

GOOSE AND TURKEY TERRINE

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Traditionally served cold, this meat loaf is composed of morsels of poultry seasoned with fresh orange zest and brandy. Named for the earthenware mold in which they are baked, terrines are generally cooked in a water bath, then weighted down overnight to compress the meat so that it will slice easily.

Makes about 20 Slices

- 1 tablespoon butter
- 1 goose liver (optional, see Note)
- 1 small onion, finely chopped
- 2 cloves garlic, chopped
- 2 pounds ground turkey
- ¼ cup chopped fresh parsley leaves
- ¼ cup brandy or dry sherry
- 1 tablespoon finely grated orange rind
- 1 ½ teaspoons salt
- 1 ½ teaspoons dried thyme leaves
- ½ teaspoon ground pepper
- 3 cups ½-inch cubes roast goose (see Note)
- ½ head romaine lettuce
- 2 bay leaves
- Heavy cardboard
- 2 large navel oranges, peel cut off, halved lengthwise, and sliced crosswise
- Fresh cranberries (optional)

1. In small skillet, melt butter over medium heat. Add goose liver, if desired, and sauté until well browned but still soft and pink in the center. Transfer liver to cutting board; set aside. Add onion and garlic to skillet and sauté until translucent—about 3 minutes. Remove skillet from heat and cool onion mixture.

2. In large bowl, with fork, combine ground turkey, parsley, brandy, orange rind, salt, thyme, and pepper. Stir in goose cubes until lightly mixed; set aside.

3. In 4-quart saucepan, heat 2 inches water to boiling. Add 8 outer romaine leaves and remove immediately. Drain blanched leaves well and pat dry. If stem ends of leaves are hard, crush them to flatten and make them pliable. Wrap and refrigerate remaining romaine leaves for Step 6.

4. Heat oven to 350 degrees F. Lightly oil 12- by 4 ½-inch pate pan. Line oiled pan with blanched romaine leaves, placing top of leaves in bottom of pan and letting stem ends extend beyond pan's top edges. Fill lined pan with half turkey-goose mixture. If using goose liver, cut into 2- by ½-inch strips and place lengthwise down center. Top with remaining turkey-goose mixture and turn leaves over meat mixture. Top with more leaves to cover completely. Place 2 bay leaves on top. Cover pate pan with oiled piece of aluminum foil. Set pan into 13-by 9-inch

baking pan and place on center oven rack. Pour hot water into baking pan to come halfway up side of pan.

5. Bake terrine in hot-water bath 1 ½ hours or until meat thermometer registers 170 degrees F. Cool terrine in pan on wire rack 30 minutes. Uncover, discard bay leaves, and pour off juices, reserving for another use, if desired. Cover terrine again with foil. Top with a piece of cardboard cut to fit inside the top of the pan; weight it down with unopened canned products. Refrigerate overnight.

6. Just before serving, remove weights and uncover terrine. Loosen terrine from pan. Line serving platter with remaining fresh romaine leaves. Unmold terrine onto romaine. Scrape off any residue that may have accumulated on surface of terrine. Garnish platter with orange slices and cranberries, if desired. With serrated knife, slice terrine and serve.

NOTE: When roasting a goose for the Holidays, set aside the liver and freeze for making pate. Omit if one is unavailable.