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Venison Jerky Recipe

Ingredients

- 2 lb Sliced venison 1/8" thick
- 2 T Worcestershire sauce
- 2 T Soy sauce
- 1 T Salt
- 1 t Ground red pepper
- 2 Cloves garlic, sliced
- 1 c Corn whiskey
- 1 c Water

Instructions

1. Slice the meat when it is lightly frozen. The cuts should be long, thin and with the grain. Cut across the grain if you want more tender, but more brittle jerky.
2. Trim off all of the fat. Marinate strips in a glass container overnight. You may substitute 2 cups of red wine for the corn whiskey and water.
3. Pat dry and arrange pieces side by side on an oven roasting rack, with- out overlap. Cook at minimum heat (150F) for 6 hours. Leave oven door ajar to allow moisture to escape. Meat should be dark, dry and store jerky in a cool, airtight container.

Source: Andrea Cassoni

Courtesy of Meal-Master (tm) v8.05

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