

## BRANDIED ROAST GOOSE

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10 Servings

- 1 fresh goose (about 14 lbs.) giblets removed
- 1 lemon, quartered
- 4 garlic cloves, unpeeled
- 1 tsp. *each* salt and pepper
- 11 oz. mixed dried fruit
- 2 cups chicken broth
- ¼ cup brandy

Heat oven to 350 degrees F. Place goose on rack in roasting pan. With fork, prick goose skin, taking care not to pierce meat; stuff cavity with lemon and garlic. Sprinkle with salt and pepper; tie legs with kitchen twine. Roast 2 ½ hours or until thermometer inserted in thickest part of thigh registers 170 degrees F. Cover with foil if browning too quickly; periodically skim fat from pan. Transfer goose to serving platter; cover with foil and let stand at least 15 minutes before carving. Meanwhile, pour pan drippings into measuring cup; let stand 5 minutes or until fat separates. Return 2 Tbs. fat to roasting pan; skim and discard remaining fat. Place pan over two burners set at medium heat. Stir in pan drippings and remaining ingredients; bring to a boil, scraping up any browned bits. Boil 10 minutes or until slightly thickened. Serve with goose. Work time: 20 min. Total time: 3 hrs. 15 min.

