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

Old-Fashioned Goose Giblets & Barley Soup

The Giblets and Barley Soup is hearty enough to be a meal in itself.

Ingredients
2 tablespoons rendered goose fat (use drippings from roasting goose) or butter
1 cup sliced onion
Goose giblets, neck and carcass
5 cups water
1 tsp. salt
1/2 tsp. celery salt
1 can (1 lb.) tomatoes, cut up
1 cup pearl barley
1 tsp. beef stock base
1/2 tsp. thyme

Hold aside the giblets, carcass, wings and any leftover scraps when roasting your goose.

Melt fat in a Dutch oven or large kettle.

Sauté onion until limp but not browned. Add giblets, neck, carcass, water, salt and celery salt. Bring to a boil. Reduce heat, cover and simmer 1 hour.

Remove meat and bones with a slotted spoon. Cut meat off neck and carcass and finely chop giblets; return meat to kettle.

If desired, add leftover cut-up roast goose.

Add tomatoes, barley, beef base and thyme.

Return to a boil, cover and simmer 1 additional hour.

Makes about 2 quarts.

Notes:

Additional Recipes: www.gooseproducts.com