

## Game of the Goose Meatballs

Serves 4

*From Lost Past Remembered Blog Spot by Deana Sidney*

<http://lostpastreremembered.blogspot.com/2012/01/game-of-goose-meatballs-3-different.html>

1 pound of goose (2/3 meat, 1/3 fat –either what comes with the meat or with added pork fat if you don't have enough) - get your [goose breast](#) from [Schiltz Goose Farm](#), best on the planet

¼ lb ground pork

3 T port or madeira

1 T Cognac or Armagnac

1 clove garlic, minced or put through a press.

½ t nutmeg

¼ c mixed fresh herbs (thyme, marjoram, sage, rosemary, parsley), chopped

½ t 5-spice powder

1 t crushed juniper berries, chopped

1 t brined green peppercorns, chopped

2 t ground black pepper

2 t salt or to taste

2 T fig jam (or chop and soak 1 or 2 dried figs in port or madeira for a few hours until softened)



1/3 c hot milk

1 cup bread cubes, without crusts

1 egg

2 T olive oil

### *Cream Sauce (optional)*

1 ½ c warm stock

3 T flour

¼ c cream

salt to taste

½ t pepper

¼ t nutmeg

½ t thyme

2 T madeira or sherry



Cut the meat and fat into chunks and freeze 1 hour. Put through the meat grinder twice, large and small disk or pulse a few times in a processor till ground fairly fine. Skip this step if you are using ground chicken or turkey thigh meat.

Put the bread in the milk and let sit till bread becomes like a paste. Whip up the eggs and add the liquors and the bread. Combine the rest of the ingredients and mix well, then mix with the meats. Put the mixture in the food processor and process a few pulses... it will look a bit messy, but don't worry. Put back in the fridge to chill... this also makes the flavors come together.

After an hour, make into meatballs and put back in the fridge. Warm the oil in a large skillet and brown the meatballs on all sides over a medium flame. Cook the meatballs till done and remove from the pan.

While the meatballs are cooking make the glaze.

If you want to serve with the cream sauce, pour off most of the fat from the pan and sprinkle the flour in the pan. Slowly add the stock and stir as it thickens to a paste, stirring all the while. Keep adding stock, stirring all the while till you have a good sauce, add the cream and taste for seasoning.

Roll the meatballs in the glaze to warm and coat. Serve with the cream sauce on the plate if you would like, or toss the cream sauce with fresh noodles or serve as an *hors d'oeuvre* with toothpicks or as a snack on bread with a little St Andre cheese, warmed for a melting minute in a toaster oven.

### *Glaze*

4 c unsalted chicken stock, reduced to 1 cup  
2-3 T fig jam to taste (or chop and soak 2 dried figs in port or madeira for a few hours)  
s & p to taste  
1 T madeira

Take the reduced chicken stock and add the fig and madeira, s & p to taste. Warm up all the ingredients (if you want to be fancy, you can strain it at this point). Roll the meatballs in it to glaze.

