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## Sage and Onion Dressing for Roast Goose

From the Victorian Christmas Dinner of the  
Manassas Gourmet Club  
Original recipe is from Eliza Action,  
"Master Cookery in All its Branches" 1848.

Quantity	Ingredients	Preparation Notes
3 med	Onions peeled	• Parboil the onions in boiling water for 5 minutes.
4 Lrg	Granny Smith Apples, peeled, cored and chopped	• Remove onions with slotted spoon, cool and then chop fine.
2 Tbsp	Loosely packed dried sage leaves, crumbled	• In a large bowl, combine onions, chopped apples, sage, pepper and butter.
1/2 tsp	Freshly Ground Pepper	• Just before cooking goose, place stuffing in cavities of the goose.
1 Tbsp	Butter, cut into tiny bits	