

## CHRISTMAS GOOSE, DICKENS STYLE

From Yankee Magazine – December 1990

- 1 goose, 12 to 14 pounds, thawed if frozen
- salt and pepper
- grated rind of 2 oranges

### Chestnut Stuffing:

- 6 slices bacon, chopped
- 1 onion, chopped
- 2 cups sliced celery with leaves
- ½ cup chopped parsley
- 1 can (17 ounces) whole chestnuts, drained and coarsely broken
- 4 cups cooked wild rice
- 1 teaspoon crumbled dried sage
- 1 teaspoon crumbled dried thyme
- 1 teaspoon crumbled dried marjoram

### Liver Toasts:

- ½ cup chopped goose fat
- 1 goose liver
- 1 truffle, minced
- salt and pepper
- 10 to 12 Christmas tree shaped cut from thinly sliced, toasted white bread finely chopped
- Italian parsley sprigs

Remove giblets from goose. Remove loose fat and reserve for liver toasts. Sprinkle goose inside and out with salt and pepper. Rub with orange rind.

For chestnut stuffing, fry bacon in a skillet until crisp. Add onion, celery, and parsley, and sauté for 5 minutes. Stir in chestnuts, rice, and herbs. Season to taste with salt.

Stuff goose with mixture. (Do not stuff goose until it is ready to be roasted.) Sew or skewer openings. Place goose breast side up on a rack in a shallow roasting pan. Roast in a preheated 350 degree F oven for 25 minutes per pound.

For liver toasts, fry goose fat in a skillet until pieces are crisp. Add liver and sauté for 5 minutes. Pour contents of skillet into a food processor and puree. Stir in truffle, and salt and pepper to taste. Spread mixture thinly on slices of toast. Sprinkle parsley on edges of toast.

Place goose on serving platter. Garnish with pine sprigs and sliced blood oranges. Serve with toasts. Makes 10 to 12 servings.

(From *The Joy of Christmas* by Helen Feingold and Mary Lee Grisanti; 1988 Barron's.)



