

Saslove's Meat Market
50 Byward Market Square
(613) 241-9266

GOOSE



Cooking Directions

1. Bring the bird to room temperature and season.
2. Preheat the oven to 450°F. Roast at 450°F for 10 minutes.
3. Reduce heat to 350°F and roast for about 30 minutes per kilo. Cover with foil if it's browning too quickly.
4. Cover loosely with foil and let it rest for 30 minutes.

Cooked Temperature Reading: 180°F

Seasoning Suggestions

- Chestnut
- Cabbage
- Pear
- Apple

Wine Pairings

- Pinot Noir
- Beaujolais
- Malbec

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