

CHRISTMAS GOOSE

Mr. Food's EasyCooking – Winter 1998

Makes 5 to 6 servings

- 2 tangerines
- ¼ cup (½ stick) butter, melted
- ½ teaspoon rubbed sage
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 goose (8 to 9 pounds), thawed if frozen
- 2 tablespoons light brown sugar
- 1 cup orange juice
- 1 tablespoon cornstarch

Preheat oven to 400 degrees F. Finely grate tangerine peel and set aside tangerines. In a small bowl, combine the tangerine peel, 2 tablespoons of the butter, the sage, salt, and black pepper. Place goose in a large roasting pan and rub the butter mixture evenly over the entire goose. Quarter tangerines and place in the cavity of the bird.

Roast 30 minutes. Reduce oven temperature to 325 degrees F. and roast 2 ¼ to 2 ½ hours, or until no pink remains inside, juices run clear and the internal temperature of the meat is 180 degrees to 185 degrees F, basting with the pan juices every 30 minute. Allow to sit 15 minutes before carving.

Meanwhile, in a small saucepan, combine remaining melted butter and brown sugar over medium-high heat. Heat 1 minute, or until sugar is melted, stirring occasionally. In a small bowl, combine orange juice and cornstarch; mix well. Add to the butter mixture and heat over medium-high heat, stirring until thickened. Reheat sauce before serving with the goose.

TIP: For a pretty presentation, garnish; the serving platter with additional tangerines, Clementine slices or kumquats.

