

To Dress A Green Goose

Ingredients

Goose, 3 oz. of butter, pepper and salt to taste.

Method

Geese are called green till they are about four months old, and should not be stuffed. After it has been singed and trussed, the same as in the preceding recipe, put into the body a seasoning of pepper and salt, and the butter to moisten it inside. Roast before a clear fire for about 3/4 hour, froth and brown it nicely, and serve with a brown gravy, and, when liked, gooseberry-sauce. This dish should be garnished with water-cresses.

Source: Mrs Beeton's Book of Household Management (1861)

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