



ees in Hoggepot

Take gees and smyte hem on pecys; cast hem in a pot. Do herto half wyne and half water, and do herto a gode quantite of oynouns and erbes. Set it obee the fyre and covere it fast. Make a layour of brede and blode and la it herwith; do herto powdour fort and serbe it fort.



1 Goose, cut into pieces
4 medium onions, fine diced
2 cups beef stock
2 cups red wine
2 tsp each sage, thyme and savory or mint fine chopped and mixed
 $\frac{1}{4}$ tsp each pepper, ginger and cinnamon ground and mixed with 1 tbsp lemon juice to make a paste
1 tsp salt
4 slices whole wheat bread, lightly toasted.



- 1 -Reserving the liver for a later stage, brown goose pieces in a heavy pan turning frequently.
- 2 -Fry onions in some of the drippings when the goose is brown, but do not let the onions brown.
- 3 -Put goose and onions a suitable pot; add stock, wine and herbs. Bring to a boil then raise from the heat, cover and simmer for about an hour.
- 4 -Toward the end of this time, put toasted bread torn up into a bowl with the goose liver and a few spoonfulls of the cooking sauce (after skimming off excess fat).
- 5 -Let it soak for a few minutes then blend.
- 6 -Stir this paste back into the (degreased) sauce in the pot, along with the spice paste and salt; cook, stirring, for a few minutes before serving with vegetables or bread.

