

• PREP INSTRUCTIONS FOR OTHER MEATS •

ROASTED HOLIDAY GOOSE

RUB

- _ (1) whole goose
- _ (1) tbsp. each of salt, pepper, coriander
- _ (1) tbsp. ground ginger
- _ (1) bunch fresh thyme
- _ (1) orange (quartered)
- _ (1) small onion
- _ (2) tbsp. all-purpose flour
- _ (1) quart D&H chicken bone broth

INSTRUCTIONS

- 01** • Heat oven to 350 F.
- 02** • Rinse and pat dry the goose, like you would a chicken or turkey.
- 03** • Cover the goose with salt, coriander, pepper and ginger, then sprinkle inside the cavity as well and fill with thyme, orange quarters and onions.
- 04** • Pour 1/2 quart D&H Chicken Bone Broth (save the rest for gravy) into the bottom of the roasting pan. Place the roasting rack on top. Pierce the goose skin in several places to let the fat drip out as it cooks.
- 05** • Put the goose, breast-side down, on the roasting rack and place in oven for 50 minutes. Use the broth to baste the goose several times during this period. Add more broth to drip pan if necessary.
- 06** • Turn the goose over onto its back and cook, basting as needed, for 50 minutes. Let the goose rest for 15 minutes as you make the gravy.

WANT TO MAKE GRAVY?

Here's a quick a simple way to make gravy using the dropping from your meat.

INSTRUCTIONS

- 01** • Mix 2 tablespoons of the fat drippings with 2 tablespoons flour in a small saucepan and cook for 1 minute.
- 02** • Gradually add D&H Chicken Broth, stirring well after each addition.
- 03** • Add salt, pepper, and thyme, if desired, to taste. Keep warm.

Don't want to make a gravy?

We've included a home-made Peppercorn Gravy for you as part of your order. Serve warm. Enjoy!

JUNIPER LOIN OF VENISON

RUB

- _ 1.5 lb. venison loin
- _ (1) tbsp. Olive Oil
- _ (2) sprigs fresh thyme
- _ (2) tsp. each of salt and pepper
- _ (1) tbsp. unsalted butter
- _ (5) juniper berries

INSTRUCTIONS

- 01** • Rub venison liberally to your taste with salt and pepper.
- 02** • Heat one tablespoon olive oil in a heavy pan. Place two sprigs of fresh thyme and five crushed juniper berries in the oil to crackle.
- 03** • Place room temperature loin on herb and spice to sear. Add 1 tablespoon butter and sear on all side
- 04** • Place in a preheated 375 degree oven for 6-8 minutes until an inserted probe meat thermometer reads 120 degrees internally.
- 05** • Remove from pan and let rest outside of the oven 5 minutes until the probe reads 130 degrees.
- 06** • Slice into beautiful medallions and serve with warmed D&H Fresh Rosemary & Gin Demi-Grave.

RACK OF LAMB

RUB

- _ 14-22 oz. Dundore & Heister rack of lamb
- _ (1) tbsp. Olive Oil
- _ (2) sprigs fresh thyme
- _ (1) tsp. each of salt and pepper

INSTRUCTIONS

- 01** • Rub rack of lamb liberally to your taste with salt and pepper.
- 02** • Heat one tablespoon olive oil in a heavy pan. Place two sprigs of fresh thyme in the oil to crackle.
- 03** • Place room temperature lamb fat side down on thyme to sear.
- 04** • Turn over lamb rack and place in a preheated 375 degree oven for 14-16 minutes until an inserted probe meat thermometer reads 125 degrees internally.
- 05** • Remove from pan and let rest outside of the oven 5 minutes until the probe reads 135 degrees.
- 06** • Slice into chops and serve with room temperature D&H Local Honey & Mint Glaze.