

sauté for 2 minutes. Add 1/4 cup chopped celery, 1/2 teaspoon cinnamon, a few aniseeds, 3/4 cup soy sauce, 1 tablespoon sugar, and 2 cups water and bring to a boil.

Tie the goose neck with string, pour the sauce inside the goose, and sew up the vent securely so that the sauce will not bubble out. Rub the bird with salt and place it on a rack, breast up, in a roasting pan. Roast the goose in a hot oven (400° F.) for 20 minutes, lower the temperature to moderately hot (375° F.) and roast the bird for 20 minutes per pound, basting frequently with a mixture of 2 cups boiling water, 1/2 cup honey, 1/4 cup vinegar, and 1 tablespoon soy sauce.

When the goose is done, open the vent, let the sauce drain into the roasting pan, and place the goose on a warm serving platter. Thicken the sauce with a little cornstarch mixed to a paste with cold water, cook it for a few minutes, and serve it separately.

*Oie
à l'instar
de l'oise
de l'instar
de l'oise
GOOSE WITH
GARLIC CREAM
SAUCE*

Heat 4 cups milk to the simmering point with 15 garlic cloves. Stir in 5 egg yolks lightly beaten with 1/2 cup warm heavy cream and a little of the hot milk and continue to stir for 2 or 3 minutes until the sauce is thickened, being careful not to let it boil. Add salt to taste and strain the sauce.

Arrange the pieces of goose on a warm serving platter. Pour over them the melted butter in which they were browned and mask with the sauce.

*Goose
Giblets
Ménagère*

SEASON the wing tips, neck, gizzard, and heart of a goose with salt. Melt 2 tablespoons goose fat in a sautépan, add the pieces of goose, and cook them on all sides until they are golden brown. Drain any excess fat from the pan and add 1 tablespoon chopped onion, 1 teaspoon chopped shallots, 1 garlic clove, crushed, and 2 tablespoons flour. Mix well and cook until the flour is golden brown. Add 1 cup red or white wine (and 1/2 cup tomato juice, if desired) and enough water to cover the pieces of goose. Bring to a boil, mix well, and add a *bouquet garni* composed of 4 sprigs of parsley, 1 stalk of celery, a little thyme, and a small bay leaf.

In another pan parboil 2 cups chopped celery or knob celery and 3 carrots cut in pieces for 8 to 10 minutes and drain. Sauté 12 small onions