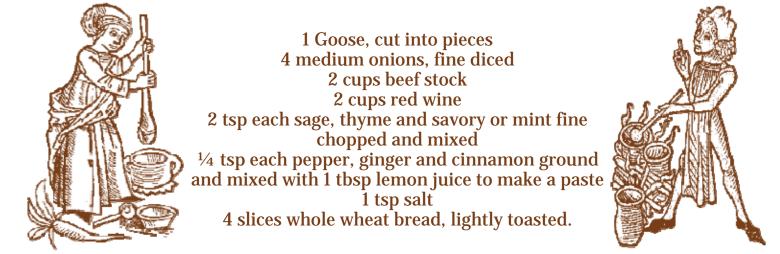




Take gees and smyte hem on pecys; cast hem in a pot. Do herto half wyne and half water, and do herto a gode quantite of oynouns and erbes. Set it over the fyre and covere it fast. Alake a layour of brede and blode and la it herwith; do herto powdour fort and serve it fort.





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.

