



Honker Pâté

Our chef serves up a spread of cold Canada.

GOOSE RILLETTES (SERVES 25 TO 30)

INGREDIENTS:

- 1 eight-pound goose
- 1½ pounds pork shoulder
- 1-pound unsalted pork belly
- 4 tablespoons rendered goose fat or oil
- 3 cups chopped onions
- 2 cups dry white wine
- 6 cups water
- 1 *bouquet garni*, consisting of 6 cloves, 2 bay leaves, 1 teaspoon cracked peppercorns, 3 sprigs fresh thyme, 6 crushed coriander seeds, and 2 cloves crushed garlic, wrapped in cheesecloth
- 1½ teaspoons sea salt
- ½ teaspoon freshly ground pepper
- ¼ tablespoon finely minced garlic
- ⅓ teaspoon ground cinnamon
- ⅓ teaspoon ground nutmeg
- 2 tablespoons sherry
- 1 tablespoon cognac
- 2 tablespoons chopped parsley

FIRST STEPS: Debone the goose. Cut the goose—meat, skin, and fat—together with the pork and pork belly into 1-inch cubes. Preheat the oven to 350 degrees.

PREPARATIONS: Heat the goose fat or oil in a heavy pot or large Dutch oven; add all the meat and sauté for 5 minutes. Mix in the onions and continue cooking another 10 minutes, stirring often. Pour in the wine and bring to a boil. Add the water and *bouquet garni* and boil again.

Cover the pot and place in the oven. The rillettes must barely simmer for approximately 4½ hours. Stir occasionally. If

the mixture boils, reduce oven temperature to 300 degrees. Be sure to keep the pot tightly covered. The meats must cook until they fall apart easily.

ALMOST THERE: Remove the pot from the oven and discard the *bouquet garni*. Take a large meat fork, and, with a back and forth motion, shred the meats. Thoroughly mix the rillettes to blend the meat and liquids. Stir in the salt, pepper, garlic, cinnamon, nutmeg, sherry, cognac, and chopped parsley. Adjust seasonings. The rillettes must be over-seasoned as it will be served cold.

IT'S READY: Ladle the rillettes into one large or several small ceramic pots. Cool completely, cover, and refrigerate for 24 hours before serving. Serve as a spread with warm French bread.

HINT FROM CHEF JACQUES: The rillettes will keep at least two weeks if sealed with lard or rendered fat (goose or duck). Melt the lard or fat and carefully cover the cooled rillettes with ¼-inch, and refrigerate.

For more information on Chef Jacques, his books and cooking classes, visit him online at www.ChefJacques.com.

CHEF JACQUES HAERINGER AN AVID HUNTER, wild game culinary expert and frequent "Today" show guest, award-winning Chef Jacques Haeringer's philosophy is that good food, good friends and a relaxing environment are as good as life gets. For years, he has spread that message to the thousands of patrons that flock to his family's idyllic restaurant in Washington, DC, on his syndicated television show and to readers of his cookbooks.



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