

GOOSE WITH CAROLINA GOLD RICE AND CHANTERELLE STUFFING

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For the Stuffing:

- ½ cup (1stick) unsalted butter
- 1 large onion, diced
- 4 celery stalks, diced
- 1 red bell pepper, cored, seeded, and diced
- 1 pound Chanterelle or similar mushrooms, such as shiitake, oyster, or cremini, wiped clean and sliced
- ¼ cup chopped fresh sage leaves
- 1 tablespoon dried lavender, or to taste
- 1 tablespoon salt, or to taste
- ½ tablespoon cracked pepper, or to taste
- 3 cups Carolina gold rice or long-grain rice, rinsed in three changes of water
- 6 cups duck or chicken stock or canned chicken broth
- 6 large eggs, beaten lightly

For the Goose:

- 1 9- to 12-pound goose, rinsed and patted dry
- ½ lemon
- Salt to taste
- freshly ground pepper to taste

To make the Stuffing:

1. In a large saucepan or casserole set over moderate heat, melt the butter, add the onion, celery, and red pepper and cook the vegetables, stirring, for 3 minutes. Add the mushrooms and cook the mixture, covered, stirring occasionally, for 5 minutes. Add the herbs, salt and pepper, and the rice and cook the mixture, stirring, for 1 minute. Add the stock, bring the liquid to a boil, and simmer the rice over low heat, covered, for 20 minutes or until all the liquid is absorbed. Let cool, transfer to a bowl and fluff. Just before stuffing the goose, stir in the eggs.

To prepare the Goose:

- 2. Prepare a charcoal grill with a spit or build a hearth fire with hot coals and assemble a spit over the coals. Alternatively, preheat the oven to 425 degrees F.
- 3. Rub the inside and outside of the goose with lemon and season with salt and pepper. Loosely stuff the body and neck cavity with the rice stuffing, reserving any additional stuffing, and truss the goose.
- 4. Arrange and balance the goose on a spit. Place a drip pan under the goose and arrange coals around the pan. Prick the skin of the goose as it turns on the spit to release excess fat. Roast for 2 ¾ to 3 ½ hours or until a meat thermometer placed in the thigh of the goose registers 180

degrees F. (The legs should move easily in the joints when tested.) Alternatively, arrange the goose on a rack in a shallow roasting pan, gently prick it around the legs and lower breast with the tip of a small knife, and roast it for 30 to 35 minutes in the preheated 425 degree F. oven until golden. Reduce the oven temperature to 325 degrees F and continue to roast the goose, pouring off the drippings as they accumulate, for 2 ½ hours or until a meat thermometer registers 175 degrees F. Let the goose rest on a cutting board, loosely covered, for at least 20 minutes before carving.

For the Reserved Stuffing:

5. Transfer the stuffing to a buttered shallow baking dish and bake it, covered, in a 325 degree F oven for 35 to 40 minutes or until heated through.

Yield: 6 to 8 servings

