

Christmas Day Goose

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Ingredients:

One 8lb goose, thawed if frozen.
2 tangerines.
1 cup of orange juice.
¼ cup of melted butter.
2 tablespoons of brown sugar.
1 tablespoon of Cornstarch.
½ teaspoon of rubbed sage.
½ teaspoon of salt.
¼ teaspoon of black pepper.

Preparation:

Preheat your oven to 400°F (205°C).

Finely grate the tangerine peel and set aside the tangerines.

In a suitably sized bowl, combine the tangerine peel, 2 tablespoons of the butter, the sage, salt and pepper.

Place the goose in a large roasting pan and rub the butter mixture evenly over the entire bird.

Quarter the tangerines and place in the cavity of the goose.

Roast for 30 minutes, then reduce oven temperature to 325°F (160°C) and roast for 2 hours 30 minutes longer, or until no pink remains inside, juices run clear and the internal temperature of the meat is 180°F, basting with the pan juices every 30 minutes.

Allow to sit 15 minutes before carving.

Meanwhile, in a saucepan, combine remaining melted butter and brown sugar over medium-high heat. Heat 1 minute, or until sugar is melted, stirring occasionally.

In a bowl, combine the orange juice and cornstarch; mix thoroughly. Add to the butter mixture and heat over medium-high heat, stirring until thickened. Reheat sauce before serving with the goose.