

# *From The Kitchen Of Damian Kuzmin*

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## *Corned Beef Goose Breast*

### *Ingredients:*

- 6 to 8 goose breast filets (4 to 6 lbs)*
- 5 tablespoons Morton Tenderquick mix*
- 2 tablespoons brown sugar*
- 1 tablespoon ground black pepper*
- 1 teaspoon ground paprika*
- 1 teaspoon ground bay leaves*
- 1 teaspoon ground allspice*
- 1/2 teaspoon garlic powder*

*Trim, skin, and clean up breast filets  
(or beef brisket or boneless cut of deer, elk, etc)*

*In a small bowl, mix Morton Tender Quick and  
remaining dry ingredients and spices  
(DO NOT Substitute Any "Meat Tenderizer" For Morton Tender Quick)*

*Thoroughly rub mixture into all sides of breast filets.*

*Place filets into a plastic bag and close securely.  
Place in refrigerator and allow to cure 5 days  
per inch of meat thickness (a week seems to work fine for goose breasts)*

*Place filets in pot and add water to cover. Bring to a boil,  
then reduce heat. Simmer until tender, about 3 hours*