

## ROAST GOOSE WITH APRICOT-PEAR GRAVY

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From Woman's Day – December 16, 1997

- 1 12 to 14 lb goose
- ¼ tsp *each* salt and pepper
- 2 large ripe pears, cored (1 pear quartered, the other cut in ½-in cubes)
- 1 large onion, quartered
- 1 bay leave
- 2 cups chicken broth or water
- ½ cup white wine
- 1 Tbsp cornstarch
- ½ cup dried apricots, snipped in quarters

1. Place oven rack in lowest position. Heat to 400 degrees F. Set a wire rack in a large, shallow roasting pan.
2. Remove giblets and neck from body cavity. Snip off excess fat from around body and neck cavities. Rinse goose and pat dry. Pierce skin with a fork, taking care not to stab meat underneath. Rub with salt and pepper. If desired, cut off wing tips and discard. Place quartered pear, the onion, and bay leaf in body cavity. Tie legs together.
3. Place on rack in pan with neck alongside. Insert a meat thermometer into center of thigh (not touching bone.)
4. Roast 30 minutes. Set roasting pan on stovetop. Remove melted fat with large spoon or metal (plastic may melt) bulb baster to a 1-qt heatproof bowl or glass measuring cup (you'll have about 2 cups).
5. Roast 30 minutes longer. Reduce temperature to 325 degrees F and roast 2 to 2 ¼ hours longer, removing fat twice, until thermometer registers 185 degrees F.
6. Transfer goose to carving board; cover loosely with foil. Discard neck.
7. Pour fat and drippings remaining in pan into a glass measure. Let stand until fat rises to top. Skim off fat; reserve drippings.
8. Set roasting pan on 2 burners over medium heat. Add 1 ¾ cups of the broth, the wine and drippings to pan. Stir with a wooden spoon, scraping up browned bits on bottom. Whisk cornstarch into remaining ¼ cup broth; add to pan along with cubed pear and snipped apricots. Bring to a boil; reduce heat and simmer, stirring occasionally, until gravy thickens slightly, about 5 minutes

Serves 8 with leftovers.