

From The Kitchen Of Damian Kuzmin

Spicy Goose Jerky

Ingredients:

- 6 to 8 goose breast filets (4 to 6 lbs)
All Gristle Fat and silver skin removed from filets
- 3 tablespoons Coarse salt – canning or kosher salt works well
- 1 Cup brown sugar
- 1 cup- water
- ¾ cup Worcestershire sauce
- 2 tablespoons garlic powder
- 2 table spoons Chili powder
- 1 tablespoon cayenne Pepper powder
- 3 tablespoons black ground pepper
- 2 table spoons red pepper flakes

Cut the meat into ¼ inch thick strips

For chewier jerky cut with the grain of the meat.

For tender jerky slice across.

For even more tender jerky beat / pound the meat with a mallet

Combine remaining ingredients in a bowl and stir well to blend.

Add meat strips cover and put in fridge for 12 -24 hours .

I like to keep them in for 24 hours , more flavor !!

Don't be afraid to try 30-36 hours.

Remove meat from bowl after soak time, place on baking racks to dry before putting in the oven or smoker for about a hour in the fridge.

Place meat in oven or smoker @ approx 175°

for an hour or until meat temp reaches 160* degree's.

Very Important for the 160° temp. this kills any bacteria from the meat.

Lower the temp of oven or smoker to approx 140°.

If using a kitchen oven , crack door of oven to help the moisture to escape.

If using a smoker, open the vents to also help the moisture escape.

After approx 5 hours flip meat strips over and heat / smoke them for approx another 5 hours.

Moisture ruins jerky. It may seem like a long time to dry the jerky. However if the moisture remains, bacteria and germs will promote spoilage and or mold.

I like to place in zip lock bags and freeze them. That Way I can take a bag out when ever.

A vacuum sealer works well also