

THE GOLDEN GOOSE WITH POMEGRANATE GREMOLATA
2018 GEYSERVILLE



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SERVES: 4-6

PREP TIME: 1 hour

COOKING TIME: 2.5 hours

INGREDIENTS

Goose

1 whole 10-12 pound goose
2 teaspoons salt
1/2 teaspoon black pepper
1/2 teaspoon paprika
Peanut oil or liquid fry oil as needed for fryer

Pomegranate Gremolata

1 cup pomegranate seeds
2 tablespoons prepared horseraish
1/4 cup chopped Italian parsley
1/4 cup pomegranate molasses (available at specialty markets)
1/4 cup sherry vinegar
10 twists of black pepper from a pepper mill
2 tsp Kosher salt
1/4 extra virgin olive oil

Equipment

Turkey Fryer*
Meat Thermometer
Paper Towels
Butcher's String

*Important Safety Precautions:

Use your deep fryer outdoors at least ten feet from a building or vehicle for safety. Make sure you have patted the goose very dry inside and out before lowering into the oil. Wear protective clothing and gloves when around the hot oil. After frying, let the oil cool down overnight before storing or disposing of it.

INSTRUCTIONS

Goose

Prepare the deep fryer. Add oil to fill line on the deep fryer. (Peanut oil is preferred.)

Turn on gas and allow oil to heat to 325°F.

While oil is heating, prepare the goose:

Before frying, make sure the goose is fully thawed. Defrost goose for 2-3 days in the refrigerator.

Remove goose from its packaging. Then remove the neck and giblets from inside. Rinse the goose under cold water and pat very dry, both inside and outside.

Mix salt, pepper and paprika together. Rub the goose inside and out with the seasoning mixture. Let rest.

Tie the legs of the goose together. Load the goose on the spindle with legs down, so they go in the oil first.

Slowly lower the goose into the hot oil and cover.

Fry for 7.5 minutes per pound, until internal temperature at the leg joint reaches 180°F (place the tip of the thermometer into the leg joint where the thigh connects to the backbone).

Keep oil at a constant 325°F while frying.

Remove goose from the fryer very carefully and rest for 10 minutes.

Pomegranate Gremolata

Add first seven ingredients (pomegranate seeds through salt) in a medium bowl and stir to combine.

Slowly stream in olive oil and whisk to combine.

To serve

Carve the goose and serve with pomegranate gremolata.

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