

20 minutes per pound, basting frequently. When the water is reduced by half, add 1/2 cup butter and continue to baste occasionally until the goose is golden and the skin is crisp.

Place the goose on a warm serving platter, remove the excess fat from the pan, and stir 2 tablespoons flour into the juices remaining in the pan. Stir in 2 cups hot stock and simmer, stirring, for 5 minutes, or until the gravy is smooth and lightly thickened. Serve the gravy with the goose, and serve also a dish of apples stewed as follows: Wash, peel, and core 2 pounds apples. Cut the fruit into thick slices and sauté the slices in 2 tablespoons butter for 3 minutes. Sprinkle the fruit with 1/2 cup sugar, add 1/2 cup each of water and white wine, a small piece of lemon peel, and 1 tablespoon lemon juice, and cook the apples over low heat, covered, until they are just tender.

COOK 10 medium potatoes in salted water until tender. Dice the potatoes and reserve the potato water to baste the goose. Sauté 1 cup chopped onions and 1/2 cup chopped celery in 1 tablespoon goose fat or butter until the onions are transparent. Add the vegetables to the potatoes and stir in 4 slices of bread, cubed, 1/2 pound salt pork, ground, 1 teaspoon each of poultry seasoning and salt, and 1/4 teaspoon pepper.

Rub a 12-pound goose inside and out with salt and pepper. Stuff the goose with the potato stuffing and sew up the vent. Roast the goose in a moderate oven (375° F.) for about 3 hours, basting frequently with potato water.



CLEAN a young goose weighing about 10 pounds. Wipe it with a damp cloth, tie the neck with heavy string, and rub the goose inside and out with salt and pepper.

Stuff the goose with 4 tart apples, peeled, cored, and quartered, and 16 large dried prunes, halved, and sew up the vent. Place the goose in a roasting pan, breast side up, and roast it in a hot oven (400° F.) for about 2 1/2 hours, or until the goose is tender, basting it frequently with the fat in the pan and a little hot water, as needed.

CLEAN a young goose weighing about 8 pounds and wipe it dry inside and out. In a saucepan sauté a mashed garlic clove in 1 teaspoon olive oil until it is brown. Discard the garlic, add half an onion, finely chopped, and

*Goose with  
Potato Stuffing*

*Gaasesteg med  
Aebler or  
Svesker*

DANISH GOOSE  
WITH FRUIT

*Chinese  
Roast Goose*