



Sweet and Spicy Venison Jerky

Savannah · 30/09/2024



Prep Time

1 day

Difficult

Medium

Servings

1 day 4 hrs 15 mins

Description

This super tasty venison jerky is sweet smoky and spicy

Ingredients

- - ½ cup teriyaki sauce - ½ cup Worcestershire sauce - ½ cup brown sugar - ½ cup soy sauce - 3 tablespoons liquid smoke flavoring - 1 tablespoon ground black pepper - 1 tablespoon onion powder - 1 tablespoon garlic salt - 1 tablespoon lemon juice - 1 teaspoon paprika - 1 teaspoon hot pepper sauce - 1 pound venison
- cut into 1/4 thick strips

Instructions

1. Whisk teriyaki sauce
2. Worcestershire sauce
3. sugar
4. soy sauce
5. liquid smoke
6. pepper
7. onion powder
8. garlic salt
9. lemon juice
10. paprika
11. and hot pepper sauce together in a large glass or ceramic bowl. Add venison strips and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 24 hours
12. stirring it a few times as it marinates to ensure even absorption of marinade. Remove venison strips from marinade and squeeze off excess. Discard remaining marinade. Arrange venison on the racks of a food dehydrator in a single layer. Dry venison on High until dry but still pliable
13. about 4 hours. Jerky should bend without breaking. Store jerky in an airtight container or in a resealable plastic bag. Oven Option: Preheat the oven to 160 degrees F (70 degrees C). Place a pan or aluminum foil on the oven floor to catch drippings. Arrange venison on a wire rack in a single layer and dehydrate in the preheated oven until desired texture is achieved
14. 6 to 8 hours. Editor's Note: The nutrition data for this recipe includes the full amount of the marinade ingredients. The actual amount of the marinade consumed will vary.