

## ROAST GOOSE W APPLE SWEET DRESSING

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### From Cooking December 2003 Issue

1 6-14 pound goose  
Salt and pepper to taste

#### APPLE SWEET DRESSING

6 cups day-old bread crumbs  
3 cups chopped apples  
1 cup raisins  
½ cup sugar  
1 tsp salt  
1 tsp cinnamon  
½ tsp allspice  
½ cup water  
¼ cup melted fat

#### CUMBERLAND SAUCE

1 cup beef broth  
1 cup red currant jelly  
Slivered rind of 1 orange  
Juice of 1 orange  
Juice of 1 lemon  
2 tsp of Dijon mustard  
½ tsp ground ginger  
Salt and pepper to taste

#### Roasting Goose

Preheat oven to 400 degrees. Remove giblets, neck and excess fat from body cavity. Rinse bird and drain. Sprinkle cavity with salt and pepper. With sharp fork or tip of knife, pierce skin all over. This allows fat under the skin to drain and helps crisp the skin. Insert thermometer deep into inside thigh muscle without touching bone.

Place goose, breast-side up, on rack in shallow pan. Roast uncovered at 400 degrees for 45 minutes. Reduce heat to 325 degrees and continue roasting as follows:

For a 6 to 8 pound goose, roast additional 1 to 1 ½ hour; for 8 to 10 pounds, roast 1 ½ to 2 hours; 10 to 12 pounds for 2 to 2 ½ hours; 12 to 14 pounds for 2 ½ to 2 ¾ hours; over 14 pounds for 2 ½ to 3 ¼ hours. Roast to an internal temperature of 185 degrees.

A fruity dressing, such as the Apple Sweet that follows, complements goose deliciously, and a Cumberland Sauce is an ideal accompaniment.

#### Apple Sweet Dressing

In a large bowl, combine bread cubes, apples and raisins. Mix sugar with salt, cinnamon and allspice; sprinkle over bread mixture and toss well. Place in baking dish. Cover with foil and bake at 325 degree for 35 minutes. Uncover and bake 5 minutes or until golden and lightly crusted.

#### Cumberland Sauce

Combine all ingredients in a 1-quart saucepan. Bring to boil, reduce heat and simmer 5 minutes. Make about 2 ¾ cups.