

# ROAST GOOSE WITH LEEKS & GARLIC

Serves 4

- 1 Greater Canada Goose
- 4 Red Potatoes, sliced in 1" slabs
- 1 Package Knorr Leek Soup or equivalent
- 3 Cloves Garlic, Minced



Wash the goose well and pat dry with paper towels. Cut off as much fat as possible. Place on bed of 1-inch slabs of red potatoes, arranged on the bottom of roasting pan. Prepare Leek Soup as directed on the package, adding garlic as soon as soup is homogenous. Pour liquid over the goose and roast for 2-1/2 hours at 350-degrees, covered, then an additional 1/2 hour at 425-degrees, uncovered. Baste occasionally.