

Roast Goose with Stuffing

Yield: 6 min
Total Time: 340 min

Recipe from: <https://www.recipeschoose.com/recipes/roast-goose-chinese-style-recipe>

Ingredients:

- 10 slices french bread cut into cubes
- 1 cup dried currants
- 4 apples peeled, cored and sliced
- 1 tablespoon dried thyme
- 4 tablespoons butter melted
- 1 tablespoon vegetable oil
- 10 pounds goose
- 1 onion chopped
- 1 carrot chopped
- 1 stalk celery chopped
- 1 clove garlic minced
- 1 bay leaf
- 3 whole cloves
- 1 sprig fresh thyme
- 1 sprig fresh marjoram
- 1/4 cup white wine
- 1 teaspoon tomato paste
- 10 1/2 ounces condensed chicken broth
- 1 tablespoon cornstarch
- 1/4 cup water
- salt to taste
- ground black pepper to taste