



The second in our series of alternative Christmas recipes, Asian style Honey & Lemon glazed Goose. As with the [Spiced quince Pork](#) recipe the main absent ingredient is the turkey....

Ingredients:-

1 whole goose

Honey Syrup Mixture

1 lemon

4 cups water

3 tablespoons honey

3 tablespoons dark soy sauce

2/3 cup rice wine or dry sherry

To Garnish

Sliced orange and fresh bay leaves

Method:-

(1) If the goose is frozen, thaw it thoroughly. Rinse the goose well and blot it completely dry with paper towels.

(2) Using a sharp knife, cut the lemon into 1/4-inch slices, leaving the rind on. Combine the lemon slices with the rest of the honey syrup ingredients in a large pot and bring the mixture to a boil. Turn the heat to low and simmer for about 20 minutes.

(3) Using a large ladle or spoon, pour half of this mixture over the goose, until all of the skin is completely coated with the mixture.

(4) Preheat the oven to 475F, 240C.

(5) Meanwhile, place the goose on a rack in a roasting pan, breast side up. Put the goose into the oven and roast it for 15 minutes. Reduce heat to 350F, 180C and continue to roast for 2 to 3 hours depending on the size of the bird.

(6) At half hour intervals baste the goose with the remaining syrup. On the last occasion place the sliced orange and bay leaves on the crown of the breast and pour the remaining syrup over them.

(7) Remove the goose from the oven and let it sit for at least 10 minutes before you carve it.

You can extend the cooking time to 4 to 5 hours, if you wish by slightly reducing the cooking temperature. This will result in the meat being cooked to the point where to can shred it between a couple of forks, crispy duck style.

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