



Schiltz Goose Farms: America's Leading Producer of Geese and Fine Geese Products!

Fruit Stuffed Goose

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Ingredients (Serves 4-6)
1 8- to 10-pound goose, dressed
1 teaspoon salt
½ teaspoon pepper
12 bacon slices
2 cups sliced green onions
½ cup chopped green bell pepper
2 (8-ounce) packages herb-seasoned stuffing mix
2 ½ cups chicken broth
2 cups chopped dried apricot
1 cup chopped dates
2 large eggs

Remove goose giblets and neck, and reserve for another use. Rinse goose with cold water; pat dry. Sprinkle goose cavity with salt and pepper.

Cook bacon in a large skillet until crisp; remove bacon, reserving drippings in skillet. Crumble bacon, and set aside.

Sauté green onions and bell pepper in drippings until crisp-tender.

Stir together green onion mixture, bacon, stuffing mix, and next 4 ingredients; spoon 4 cups mixture into goose cavity. Spoon remaining mixture into a lightly greased baking dish. Close cavity with skewers, and truss. Place goose, breast side up, on a rack in a roasting pan.

Bake at 350 degrees for 3 hours or until a meat thermometer inserted into thickest portion registers 180 degrees.

Bake remaining stuffing, covered, at 350 degrees for 40 minutes. Serve with goose.

Notes:

Additional Recipes: www.gooseproducts.com