

the apple-chestnut stuffing, sew up the vent, and rub the bird with salt. Turn the skin of the neck backward and secure it with a small skewer. Twist the wings back and run a skewer through the thighs and body. Prick well with a 2-tined fork. Place the goose on a rack in a roasting pan and roast in a hot oven (400° F.) for 20 minutes. Reduce the heat to moderate and continue to roast, allowing 20 minutes per pound, undressed weight. Baste the goose frequently with a little water or white wine and pour off most of the fat as it accumulates in the pan.

Put the goose giblets and neck in a saucepan with 1 small onion, a few celery leaves, 1/2 teaspoon salt, and pepper to taste. Cover with cold water and simmer the mixture gently for 1 hour. Strain the broth, reserving it for the gravy, and chop the giblets.

When the goose is done, arrange it on a heated platter and remove the skewers and thread. Skim off most of the fat from the roasting pan and stir in 1 tablespoon flour. Gradually add the giblet broth and a little water, if necessary, to make 1 1/2 cups liquid in all, stirring constantly and scraping the bottom and sides of the pan to remove all the brown bits. Add the chopped giblets and simmer for 5 minutes. Pour the gravy into a sauce-boat and serve it separately.

With a sharp knife, slit the shells of 2 pounds chestnuts on the convex side. Put them in a saucepan with water to cover and bring it to a boil. Remove the pan from the heat and, without draining them, take the chestnuts from the saucepan, one by one, and remove the shell and inner skins while the nuts are still hot. Cook them in chicken stock with a stalk of celery for about 30 minutes, or until they are just tender. Season 1 pound fresh sausage meat with a pinch of poultry seasoning and 2 tablespoons brandy, add the chestnuts, and mix lightly. Stuff a goose with this forcemeat and sew up the vent. Truss the bird, brush it with melted goose fat, and roast it in the usual way, with 1/2 cup water in the pan. As the water evaporates, add more and remove the accumulating fat.

Garnish the goose with watercress on a heated platter. Remove the fat from the pan juices, add 1/2 cup chicken stock, and cook, stirring in all the brown crustiness that has formed around the pan. Serve the gravy separately.

CLEAN a young goose weighing about 10 pounds and rub it inside and out with salt.

Place the goose in a roasting pan, add 4 cups water, 1/2 onion, sliced, and 6 crushed peppercorns, and roast in a moderate oven (350° F.) for

*Oie Farcie**aux Marrons*

GOOSE STUFFED  
WITH CHESTNUTS

*Roast Goose  
with Stewed  
Apples*