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## Brown Giblet Gravy

for

# Roast Goose with Sage and Onion Dressing

From the Victorian Christmas Dinner of the  
Manassas Gourmet Club  
Original recipe is from Eliza Action,  
"Master Cookery in All its Branches" 1848.

Quantity	Ingredients	Preparation Notes
	Gizzard, Neck, Heart, Liver and Wing Tips of Goose, chopped	
1	Onion, peeled and sliced	• Prepare gravy while goose is roasting
1	Carrot, sliced	• In a large saucepan, brown the goose parts, onion and carrot in fat.
1 - 2 Tbsp	Rendered Goose Fat or Cooking Oil	• When these are nicely browned, add the stock and seasonings
3 C	Stock or Beef Boullion	• Simmer, partially covered for about 1 hour, skimming occasionally.
1/2	Bay Leaf	• Strain, degrease and pour into a warmed sauce-boat for serving.
3	Sprigs Parsley	
	Salt & Pepper to Taste	