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## Port Wine Sauce

*For Roasted 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
1/2 C	Port	• Combine the ingredients in a small saucepan and heat.
1 tsp	Mustard	• Just before serving the goose, slit open the breast of the goose and pour the sauce on top.
Pinch	Cayenne Pepper	
	Salt to Taste	