

CRISPY ROASTED GOOSE WITH ORANGE SAUCE

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Piercing the skin of goose helps drain off the large amount of fat and also crisps the skin. Pour all the flavorful fat through a fine sieve and freeze for up to four months. Use for browning potatoes.

Prep: 30 minutes Roast: 4 hours 25 minutes

- 1 goose (12 pounds)
- 5 navel oranges, each cut in half
- 1 bunch thyme
- 4 bay leaves
- ½ teaspoon dried thyme
- 1 ¼ teaspoons salt
- ½ teaspoons coarsely ground black pepper
- 3 tablespoon orange-flavored liqueur
- 2 tablespoons cornstarch
- ½ cup orange marmalade

1. Preheat oven to 400 degrees F. Remove giblets and neck from goose; reserve for another use. Trim and discard fat from body cavity and any excess skin. Rinse goose inside and out with cold running water and drain well; pat dry with paper towels. With goose breast side up, lift wings up toward neck, then fold wing tips under back of goose so wings stay in place. Place 6 orange halves, thyme sprigs, and bay leaves in body cavity. Tie legs and tail together with string. Fold neck skin over back. With two-tine fork, prick skin in several places to drain fat during roasting.
2. Place goose, breast side up, on rack in large roasting pan (17" by 11 ½ "). In cup, combine dried thyme, 1 teaspoon salt, and pepper; rub mixture over goose. Cover goose and roasting pan with foil. Roast 1 hour 30 minutes; turn oven control to 325 degrees F and roast 2 hours longer.
3. Meanwhile, in small bowl, from remaining 4 orange halves, squeeze ¾ cup juice. Stir in 1 tablespoon liqueur, cornstarch, and remaining ¼ teaspoon salt; set aside. In cup, mix orange marmalade with remaining 2 tablespoons liqueur.
4. With spoon or bulb baster, remove as much fat from roasting pan as possible. Remove foil and roast goose 45 minutes longer. Remove goose from oven and turn oven control to 450 degrees F. Brush marmalade mixture over goose. Roast until skin is golden brown and crisp, about 10 minutes longer. Transfer goose to warm platter; let stand at least 15 minutes for juices to set for easier carving.
5. Prepare sauce: Remove rack from roasting pan. Strain pan drippings through sieve into 8-cup measuring cup or large bowl. Let stand until fat separates from meat juice; skim and reserve fat for another use (there should be about 5 cups fat). Measure meat juice; if necessary, add enough water to meat juice to equal 1 cup. Return meat juice to pan and add reserved orange-juice mixture. Heat sauce to boiling over medium heat, stirring; boil 1 minute. (Makes about 1 ¾ cups.) Serve sauce with goose. Remove skin before eating, if desired. Makes 10 main-dish servings.