



Roast Goose

- 1 Tablespoon all-purpose flour
- 1 whole dressed goose (about 8lbs) skin on
- 1 cup dry red wine
- 1 cup water
- 1 pkg. (1oz) onion soup mix

Heat oven to 350°F. Add flour to turkey size oven cooking bag, shake to distribute. Place cooking bag in large roasting pan.

Rinse goose and pat dry with paper towels. Place goose in oven cooking bag. In small mixing bowl, combine wine, water and soup mix. Pour mixture over goose in bag. Secure bag with provided nylon tie. Insert meat thermometer in thickest part of goose breast through top of the bag. Make 6 ½ inch slits in top of bag.

Roast goose for 1 ½ - 2 hours or until internal temperature registers 180°F. Remove goose from bag and let stand, tented with foil for 10 minutes before carving.

6-8 Servings