

## CRISP ROAST GOOSE WITH GIBLET GRAVY

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**Cooking time:** 2 to 3 hours

**Prep time:** About 30 minutes, if thawed

**Notes:** 8- to 10-pound geese tend to be proportionately meatier than larger ones. Be sure to order ahead.

**Makes:** 8 to 10 servings

- 1 goose, 8 to 12 pounds, thawed if frozen
- 1 lemon cut in half
- 2 onions (each about ½ lb.), cut into chunks
- 4 cups chicken broth
- ¼ cup cornstarch mixed smoothly with 1/3 cup water
- 2 tablespoons brandy or sherry
- Salt and pepper

1. Remove giblets from goose and reserve for gravy. Pull off and discard fat lumps. Rinse bird inside and out.
2. With a fork, pierce goose skin all over, especially around thigh joints. Thinly slice ½ of the lemon and tuck slices in the goose cavity along with 1 chopped onion.
3. Set a V-shaped rack in a roasting pan at least 2 inches deep and about 12 by 17 inches. Place goose, breast down, in rack.
4. Put neck, heart, gizzard, and remaining chopped onion in a 9- to 10-inch wide pan. Cover and chill goose liver.
5. Tent goose loosely with a solid sheet of foil (you may need to fold edges of several sheets together, making a tight seal), then crimp foil tightly to pan rim. Roast in a 375 degree oven for 1 hour.
6. At the same time, also put pan of giblets in oven to roast until well browned, about 2 hours; stir occasionally.
7. After goose has cooked for 1 hour, remove from oven carefully (to avoid spilling hot fat). Ladle or siphon fat from pan, leaving brown drippings. Save fat. Taking care not to tear skin, turn goose breast up and squeeze juice from remaining lemon half over the bird.
8. Return goose to oven, uncovered, and roast until skin is well browned, 1 to 1 ½ hours longer. A thermometer pushed to the bone in the thigh joint should register at least 175 to 180 degrees. Siphon or ladle fat from pan 1 to 2 times.
9. When giblet mixture is browned, remove from oven and pour some of the chicken broth into the pan. Let stand until browned bits in pan soften, then scrape mixture into a 3- to 4-quart pan

and add remaining broth. Cover and simmer until neck meat is tender enough to pull from bone, 40 to 50 minutes. Let cool.

10. When goose is done, leave on the rack, but transfer to another rimmed pan, at least 12 by 15 inches. Let bird cool to warm, then cover and chill until cold, at least 6 hours or up to 1 day.

11. Pour fat from roasting pan and save. To pan, add about ½ cup water and scrape browned drippings free. Add drippings to simmered giblets. Pull meat from neck, discard bones, and finely chop neck and roasted giblets. Return meat to broth. Cover and chill until cold, at least 4 hours or overnight. Lift off and discard fat.

12. To reheat goose and crisp skin, set bird on rack in pan in a 375 degree oven until skin feels crisp when touched and meat is hot and sizzling, about 1 hour.

13. As goose heats, rinse reserved liver and pat dry. Put 1 tablespoon goose fat into 6- to 7-inch frying pan over medium-high heat. When hot, add liver, cover, and brown lightly, about 2 minutes, turning once (interior should be pink). Lift liver from pan, discard fat, and thinly slice liver.

14. Measure giblet gravy and add enough water to make 4 cups. Bring gravy to boiling. Stirring, add cornstarch mixture and cook until boil resumes. Flavor gravy with brandy and salt and pepper to taste; add liver, if desired, or serve liver with goose.

15. 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 legs. Cut wings free, and slice crisp skin from carcass. Accompany goose with giblet gravy and salt and pepper to taste.