



### **HOW TO REHEAT DUCKS & GEESE**

**Always reheat leftovers until they are piping hot all the way through and never reheat food more than once. Reheat soups, sauces and gravies to boiling. Stir to ensure even reheating.**

**To reheat goose and crisp skin, set bird on rack in pan in a 375° oven until skin feels crisp when touched and meat is hot and sizzling, about 1 hour for 10 lb. Goose.**

**Two ducks will take the same amount of time as one goose (10 lb.). If reheating one duck (about 4 lb.), cut time in half.**

**Transfer goose to a platter. Slice off crisp breast skin in large pieces, then cut breast halves from bone. Cut breasts in portions across the grain and serve with sections of the skin. Cut legs from carcass (joints are almost at the center of the back), and slice meat from lets. Cut wings free, and slice crisp skin from carcass. Accompany goose with giblet gravy and salt and pepper to taste.**

**These instructions are meant as guidelines only. Every oven is slightly different and temperature settings will vary. Over heating products will affect their quality.**