

A BRACE OF GEESE WITH CHESTNUT STUFFING

From Ladies' Home Journal – December 1990

Prep time: 40 minutes

Cooking time: 3 hours



Stuffing

- ½ pound sliced bacon, diced
- 2 goose hearts and livers, minced
- 2 cups chopped onions
- 2 cups chopped celery
- 1 tablespoon minced garlic
- ½ cup butter or margarine, cut up
- 1 package (16 oz.) herb stuffing mix
- 2 pounds chestnuts, boiled, peeled and coarsely chopped
- 1 cup chopped apples
- ½ teaspoon salt
- ½ teaspoon freshly ground pepper
- 4 large eggs, beaten

-
- 2 geese (10 lb. each), thawed if frozen
 - 1 tablespoon salt
 - 1 cup water
 - 1 cup white wine
 - 2 tablespoons honey
 - 2 tablespoons fresh lemon juice

Pan Gravy

- 2 Goose gizzards, coarsely chopped
- 2 ½ cups chicken broth
- 3 tablespoons flour
- ¾ cup red wine
- Salt and freshly ground pepper

Stuffing: Cook bacon over medium heat until just crisp, about 4 minutes. Add goose hearts and livers, onions and celery; cook until onions are translucent, 6 minutes. Stir in garlic and butter. Remove from heat; stir in stuffing mix, chestnuts, and apples. Season with salt and pepper. Cool completely. (Can be made ahead. Cover and refrigerate overnight.) Stir in eggs. Makes 18 cups

Preheat oven to 450 degrees F. Remove excess fat from each goose; rinse geese and pat dry. Rub inside cavities and all over geese with salt. Loosely fill neck and breast cavities with stuffing. Fold neck skin over back of geese and fasten with skewer or toothpick. Tie legs together with string. Prick geese all over with fork.

Place geese, breast side up, on rack in large roasting pan. Pour water and wine into pan. Roast 30 minutes. Reduce oven temperature to 350 degrees F. Roast 2 hours. Remove all fat from pan with ladle; reserve. Combine honey and lemon juice; brush over geese. Roast 30 minutes more, or until meat thermometer inserted into thickest part of thigh reaches 180 degrees F.

Transfer geese to carving board or platter and let stand 15 minutes before carving. Makes 12 servings.

Pan Gravy: Meanwhile, bring gizzards and broth to boil in a small saucepan. Reduce heat and simmer 15 minutes, then strain broth. Pour off all but 2 tablespoons drippings from roasting pan. Stir flour into pan and cook, stirring, over medium heat for 1 minute. Add broth and wine. Bring to boil and cook, stirring and scraping up browned bits, 3 minutes more. Season to taste. Makes 3 cups.