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Roast Goose w/ Port-Thyme Gravy

From the Bon Appetit December 1994 Issue

Ingredients (Serves 8)
1 12-14 pound goose, fat removed from cavity, giblets and neck reserved
2 tablespoons vegetable oil
3 cups chopped onions
1 cup chopped carrots
6 sprigs fresh thyme or 1 teaspoon dried
6 sprigs fresh parsley
2 bay leaves
3 cups (or more) canned low-salt chicken broth
4 cups water
1 cup tawny Port
2 ½ tablespoons chopped fresh thyme or 2 ¼ teaspoons dried
3 tablespoons cornstarch

Frequent basting with simmering water helps render the fat under the skin of the goose (the meat itself is quite lean).

Discard goose liver. Chop reserved heart and gizzards. Cut neck into 2-inch lengths. Heat oil in heavy large Dutch oven over medium heat. Add heart, gizzards and neck; sauté until brown, about 15 minutes. Add onions, carrots, thyme sprigs, parsley and bay leaves; sauté until golden, scraping bottom of pan occasionally, about 20 minutes. Add 3 cups broth and 2 cups water. Bring to simmer. Cover partially; simmer 1 hour 15 minutes, skimming surface occasionally.

Strain stock into large measuring cup; discard solids. Skim any fat from surface of stock. Add more chicken broth to stock to measure 4 cups. Set aside. (Can be prepared 1 day ahead & refrigerated).

Position rack in center of oven and preheat to 425 degrees F. Using tines of fork, pierce skin on breast of goose several times. Pat goose dry with paper towels. Place goose on rack in shallow baking pan. Roast 15 minutes.

Bring 2 cups water to simmer in small saucepan. Reduce oven temperature to 350 degrees F. Using bulb baster, remove fat from roasting pan. Baste goose with simmering water. Return goose to oven. Continue roasting until goose is brown and thermometer inserted into thickest part of thigh (without touching bone) registers 175 degrees F., removing fat from pan and inside goose and basting with simmering water every 20 minutes, about 2 hours 45 minutes. Drain any liquid from inside goose into roasting pan. Transfer goose to carving board, sprinkle with salt and pepper. Tent with foil.

Skim any fat from surface of pan juices. Place pan over high heat. Add ¾ cup Port and chopped thyme to pan and boil until reduced to glaze consistency, scraping bottom of pan, about 5 minutes. Whisk remaining ¼ cup Port and cornstarch in small bowl until smooth. Add stock and cornstarch mixture to pan. Bring to boil, stirring constantly. Reduce heat and simmer until gravy thickens, whisking constantly, about 5 minutes. Strain into serving dish.

Additional Recipes: www.gooseproducts.com