

# The Goose of Christmas Past

Yield: 6 min  
Total Time: 270 min

Recipe from: <https://www.recipeschoose.com/recipes/savoury-christmas-wreath-recipe>

## Ingredients:

- 13 pounds goose thawed if frozen; neck, heart, gizzard, and wing tips reserved for stock
- 3 tablespoons Dijon mustard
- 2 tablespoons fresh lemon juice
- 2 garlic cloves minced
- 1 teaspoon salt plus more for seasoning
- 1/2 teaspoon freshly ground black pepper plus more for seasoning
- 1/2 teaspoon savory dried
- 3 cans low sodium canned chicken broth 14 oz. per can, or 5 1/4 cups homemade chicken stock
- 1 carrots cut into 1-inch pieces
- 1 onions small, sliced
- 3 1/2 tablespoons balsamic vinegar
- 3 parsley sprigs flat-leaf
- 1/2 cup tawny port plus 2 Tbsp.
- 1/3 cup all-purpose flour