

"Cookin' Yer' Own Goose"! (Preparing Any Fowl For Baking With Dressing)

Featuring:

"Gunpowder Gulch Grilled Goose" (Hickory Smoked Grilled Goose)

with currant sauce recipes

Twist the choke on yer' twelve gauge while you stop paddling the canoe for a moment. Drop a goose into the Green River then paddle like crazy to retrieve it. Back at the ol' ranch, immerse the goose into boiling water only a few seconds, then pluck, and pick out all the feathers. Thoroughly clean and draw the goose, removing the head, neck, feet, and wings with your knife. These parts are scalded to enable you to remove the pinion feathers and the rough skin from the feet. Stubby pinfeathers are simply burned away with a flame. Split and scrape the inside of the gizzard, and carefully cut out the gall from the liver. Stewed giblets make fine pie for another day's dinner. A goose is cleaned and dressed in exactly the same manner, as is any other poultry. Here is a link to some tips I put together for the uninitiated: <http://wedlinydomowe.pl/en/viewtopic.php?t=4972>

Next, bake six potatoes inside your Dutch oven. While they are cooking, finely chop six onions, four apples, and twelve sage leaves, and fry them slightly in a saucepan with two ounces of butter seasoned with a little pepper and salt. The fried mixture is then mixed well with the baked inside pulp of the potatoes. Stuff the goose with the mixture then tie its legs together. Place an iron trivet inside the Dutch oven, shake some flour over the goose, and bake it for an hour and a half.

"Gunpowder Gulch Grilled Goose" (Hickory Smoked Grilled Goose)

- 1 dressed wild goose
- 1/2 cup olive oil
- 1/2 cup water
- 1/4 cup apple cider vinegar
- 3 tblspns. Worcestershire sauce
- 1 tspn. onion powder
- 1 tspn. garlic powder

Mix the ingredients together, then marinate a cleaned and dressed wild goose at least two hours in the mixture. Braise or steam the goose until it is only partially cooked. Preheat your grill to 350 degrees and add moistened hickory sawdust. Grill the bird using indirect heat, basting it often with the marinade, until the internal meat temperature reaches 157 degrees F.

"Wasatch Wild Goose With Currant Sauce" (Baked Wild Goose)

- 1 dressed wild goose
- 1/2 cooking apple (cored)
- 1/2 orange (unpeeled)
- 4 dried prunes (pitted & chopped)
- 1 envelope dry onion soup mix
- 1 cup dry red wine
- 1 cup water

"Cowboy's Currant Sauce"
(Currant Sauce For Geese)

- 1/4 cup red currant jelly (yer' own of course)
- 1/4 cup catsup
- 1/4 cup port wine
- 1/4 cup Worcestershire sauce
- 2 tblspns. butter

Core the apple and orange and cut them into wedges. Mix them with the chopped prunes and spoon the mixture into the cavity of the goose. Place the goose, breast side up, into a Dutch oven. Combine the soup mix, wine, and water and pour the mixture over the goose. Bake the bird, covered, at 350 degrees F. for two and a half hours or until it is almost done, basting it a few times with the liquid. Remove the cover and continue to bake another half hour or until the bird is golden brown and done. Serve the goose with plenty of Cowboy's Currant Sauce. Make the sauce by combining the ingredients in a small saucepan and cooking it over medium heat, stirring it constantly, until it is thoroughly heated.

Hope you give these a try. Wild geese are great if cleaned and cooked correctly. Be sure to try the currant sauce too.

Best Wishes,
Chuckwagon