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

# Apricot Stuffing

From Victoria Magazine - December 1995 Issue

Ingredients (Serves 6-8)
1 (8-ounce) onion, chopped (1 ¾ cups)
1 celery stalk, chopped (1/2 cup)
1 tablespoon vegetable oil
1 tablespoon minced garlic
½ tablespoons cracked black pepper
1 tablespoon chopped fresh thyme or 1 teaspoon dried thyme
1 tablespoon chopped parsley
1 tablespoon chopped fresh sage or ½ teaspoon dried rubbed sage
1 cup chopped dried apricots
2 cups coarsely crumbled day-old corn bread
Salt to taste
1 egg
1 ½ cups rich chicken stock
Small apples and grapes for garnish

While your goose is roasting:

Butter deep 1 ½ quart casserole. In medium skillet, sauté onion and celery in hot oil over medium-high heat until soft, about 4 to 5 minutes.

Pour into large bowl. Add garlic, cracked pepper, thyme, parsley, sage apricots, corn bread, and salt to taste. Toss to mix. Set aside

In small bowl whisk together egg and stock. Pour over stuffing. Mix well. (Mixture will seem soupy.) Pour into baking dish.

Bake at 350 degrees F for 40 minutes until hot in center.

Serving suggestion:

Arrange "[Roast Goose with Molasses Glaze](#)" on serving platter. Garnish with apples and grapes. Carve goose. Serve your "Apricot Stuffing."

Notes:

Additional Recipes: [www.gooseproducts.com](http://www.gooseproducts.com)