

GOOSE WITH CHESTNUT STUFFING

From Saveur –
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Serves 6

- 1 10-lb fresh or fully thawed goose
- Salt and freshly ground black pepper
- 3 tbsp butter
- 1 large yellow onion, finely chopped
- 1 clove garlic, peeled and minced
- 2 stalks celery, finely chopped
- 10 shiitake mushrooms, sliced
- 1 tbsp. fresh thyme leaves
- 2 cups roasted, peeled chestnuts
- 5 cups fresh breadcrumbs
- 1 egg, lightly beaten
- ¼ cup chicken stock

1. Preheat oven to 450 degrees. Wash, drain, and dry goose, then rub with salt and pepper.

2. Melt 2 tbsp. butter in a skillet over medium heat. Cook onion and garlic until translucent. Add celery and cook 5 minutes more, then transfer to a large bowl. Melt remaining butter in the same pan over medium heat, and cook mushrooms and thyme until the mushroom edges are golden brown. Combine mushrooms with onion mixture, chestnuts, breadcrumbs, egg, and stock, and mix well.

3. Loosely pack body and neck cavity of goose with stuffing. Tie legs to close. Prick skin of legs and thighs. Roast on a rack in a large pan for 1 hour. Lower heat to 325 degrees and cook for 1 ½ to 2 hours more until thigh juices run clear. Set aside for 15 minutes before carving. Serve with stuffing and sauce.

