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Roast Goose w/ Red Onion & Cider Sauce

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Ingredients (Serves 6)
1 10-lb. goose
Salt and pepper
1 tsp. dried thyme
½ tsp. dried rosemary
½ tsp. dried sage
1 red onion
Up to 1 cup chicken stock or canned broth
2 Tbs. flour or 1 Tbs. cornstarch or arrowroot
2/3 cup cider



Heat oven to 350 degrees.

Cut off wing tips from goose and reserve with neck and all the giblets except the liver.

Combine 2 tsp. salt, ½ tsp. pepper, ½ tsp. of the thyme, the rosemary, and sage. Rub spice mixture in cavity and over skin of bird. Chop onion and put in cavity. Truss if desired.

Set goose, breast side up, in a roasting pan with wing tips, neck, and giblets. Tent loosely with foil. Roast until meat thermometer registers 180 degrees when stuck into the inside of the thigh, about 2 ½ hours in all. Uncover for the last half-hour.

Transfer goose to a carving board. Skim fat from pan juices, measure juices and add stock to make 1 cup. Dissolve flour in about 1/3 cup of this liquid and add to pan with remaining liquid. Spoon onion from cavity and add to pan with remaining ½ tsp. thyme. Bring to a boil, stirring and scraping up browned bits from bottom of pan. Add cider and boil 1 minute or until thickened. Remove wing tips, neck, and giblets. Taste for seasoning and add salt and pepper as needed.

Carve goose and serve with sauce.

Notes:

Additional Recipes: www.gooseproducts.com