

POMEGRANATE-GLAZED GOOSE

From the Better Homes and Gardens November 1998 Issue

- 1 7- to 8-lb. domestic goose
- 1 tsp. dried marjoram, crushed
- ¼ to ½ tsp. coarsely ground black pepper
- 1 medium unpeeled orange, cut into wedges
- 1 stalk celery, cut up
- 1 lb. parsnips, peeled and cut into 1 ½-inch pieces
- 2 large quince, quartered (core, if desired)
- 3 large pomegranates
- 1 18-oz. jar plum jam (about 1 ½ cups)
- ⅓ cup apple cider or apple juice
- 3 Tbsp. soy sauce
- 1 ½ tsp. shredded lemon peel
- Fresh herbs, such as sage, opal basil, or tarragon (optional)
- Whole or sliced apples (optional)
- Edible flowers (optional)

Preheat oven to 350 degrees. Rinse goose; pat dry with paper towels. Sprinkle the body cavity and rub the outside of the skin with marjoram and pepper. Stuff the cavity with orange wedges and celery.

Skewer neck skin to back; tie legs to tail using 100 percent cotton string. Twist wings under back. Prick entire surface of skin with a fork.

Place goose, breast side up, on a rack in a shallow roasting pan. Insert a meat thermometer into thigh meat (bulb should not touch the bone).

Roast, uncovered, for 2 to 2 ½ hours, or until the thermometer registers 180 degrees, drumsticks move easily in sockets, and juices run clear. Using a basting bulb, carefully discard the hot, liquid fat as it accumulates during roasting. Place parsnips and quince alongside goose on the rack. Roast with goose during last 45 minutes of roasting.

For glaze: Halve pomegranates. Using the tip of a spoon, remove 2 tablespoons of whole pomegranate seeds; set aside. Squeeze remaining pomegranates with a hand juicer. You should have about ½ cup of juice.

In a medium saucepan combine jam, pomegranate juice, cider, soy sauce, and lemon peel. Bring mixture just to boiling; reduce heat. Simmer, uncovered, for 15 minutes or until reduced to 1 ½ cups, stirring frequently as mixture thickens. Strain through a sieve set over a bowl. Baste goose with ½ cup of the strained glaze mixture during the last 15 minutes of roasting; reserve remaining glaze.

Reheat glaze to serve as a sauce. Cover goose; let stand 15 minutes before carving.

Transfer goose to serving platter. Surround with fresh herbs, whole or sliced apples, or edible flowers, if desired. To serve, carve goose; spoon remaining glaze over sliced goose. Sprinkle with the reserved pomegranate seeds. Serve with parsnips and quince. Makes 12 servings.