

ROAST GOOSE WITH APPLE-APRICOT DRESSING

From the Red Lion Inn as featured in McCall's – December 1993

- 1 12-to 14-lb goose
- 2 large onions, in chunks, + 1 cup diced
- 2 each lemons and oranges, sectioned
- 2 McIntosh apples, quartered, + 2 cups peeled, cored and diced
- 3 bay leaves
- 3 tsp salt
- $\frac{3}{4}$ tsp pepper
- 1 cup butter
- $\frac{1}{2}$ cup diced celery
- 1 lb sliced white bread, crusts trimmed, cut unto $\frac{1}{2}$ -in. cubes (6 cups)
- 1 $\frac{1}{2}$ cups diced dried apricots (10 oz)
- 1 cup crumbled cooked chestnuts
- $\frac{1}{4}$ cup chopped fresh Italian parsley
- 1 tsp paprika
- $\frac{1}{4}$ cup chicken broth (optional)

1. Preheat oven to 350 degrees F. Discard neck and giblets from goose. In bowl, toss onion chunks, lemons, oranges, quartered apples, bay leaves and $\frac{1}{2}$ tsp each salt and pepper; place in goose. Tie legs together; prick legs and back skin well. Place on rack in roasting pan; sprinkle with $\frac{1}{2}$ tsp salt and remaining pepper. Roast 3 hours or until meat thermometer inserted in thigh registers 170 degrees F, basting with boiling water to render out fat. Remove fat as it accumulates.

2. Meanwhile, make dressing: Grease 3-qt baking dish. In large saucepan, melt butter. Over medium heat, sauté diced onion and celery 5 minutes or until tender. Sauté diced apples 2 minutes. Remove pan from heat. Add remaining ingredients (except broth); toss. Place in prepared dish; bake 1 hour. If dry, moisten dressing occasionally with broth.

3. Place goose on heated platter; keep warm. Let rest 10 minutes before carving.

Makes 10 servings goose and dressing.