

# Roast Goose with Port Sauce

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*This Asian inspired port sauce recipe will liven up any roast goose.*

## Ingredients:

1 goose, 4.5kg  
Sea salt  
½ lemon  
½ apple  
½ orange  
150g cherries  
250ml port  
2 or 3 shredded spring onions  
1 tbsp. caster sugar  
1 tbsp. soy sauce  
125ml chicken stock  
1 tsp. freshly grated ginger

## Directions:

1. Preheat the oven to 180C.
2. Prick the goose all over and season with salt and pepper inside and out. Stuff the goose with the orange, lemon and apple. Tie up any cavities.
3. Place the bird breast side down in a roasting tin and add a few cm of water.
4. Roast the goose for 45 minutes, and then turn the bird over. Prick it with a fork again.
5. Top up the water if needed, then cook the bird for another 2 hours or until the juices run clear. Cover with foil and set to one side.
6. Take a few tbsp. of cooking juice from the bird and place into a small saucepan. Cook the cherries until they begin to pop, around 10 minutes, and then add the port.
7. Boil the port for two minutes, and then add the ginger, spring onions, soy sauce and chicken stock. Stir well and simmer for ten minutes or so.

*Author: Laura Young*