

Deer Jerky

Jacob · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

14 hrs 20 mins

Description

Zesty deer jerky that you can make at home in your oven If you have a food dehydrator you can dry the venison by following the manufacturers instructions You can also reuse the marinade for additional batches

Ingredients

— - 4 tablespoons soy sauce - 4 tablespoons Worcestershire sauce - 2 tablespoons liquid smoke flavoring - 1 tablespoon ketchup - ½ teaspoon salt - ¼ teaspoon pepper - ¼ teaspoon garlic powder - ¼ teaspoon onion salt - 1 pound boneless venison roast

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine soy sauce
2. Worcestershire sauce
3. liquid smoke
4. ketchup
5. salt
6. pepper
7. garlic powder
8. and onion salt in a large releasable plastic bag; set aside. Dotdash Meredith Food Studios Slice venison into long strips
9. 1-inch wide and 1/8-inch thick. Add strips to marinade and seal the bag. Refrigerate 8 hours to overnight
10. kneading occasionally to evenly distribute marinade. Dotdash Meredith Food Studios Preheat the oven to 160 degrees F (70 degrees C). Place a pan or aluminum foil on the oven floor to catch drippings. Remove venison from the marinade and shake off excess. Dotdash Meredith Food Studios Arrange venison on a wire rack in a single layer and dehydrate in the preheated oven until desired texture is achieved
11. 6 to 8 hours. Dotdash Meredith Food Studios