## Christmas Goose with Stuffing

SERVES 8

This recipe for roast goose (pictured on page 76), along with all the recipes on this page, comes from executive chef Brian Alberg of the Red Lion Inn in Stockbridge, Massachusetts.

**FOR THE STUFFING:**

- 8 oz. bacon, cut into ¼" cubes
- 8 oz. Brussels sprouts, quartered
- 2 cups minced celery
- 1 large yellow onion, minced
- 1 lb. cooked chestnuts, roughly chopped
- 4½ oz. country white bread, cut into ½" cubes (about 4 cups)
- 4 cups cooked wild rice
- 1 cup chicken stock
- 16 tbsp. unsalted butter, melted
- ½ cup finely chopped parsley
- 2 tbsp. finely chopped thyme
- 2 tbsp. finely chopped sage
- 2 tart apples, chopped
- Kosher salt and ground black pepper, to taste

**FOR THE GOOSE AND GRAVY:**

- 1 12-lb. goose, wing tips, neck, and giblets reserved
- Kosher salt and ground black pepper, to taste
- 1 lemon, halved
- 8 sprigs thyme
- 4 sprigs sage
- 8 cups chicken stock
- 2 ribs celery, roughly chopped
- 2 small yellow onions, chopped
- 1 large carrot, roughly chopped
- 4 tbsp. unsalted butter
- ¼ cup extra-virgin olive oil
- 4 oz. baby carrots, peeled
- 1 lb. baby beets, peeled
- 1 lb. small potatoes, halved
- 6 cipolline onions, peeled
- 2 large parsnips, peeled and cut diagonally into 1" slices
- 1 celery root, peeled, halved, and cut into 1" slices
- 1 head garlic, cloves peeled
- 1 sprig rosemary
- ¼ cup flour

**1** Make the stuffing: Render bacon in a 12" skillet over medium-high heat for 10 minutes. Add sprouts, celery, and onion; cook until lightly browned, about 10 minutes. Remove from heat and stir in chestnuts, bread, rice, stock, butter, parsley, thyme, sage, and apples; season with salt and pepper; set aside.

**2** Roast the goose: Prick skin all over with a fork; season with salt and pepper; squeeze lemon juice over skin. Place spent lemon halves in cavity along with 3 sprigs each thyme and sage. Place goose on a rack in a roasting pan; heat pan on stove over high heat. Add stock; boil. Reduce heat to medium-low, cover with foil, and steam (to render goose fat) for 1 hour. Discard lemon and herbs. Heat oven to 325°. Uncover goose; remove it with rack. Pour pan liquid into a measuring cup; let sit until fat rises to top. Skim off fat; reserve for another use. Add 2 cups pan liquid to roasting pan along with celery, onion, and large carrot; reserve remaining pan liquid. Return goose and rack to pan. Stuff goose with some of the stuffing (place remaining stuffing in a buttered casserole; heat alongside goose the last 15 minutes of cooking); tie legs together with kitchen twine. Place goose breast side down; cover with foil. Roast for 1 hour.

**3** Begin the gravy: Heat butter in a 6-qt. saucepan over medium-high heat; add wing tips, neck, giblets, and 2 sprigs thyme; cook until browned, about 15 minutes. Add reserved pan liquid; boil. Reduce heat to medium-low; cook until reduced by half, about 1 hour. Strain goose stock; set aside.

**4** Increase oven temperature to 475°. Uncover goose; turn breast side up. Roast until golden and temperature of stuffing is 180°, about 70 minutes.

**5** Meanwhile, roast the vegetables: Toss remaining thyme and sage, oil, carrots, beets, potatoes, onions, parsnips, celery root, garlic, rosemary, salt and pepper on two baking sheets. Roast, stirring, until golden brown, about 45 minutes; keep warm.

**6** Transfer goose to a cutting board; let rest for 15 minutes. Strain pan liquid into a measuring cup; let sit until fat rises to top. Skim off fat (about ¼ cup), and return to pan with the celery, onion, and carrot. Heat over medium-high heat; brown vegetables for 8 minutes. Add flour; cook for 4 minutes. Add strained pan juices and goose stock; boil. Cook until slightly thickened, about 3 minutes. Strain gravy; season with salt and pepper. Remove stuffing from goose; carve goose. Serve with gravy and roasted vegetables on the side.

**Pairing Note:** For this rich dish, try a red that balances full fruit with acid, like Amayna Pinot Noir 2008 ($26).

## Goose Confit and Fig Salad

SERVES 8

This salad (pictured on page 79) is adorned with goose leg meat braised in goose fat to make a luscious confit.

- 4 whole goose legs
- 3 tbsp. kosher salt
- 6 sprigs thyme, stems removed
- 4 cloves garlic, finely chopped
- 1 large shallot, thinly sliced
- Ground black pepper, to taste
- 4 cups rendered goose fat (see page 104)
- 10 oz. arugula
- ¼ cup extra-virgin olive oil
- 3 tbsp. balsamic vinegar
- 8 black mission figs, quartered

Rub legs with salt, thyme, garlic, shallot, and pepper in a 6-qt. baking dish; cover and chill 12 hours. Heat oven to 225°. Rinse legs and dry; return to dish. Pour fat over legs; bake until very tender, about 5 hours; cool. Remove legs from fat; discard skin and bones from legs. Shred meat; toss with arugula, oil, vinegar, figs, and pepper.

## Goose Liver Terrines

SERVES 6

A tart Concord grape gelée offsets the richness of these goose liver terrines (pictured on page 79).

- 12 tbsp. unsalted butter
- 1 shallot, minced
- 1 clove garlic, minced
- ½ cup chicken stock
- 3 sprigs thyme, stems removed
- 1 lb. goose livers, cleaned (see page 104)
- ½ cup heavy cream
- Kosher salt, to taste
- 3½ tsp. powdered gelatin
- 3 cups Concord grape juice
- Whole-grain mustard and rye crackers, for serving

Heat oven to 300°. Heat 1 tbsp. butter in a 10" skillet over medium-high heat. Add shallot and garlic; cook until lightly browned, about 3 minutes. Add stock and thyme; cook until reduced by half, about 4 minutes. Purée in a food processor with remaining butter, livers, cream, and salt; strain. Pour into six 6-oz. ramekins set in a roasting pan; pour boiling water in pan to come halfway up sides of ramekins. Bake until set, about 18 minutes. Soak gelatin and ¼ cup juice in a bowl. Bring remaining juice to a boil in a 2-qt. saucepan; cook until reduced by half, about 20 minutes. Remove from heat; stir in gelatin. Pour juice evenly over ramekins; chill until set, about 4 hours. Serve with mustard and crackers.

**Pairing Note:** An earthy yet bright white like Carballo Listán Blanco 2008 ($19) goes well with this dish.

## Rosemary Popovers

MAKES 12 POPOVERS

Goose fat enriches these savory popovers (pictured on page 79).

- 1 cup flour
- 1 cup milk
- 1½ tbsp. minced rosemary
- 1½ tsp. kosher salt
- ½ tsp. ground black pepper
- 2 eggs, lightly beaten
- ¾ cup rendered goose fat (see page 104)

Heat oven to 400°. Whisk flour, milk, rosemary, salt, pepper, and eggs in a bowl. Place 1 tbsp. fat into each of 12 cups of a muffin pan; heat in oven for 20 minutes. Pour 3 tbsp. batter into each cup; bake until puffed and golden brown, about 30 minutes.

## Turnips with Candied Bacon

SERVES 4

Bacon and charred tomatoes bring smoky sweetness to turnips cooked in goose fat (pictured on page 79).

- ½ cup packed light brown sugar
- 8 slices thick-cut bacon
- 3 lb. plum tomatoes, cored
- 2 tbsp. olive oil
- 2⅓ cups chicken stock
- 4 cloves garlic, thinly sliced
- 3 large shallots, thinly sliced
- 1 cup packed basil leaves
- 1 tbsp. Worcestershire sauce
- Kosher salt and ground black pepper, to taste
- 1 cup rendered goose fat (see page 104)
- 2 lb. turnips, peeled and cut into 1½" chunks
- 4 cloves garlic, crushed
- 4 sprigs thyme

**1** Heat oven to 425°. Sprinkle sugar over bacon on a baking sheet; bake until crisp and glazed, about 16 minutes. Cool, cut into 1" pieces, and set aside. Heat oven to broil. Broil tomatoes on a foil-lined baking sheet until charred all over, about 20 minutes. Heat oil in a 10" skillet over medium-high heat. Add tomatoes, ⅓ cup stock, garlic, and shallots; cook until tomatoes break down, about 10 minutes. Purée with basil, Worcestershire, salt, and pepper; set aside.

**2** Heat fat in a 12" skillet over medium-high heat. Add turnips; cook until starting to soften, about 20 minutes. Add remaining stock, garlic, thyme, salt, and pepper; boil. Reduce heat to medium-low; cook, covered, until tender, about 20 minutes. Serve turnips atop tomato sauce and garnished with bacon.