

## GOOSE WITH CHESTNUT STUFFING

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- 1 12-14 lb. goose, excess fat removed
- Grated zest and juice of 1 orange, divided
- 1 ½ tsp. salt, divided
- ¾ tsp. pepper, divided
- ¼ lb. baked ham, diced
- 4 ribs celery, chopped
- 2 carrots, chopped
- 1 medium onion, chopped
- 6 cups cooked wild rice
- 1 lb. chestnuts, roasted, peeled and halved
- ¾ cup chopped fresh parsley
- 2 tsp. dried thyme

Preheat oven to 325 degrees F. On rack in roasting pan sprinkle goose with zest, 1 tsp salt and ½ tsp pepper. In large skillet over medium heat brown ham. Add celery, carrots, and onion; cook until softened. Remove from heat; add rice, chestnuts, parsley, thyme, orange juice and remaining salt and pepper. Fill goose with 3 cups stuffing; place remaining stuffing in 2-qt. covered baking dish. Roast goose, removing fat from pan frequently, until thermometer inserted into thigh reads 180 degrees F, about 3 hours. Meanwhile, heat remaining stuffing in oven until hot, 35-40 minutes.

