
FRY'S GOOSE JERKY RECIPE

YOU WILL NEED:

3-geese = 6 breasts
1/3 c. Worcestershire sauce
¼ c. salt
½ c brown sugar
1 T. onion powder
1 T. garlic powder
1 T. black pepper
1 T. Cajun spice
½ T. cup liquid smoke (if making in oven)

Cut ¼" thick pieces (go w/ grain of meat)

Put all ingredients in 1 gallon Ziploc bag and refrigerate for 48 hours

In Smoker for 8-12 hours; OR low set oven for 3-4 hours