CABBAGE-STUFFED GOOSE WITH MARJORAM SAUCE
From the Bon Appetit December 1998 Issue

6 Servings

1	10 ¾ -pound frozen goose, thawed
2	onions, chopped (about 3 cups)
1 ¼	pounds green cabbage, coarsely chopped (about 8 cups)
2	Golden Delicious apples, peeled, cored, cut into ¾-inch pieces
3	tablespoons minced fresh ginger
$^1/_8$	teaspoon ground cinnamon
2	whole cloves
1	bay leaf
5	tablespoons honey
¾	cup water
2 ¼	cups beef stock or canned beef broth
1	12-ounce russet potato, peeled, cut into ½-inch pieces
2	tablespoons ($^1/_4$ stick) butter
2	tablespoons whipping cream
1 ¼	teaspoons dried marjoram

Preheat oven to 325 degrees F. Rinse goose inside and out with water. Remove excess fat. Cut enough fat to measure ¼ cup.

Melt ¼ cup reserved goose fat in heavy large pot over medium-high heat. Add onions; sauté until brown, about 5 minutes. Add cabbage; sauté until wilted, about 10 minutes. Add apples, ginger, cinnamon, cloves and bay leaf; sauté 3 minutes. Mix 2 tablespoons honey into cabbage stuffing. Set aside.

Bring large deep pot of water to boil. Add goose; cook 10 minutes. Drain. Pat goose dry. Place goose on rack in large roasting pan. Sprinkle with salt and pepper. Spoon stuffing inside goose. Tie legs together.

Pour ¾ cup water around goose in roasting pan. Roast goose 1 hour 45 minutes. Brush goose with remaining 3 tablespoons honey. Continue roasting until thermometer inserted into innermost part of thigh registers 180 degrees F, about 1 hour 25 minutes longer.

Meanwhile, bring 1 ¼ cups stock to boil in heavy medium saucepan. Add potato; cover and cook until tender, about 15 minutes. Mash potato in pan with cooking liquid. Mix in butter, cream, marjoram and remaining 1 cup stock. Puree potato sauce in blender until smooth. Return sauce to same pan.

Transfer goose to platter. Pour pan juices into glass measuring cup, scraping in browned bits. Degrease juices and add to sauce. Bring to simmer. Season with salt and pepper. Serve goose and stuffing with sauce.