 30 minutes. Take bird out and remove some of the fat/drippings from pan. Add remaining ingredients to bottom of pan for gravy. Place back on grill/in oven and reduce heat to 325-350 degrees. Total cook time is 22-24 minutes per pound or until internal temp is 180 degrees.

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