



Christmas Goose
Huckleberry Sauce, Breadless Stuffing & Kobochoa Squash Purée

Serves 4 people

Ingredients:

1 whole Goose (11 pounds - breast removed, legs and thigh removed, and bones reserved for sauce)

Goose Rub:

1 Tbs. ground coriander seed
1 tbs. ground fennel seed
1 Tbs. ground star anise
2 Tbs. black pepper
1 bunch fresh thyme
Salt to taste

Method Part 1:

1. Season legs and thighs of goose with coriander, fennel, star anise, and black pepper.
2. Sear skin side down in fry pan, then roast in oven at 300 degrees for 1 hour, then at 350 degrees for 30 minutes, remove from oven and let rest.
3. Remove bone and slice thigh pieces thin, remove meat from leg and chop fine. Serve immediately.

Method Part 2:

1. Score breast with knife on the fat side - careful not to cut through to the meat, you want to just want to cut deep enough to expose the fat.
2. Season with goose rub and salt
3. In large frying pan, sauté breasts skin side down for 15-20 minutes until fat is rendered out and skin is crispy. Flip breast over and cook 5 more minutes. Transfer to a 350 degree oven and roast for 5 – 10 minutes until breast is medium rare. Remove from oven and let rest for 10 minute.,
4. When ready to serve slice with a very sharp knife thin slices (if you cut the meat too thick it will be tough), sauce with huckleberry jus.



Huckleberry Sauce

Yield: 2 cups (serves 4)

Ingredients:

6 oz. honey
3 oz. balsamic vinegar
6 oz. chicken stock (or goose stock)
12 oz. fresh huckleberries (can substitute cranberries or blueberries)
1 Tbs. orange zest (or grated orange peel)
1 tsp. fresh ginger (peeled, grated fine)
1 Tbs. fresh thyme (leaves only, chopped)
1 Tbs. fresh marjoram (leaves only, chopped)

Method:

1. In two-quart sauce pot combine honey, balsamic vinegar, goose stock and huckleberries.
2. Bring to a boil and reduce by one half (or until the bubbles become really small and sauce coats the back of a spoon).
3. Turn off heat, then add ginger and herbs, stir.
4. Serve with sliced roast goose, or other game meats like venison or duck.

Breadless Stuffing

Yield: 4 servings

Ingredients:

2 Tbs. canola oil
½ cup bacon (diced)
1 cup Spanish onion (peeled, diced)
¼ cup celery (washed, diced)
½ cup leek (white part only washed and diced)
1 cup sweet potato (peeled, diced)
1 cup butternut squash (seeds removed, diced)
1 cup delicata* squash (seeds removed, diced)
½ cup kobacha squash purée**
2 Tbs. fresh sage (stem removed, chopped)
1 Tbs. fresh parsley (washed, dried, stem removed, chopped)
1 Tbs. fresh chives (sliced thin)
6 oz. chicken or turkey stock
1 Tbs. butter
1 fresh sage leaf to garnish
Salt and white pepper to taste

**Method:**

1. In large frying pan on the stovetop set to medium heat add oil and bacon and cook until bacon is crispy without burning it (if pan starts to smoke lower heat for this stage).
2. Next with a spoon push the cooked bacon to the sides of the pan, do not drain off the oil and fat. Add the sweet potato, butternut squash and delicata squash to the pan and cook 5 to 8 minutes stirring occasionally until the squash caramelizes (takes on a light golden color).
3. Now add the butter, onion, leek and celery cook 5 minutes until the onions look translucent and become fragrant, season with salt and pepper.
4. Add the chicken stock and bring to a simmer for 5 minutes until the stock reduces by half and the squash is tender, check the squash by sticking a fork in one, you want it to be just cooked through but not mushy so it holds its shape.
5. Finally add the kobocho squash purée, chopped sage, parsley and chive stir until fully incorporated and re- season with salt and pepper.
6. Keep warm or serve immediately.

* You can substitute delicata squash for other local squash in your area like carnival, or acorn or even pumpkin.

** See recipe for kobocho squash purée (but if you're in a bind you can use canned pumpkin purée, or sweet potato purée).

Kobocho Squash Purée**Ingredients:**

- 1 whole Kobocho squash
- 1 Tbs. olive oil
- 2 Tbs. butter
- Salt
- White pepper

Method:

1. Pre-heat oven to 350 degrees. Wash and dry the whole squash and rub olive oil all over the squash and season with salt and pepper.
2. Place squash on a sheet pan or oven proof rack and roast for 1 hour or until tender (you can check this by sticking a small knife into the side of the squash it should slide in with little resistance.)
3. When tender remove from oven and let fully cool (this could take an hour or so.)
4. Cut the top off the squash and scoop out the seeds. Now scoop out the remaining flesh and purée in a food processor with 2 Tbs. butter, season with salt and white pepper, keep cool. Reserve the shell of the squash to serve the stuffing in. If you do not have a food processor, use a fork or a potato masher to make the purée.