

WASH 1 pound wild rice in four or five waters until it is thoroughly clean. Soak it overnight in cold water and drain it.

Sauté 1 onion, finely chopped, and the livers of 12 squabs in 1/4 cup butter until the onion is tender but not brown and stir the mixture into the wild rice with 2 cups shelled pistachio nuts and 1 cup shredded cooked ham. Season the stuffing with salt and pepper.

Bone the 12 squabs and fill them with the wild rice stuffing. Tie and sew them securely, reshaping them as neatly as possible.

In a casserole large enough to hold all the birds, melt 6 tablespoons butter. Add 4 carrots and 4 onions, both finely chopped, and the squabs and brown the squabs lightly on all sides. Sprinkle them with salt and pepper, pour over them 1/2 cup warmed Cognac and ignite it. When the flame dies, add 2 cups chicken stock, 1/2 cup white wine, and a *bouquet garni* of 4 sprigs of parsley, 1 stalk of celery with the leaves, and 2 sprigs of thyme. Cover the casserole tightly and cook the birds in a moderate oven (350° F.) for 45 minutes. Thicken the sauce if necessary with a little *beurre manié*, flour rubbed to a paste with an equal amount of butter, and serve the squabs in the casserole. Serves 12.

*Pigeonneaux
Farcis en
Casserole*

CASSEROLE OF
STUFFED SQUABS



The liver of the goose ranks as one of the three greatest gourmet delicacies—the others, of course, are truffles and caviar. As for the goose itself, it comes too seldom to the tables of American gourmets. Save every drop of the molten gold that oozes from the roasting bird; goose fat is a genuine treasure for cooking and flavoring.

In a large saucepan sauté 1/2 cup chopped onion in 1/2 cup butter until the onion is transparent. Add 4 cups each of peeled diced apples and cooked chopped chestnuts, 1 cup parboiled seedless raisins, drained and dried, the chopped liver of the goose, and 2 cooked potatoes, diced. Continue to sauté until the apples are soft and the mixture is lightly browned. Remove the pan from the stove and stir in 1 1/2 teaspoons salt, 1/4 teaspoon black pepper, 1/4 cup chopped parsley, and 1/2 teaspoon each of powdered mace, sage, nutmeg, and cloves.

Wipe a tender goose and rub the cavity with salt. Stuff the goose with

*Gebratene
Gans*

ROAST GOOSE
WITH APPLE
STUFFING