

CHRISTMAS GOOSE

From Metropolitan Home – November/December 1994

Stuffing:

- 2 cups pitted prunes, halved
- 2 Granny Smith apples, cored and coarsely chopped
- 2 cups coarsely chopped red onion
- Finely grated zest of 1 orange
- 2 tbsp fresh orange juice

Goose:

- 1 goose, 10 to 12 lbs.
 - Juice of 1 orange
 - Coarse salt and coarsely ground black pepper
- 8 slices bacon
- 1 cup defatted chicken broth
- ½ cup tawny port
- 1 tbsp. red currant jelly
- 1 tbsp. unsalted butter

1. To make stuffing, toss prunes, apples, onion, orange zest, and juice together in a bowl. Set aside.
2. Preheat oven to 325 degrees F.
3. Rinse goose well and pat dry. Prick the skin all over with a fork. Rub inside and out with remaining orange juice, then sprinkle inside and out with salt and Pepper.
4. Stuff goose and close with poultry lacers.
5. Place goose, breast side up, on a rack in a large roasting pan. Lay the bacon slices across the breast. Roast goose for 1 ½ hours, removing fat from the pan every 30 minutes.
6. Remove bacon. Roast goose until a thermometer inserted deep into the thigh reads between 175 degrees and 180 degrees, about 3 hours longer, removing excess fat occasionally. Transfer goose to a platter, cover loosely with aluminum foil, and let rest for 20 minutes.
7. Pour off any remaining fat from roasting pan. Add chicken broth and port to pan and bring to a boil, scraping any browned bits from bottom of pan. Simmer over low heat for 5 minutes. Add jelly and simmer, stirring constantly, for 2 minutes. Set aside.
8. Just before serving the goose, make gravy. Warm broth mixture over low heat and whisk in butter. Serve hot. Serves 6.