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## **Baked Goose Holly Beach**

### **Chef John Folse**

### **Restaurant R'evolution**

2 wild geese, dressed  
Salt and cracked black pepper to taste  
Cayenne pepper to taste  
Granulated garlic to taste  
Hot sauce to taste  
4 cups diced onions  
4 cups diced celery  
2 cups diced bell peppers  
3 cups diced carrots  
4 apples, quartered  
2 cups red seedless grapes  
½ cup minced garlic  
½ cup vegetable oil  
1½ qts chicken stock (see recipe)  
3 cups sliced mushrooms

Preheat oven to 375 degrees . Rinse the geese well under cold running water then pat dry with paper towels. Season birds well inside and out with salt, peppers, granulated garlic and hot sauce, then set aside.

In a large bowl, combine onions, celery, bell peppers, carrots, apples and grapes and mix well. Stuff half of vegetable mixture into geese cavities.

Using a small paring knife, cut slits under the breasts of each goose and stuff generously with minced garlic. In a large Dutch oven, heat vegetable oil over medium-high heat and brown the birds, one at a time, until golden brown, turning often.



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Add remaining vegetable mixture and chicken stock and bring to a rolling boil. Remove from heat, cover and place in preheated oven. Bake 2½ - 3 hours or until tender. Uncover and bake an additional 15-20 minutes or until golden brown.

Transfer geese to a serving platter and keep warm. Strain cooking liquid through a sieve into a clean saucepan, discarding solids. Add mushrooms, bring to a rolling boil and reduce by half volume.

To serve, carve geese into serving pieces and top with mushroom sauce.