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Goose and Turkey Terrine

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Ingredients (for 20 Slices)
1 tablespoon butter
1 small onion, finely chopped
2 cloves garlic, chopped
2 pounds ground turkey
¼ cup chopped fresh parsley leaves
¼ cup brandy or dry sherry
1 tablespoon finely grated orange rind
1 ½ teaspoons salt
1 ½ teaspoons dried thyme leaves
½ teaspoon ground pepper
3 cups ½-inch cubes roast goose
½ head romaine lettuce
2 bay leaves
2 large oranges, peeled halved, sliced crosswise
Fresh cranberries (optional)

Traditionally served cold, this meat loaf is composed of morsels of poultry seasoned with fresh orange zest and brandy. Named for the earthenware mold in which they are baked, terrines are generally cooked in a water bath, then weighted down overnight to compress the meat so that it will slice easily.

In small skillet, melt butter over medium heat. Add goose liver, if desired, and sauté until well browned but still soft and pink in the center. Transfer liver to cutting board; set aside. Add onion and garlic to skillet and sauté until translucent-about 3 minutes. Remove skillet from heat and cool onion mixture.

In large bowl, combine ground turkey, parsley, brandy, orange rind, salt, thyme, and pepper. Stir in goose cubes, lightly mixed; set aside.

In 4-quart saucepan, heat 2 inches water to boiling. Add 8 outer romaine leaves and remove immediately. Drain blanched leaves well and pat dry. If stem ends of leaves are hard, crush them to flatten and make them pliable. Wrap and refrigerate remaining romaine leaves.

Heat oven to 350 degrees F. Lightly oil 12- by 4 ½-inch pate pan. Line oiled pan with blanched romaine leaves, placing top of leaves in bottom of pan and letting stem ends extend beyond pan's top edges. Fill lined pan with half turkey-geese mixture. Top with remaining turkey-geese mixture and turn leaves over meat mixture. Top with leaves to cover completely. Place 2 bay leaves on top.

Cover pate pan with oiled piece of aluminum foil. Set pan into 13-by 9-inch baking pan and place on center oven rack. Pour hot water into baking pan to come halfway up side of pan.

Bake terrine in hot-water bath 1 ½ hours. (170 degrees F) Cool terrine in pan on wire rack 30 minutes. Uncover, discard bay leaves, and pour off juices. Cover terrine again with foil. Top with a piece of cardboard cut to fit inside the top of the pan; weight it down. (unopened cans) Refrigerate overnight.

Just before serving, remove weights and uncover terrine. Loosen terrine from pan. Line serving platter with remaining fresh romaine leaves. Unmold terrine onto romaine. Scrape off any residue that may have accumulated on surface. Garnish with orange slices and cranberries. Slice terrine and serve.

Additional Recipes: www.gooseproducts.com