



Donated by Allen & Myra Charleston

Apricot Glazed Emu Steaks with Wild Rice Dressing

- 2 emu fan steaks, prepared with pockets

Glaze

- 1 jar apricot preserves
- 1 teaspoon liquid smoke
- 1 teaspoon fresh ginger or ½ teaspoon ground ginger

Stuffing

- 1 cup wild rice
- 1 cup long grain brown rice
- 1 cup coarsely chopped pecans
- 1 cup dried apricots
- 1 cup chopped celery
- 1 cup sliced water chestnuts
- ½ cup chopped onions
- 1 stick butter or margarine

Preheat oven to 350°.

Mix together the glaze ingredients and heat.

Cook rice according to package directions.

Melt butter or margarine, sauté onion, celery, water chestnuts, and pecan for 5 minutes. Add to cooked rice, mixing well.

Stuff emu fan steaks pockets, arrange in baking dish with secure fitting lid. Add remaining dressing. Pour half the glaze over the steaks. Bake for 30 minutes. Add remaining glaze and bake additional 30 minutes. Slice steaks. Serves 6 to 8.