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Sauce for the Goose

Margaret L. Marnette

"WHAT'S sauce for the goose," says the old line, "is sauce for the gander," and yet show me the man who will have anything but orange salad or sauce with his duck, or chestnut dressing with his turkey.

There are individuals, of course, who can eat "assorted" meals and still live happily, but let us hope they do it from ignorance rather than from deliberate choice. There are certain foods which naturally belong to each other, just as cups and saucers, or hats and coats.

This year, why not plan for a different set of foods that belong instead of the old oyster-dressing, cranberry sauce and turkey or whatever the meat is to be? Holidays become more or less stereotyped affairs, eventually. Made especially for the children, the grown-ups seem to be left out when it comes to surprises in the holiday season. Turn about is fair play. Why can't we surprise the "big" children this year?

Let's suppose that you've decided to have duck for the piece de resistance of your holiday dinner. You may have a brace of wild ducks and cook them very rare so that the juice is a faint but attractive purplish color, and the meat is fine and delicious. With your duck, prepare a sauce of several table-spoonsful of butter in a small skillet. When fully melted add some chopped parsley, a half small bottle of stuffed olives and some chopped chive. Pour this over the servings of your duck and be prepared for congratulations. If you do not especially care for this sauce, perhaps one made with brighter ingredients would please you. The rind and juice of two oranges and the juice of one-half a lemon are mixed with one-half glass of currant jelly. Two table-spoons of sugar are added and the mixture is allowed to become quite cold. This sauce is a most attractive one when small pieces of parsley are chopped in it.

With duck, orange salad becomes a favorite. French dressing is needed for orange salad since it adds a more piquant flavor. Grapefruit and white grapes are used with oranges to give variety.

If your taste runs to goose, try fried apple rings as an appetizing accompaniment. Simply core apples and slice in three-eighths inch slices. Dip in sugar, salt slightly and fry until tender. Baked apples or apples boiled whole in syrup are also often served with goose. Celery and olive stuffing may be your choice. For this use three cups of dry bread crumbs, one cup diced celery, one-half cup chopped olives, one teaspoon salt, some pepper, a slice of minced onion and sufficient hot water to moisten the mixture.

Did you ever try carrots escalloped with onions? The dish is an old favorite with our household. Scrape the carrots and arrange a layer in the bottom of a baking dish, slicing them quite thin. Cover with a layer of thinly sliced onions and sprinkle with salt and pepper and a medium white sauce. Cover the top with bread crumbs mixed with a little chopped suet and bake until tender and well browned. This dish will serve for the vegetable that is needed with the dinner.

And now for that turkey that so many feel must be served.

If you believe in the health-producing qualities of sauerkraut and would like to try something decidedly different, put some sauerkraut in your turkey as a stuffing. This method is one followed by many excellent German cooks. Onion dressing is another favorite of turkey lovers. Any good bread dressing is used and more onions than anything else are added to the stuffing.

For an accompaniment, baked tomatoes might serve your taste. Add a finely chopped green pepper and a small minced onion to a can of tomatoes. Alternate with a layer of crumbs in a deep baking dish and bake twenty minutes. Add a medium cream sauce and serve at once.

As for salads, there are many, but a few new ones that have been tried and proved quite the things may give you an idea or two. Beets and apples arranged with cream cheese and almonds are attractive when a color scheme of red and white is desired. Celery with cheese, nuts and capers is an easy way of providing a new salad which requires only a minimum of effort to prepare.

Another salad: whip one-half cup of cream, add one-half cup parmesan or stilton cheese and one-half cup aspic jelly. Mold and serve with a ring of sliced tomato, nuts and French dressing. It is best to serve the dressing separately.

Did you ever eat Bermuda onions and oranges? There is a story of a woman who makes a business trip to New York City every winter and always takes a box of Texas onions with her so she will not be without her favorite food. For the salad: Slice onions very thin and soak for two hours in ice water to which has been added some sugar and salt. Arrange the onion slices with orange pieces and grapefruit. Serve with cream mayonnaise.

If you greatly admire the chestnut as a delicious food, there is a chestnut salad that you will surely enjoy. Peel and boil one-half pound of chestnuts until tender, with a celery root, a bit of mace and a small bay leaf. Add one-half the amount of celery and chopped apple. Serve on lettuce with small pieces of red-skinned apples and mayonnaise.

Cranberry sauce, jelly, ice and pie are all well known accompaniments. The other day a new cranberry dessert, or meat accomplishment, as you please, was found. This is just a cranberry roll made with two and one-half cups flour, four teaspoons baking powder, one teaspoon salt, one-half cup sugar, two tablespoons fat, three-fourths cup milk and two cups uncooked cranberries. Make a dough and roll one-fourth inch thick. Spread with butter, cranberries and sugar, roll and fold up and bake in an oven of 450 degrees F. until well browned, then reduce heat to 350 degrees and bake 45 minutes. Serve with either whipped cream or a good hard sauce.

There are still numerous vegetables and sauces to serve with your holiday meats, but by using a little ingenuity this year, planning ahead and then keeping your plans secret, the Christmas meat served with these accompaniments will assuredly be a pleasant surprise for everyone.