



Roast Goose Mahogany

1 8-12 lb goose (assure that it has been plucked, singed and drawn)

MARINADE:

2 cups pinot
6-8 1/8" slabs of ginger
1/2 cup soy sauce
1/4 cup honey
Zest from 1 orange
2 tsp cardamom powder

STUFFING:

8-12 peeled pearl onions
1 large carrot cut into 4-5 diagonal pieces
1 stalk celery cut into 4- 5 pieces
8-10 pitted prunes
8 sprigs of parsley
2 small apples cut in fourths

SAUCE:

2 shallots minced fine
2 cups pinot

1. Combine ingredients for marinade. Pour into cavity of goose and on the outside. Marinade for at least 4 hours.
2. With neck, feet and other parts (not the liver!! Save for a separate course), place in sauce pan, add 1 stalk celery, 1 carrot, 1 onion (all cut into chunks), 6 cups water, 2 tsp salt and bring to boil and cook for 1/2 hour. Reserve.
3. Preheat oven to 450 degrees. Place goose on a rack in a roasting pan breast side up. Roast for 15 minutes. Remove from oven and prick skin all over with a fork. Stuff cavity with stuffing. Do not pack tightly. In the meantime drop oven temperature to 350 degrees.
4. Replace goose in oven and continue to roast for 15 -17 minutes per pound.
5. Remove from oven and take out stuffing. Set goose aside somewhere where it'll stay warm.
6. Puree 1 cup of fruit stuffing in blender w/ 2 cups reserved stock.
7. From roasting pan take out 2 tbsp fat. Place in sauté pan and heat. Add minced shallots. Sauté for 2 minutes over medium heat. Deglaze pan with 1 cup pinot (this means add pinot and tilt pan until the wine flames up and cook until flames burn away).
8. Add fruit and stock puree and pan drippings that have been strained of all fat.
9. Cook for only a few minutes.
10. Serve goose with sauce.

Enjoy with *TR Elliott* Pinot Noir.