

FRUIT-STUFFED GOOSE

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- 1 8- to 10-pound dressed goose
- 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. Yield 4 to 6 servings.