Awesome Jerky Recipes

Colonel Strivers' Beef, Deer, Elk or Moose Jerky

2 lbs. of flank steak
2/3 cup of soy sauce
2/3 cup Worcestershire sauce
1 teaspoon garlic powder
1 teaspoon onion powder
2 teaspoons of seasoning salt (recommend Lowry's)

Slice flank steak diagonally with the grain of the meat into very thin slices (If slightly frozen it slices more easily). Combine ingredients and marinate meat overnight or 12 hours. Be sure all pieces are covered (coated) with marinade. Drain excess marinade. Place meat on paper towels to soak up marinade. Meat should be squeezed as dry as possible in paper towels. Place individual pieces of meat on rack in oven at 140 to 160 degrees for seven to 12 hours, or until meat is dry throughout. Leave oven door ajar (slightly open) during the drying process. Meat can also be hung in the oven by placing a wooden toothpick in each piece and strung from the rack. Store finished jerky in an airtight container. It keeps for several months, but it is likely that it will be consumed by the master hunter, kids, or the cook within a few days.

Quick Jerky

Take sticks of deer bologna and slice about 1/4" thick and soak in liquid smoke, soy sauce, garlic salt, and all amounts to your taste for about 1/2 hr. Put meat in food dehydrator and shake on black pepper to your liking. Dry your meat for about 2 1/2 hours or until meat looks dry and red. When meat cools it will get very dark and chewy. Good to take hunting and fishing.

JERKY

16 0z. Soy sauce-------[La Choy]
2 0z. Liquid smoke
2 0z. Worcestershire sauce
1 tablespoon black pepper
2 0z. Hot sauce

Mix all ingredients in bowl, Add meat [8 - 10 lbs] piece by piece, Soak over night in fridge lie on trays and sprinkle with black pepper then dry and enjoy.

Blade's Jerky

All of the following are for 5 lbs of venison, or work great with ground beef (90% lean or higher).

Mix all of the ingredients together that are listed in the recipes and then marinade for 12-24 hrs.
All the ingredients can be adjusted to taste.
I like black pepper, so the amounts listed below might be reduced to 2 -3 tsp.,
for those that don't have the same palate for its' flavor.

EZ Style:
5 tsp. salt 1 1/2 cup soy sauce 5 tsp. black pepper 1 cup red wine vinegar 1/4 cup brown sugar

Yankee Style:
5 tsp. salt 1/3 cup Worcestershire Sauce 1 finely chopped onion 5 tsp. black pepper

Baja Style:
5 tsp. salt 5 tsp. black pepper 2 Tbs. Coriander 1 1/2 tsp. chili powder 1 1/2 tsp. ground ginger 1 1/2 tsp. turmeric 1 1/2 tsp. ground cumin

Oriental Style:
5 tsp. salt 5 tsp. black pepper 1 large minced onion 5 cloves pressed garlic 1 cup brown sugar 1/3 cup soy sauce 1 1/4 cup red wine 1 1/2 cup pineapple juice

Taj Mahal:
5 tsp. salt 3 tsp. curry powder 5 tsp. black pepper 4 cloves pressed garlic 1/2 tsp. cinnamon 3 tsp. ground ginger 1/4 tsp. ground cloves 1 cup cream sherry 1/2 tsp. cumin

Colorado Pioneer:
6 tsp. salt 20 tsp. black pepper 2 cups beef bullion (4 cubes)

Valley Style:
1 1/2 cups soy sauce 1 tsp. nutmeg 5 Tbs.. Worcestershire sauce 1 tsp. ginger 5 tsp. black pepper 10 tsp. liquid smoke 4 cloves pressed garlic 5 tsp. crushed peppers, dried 1/4 tsp. powdered onion (hot or mild)

These ought to give a little variety, and obviously, some like 'em and some don't. Some of these have been handed down over generations, received from friends, modified to the cooks taste, renamed with the times, experimented with, used not only as food, but as a poultice, medicine, leather, aphrodisiacs, and who knows what else.

Jerky Time

I use 3 different types of meat, but you can easily use your imagination. 1 pound of chicken breast
1 pound of pork
1 pound of beef,
1/4 cup of Soya sauce
3 tablespoons of brown sugar
1 tablespoon of dijonnaise from Hellemans
1 tablespoon of Louisiana hot sauce
3 tablespoons of ketchup
Salt and pepper
1 clove of garlic minced
1 onion minced
1 tablespoon of Worcestershire Sauce
2 tablespoons of liquid smoke (found in grocery stores)

Cut meat into strips; remember that the meat will shrink. Mix seasoning together, and add to meat. If you have a convection oven, put the temp at 150 degrees. Put the strips of meat on a rack that you will put over a pan. Place in oven; place a wooden spoon, so the oven door will not close completely. It takes between 6-8 hours. Turn the strips from time to time. Once the

dehydration process is over, and the strips cool off, you may keep them in a glass jar or in the fridge for a long time. If you have a regular oven, put the temp at the lowest. You will need to keep the oven door open wider, turning the strips even more often, and the cooking time will probably vary. Hope you enjoy this jerky.

Jerky

4-6 lb of venison
4 tbs. salt
4 tbs. course black pepper
21/2 tbs. paprika
1/2 tbs. msg (optional)
1 tbs. (Morton's) natures seasonings
1/2 tbs. garlic powder
3 tbs. season salt (Lowry's)
1 cup Worcestershire Sauce
4 cup red wine vinegar
cayenne pepper to taste

Mix ingredients and let meat soak for 4 hours or more I prefer to smoke mine until dry but can be dehydrated in oven or dehydrator Seal in plastic bags if there's any left enjoy!

The Jerky Marinate

3/4 cup Worcestershire sauce
4 tblsp liquid smoke
1/2 oz bottled garlic juice
or liquid from two crushed garlic cloves
2 lbs lean meat
Course ground black pepper
Louisiana hot sauce (optional)
1 level tsp. salt
1/2 cup dark brown sugar

After eliminating as much exterior fat as possible, cut a beef eye-of-round (London broil will do) into long strips approximately 1/3 to 1/2 inch square (slice with the grain of the meat). (Deer, moose, elk, and caribou are also fine, but use lean cuts and slice with the grain.) Mix all marinates ingredients, except the pepper. Use the following formula for the hot sauce:

1 shake for pussycats
2 shakes for good amigos
4 shakes for tough hombres

19 shakes for snotty neighbors and former spouses
Place marinate and meat in a zip lock bag. Squeeze out the air and seal. Place in a bowl/pan in the refrigerator for 2 - 24 hours (longer gives a deeper flavor).

Line a large roasting pan with aluminum foil and place wire cake racks in it. Spray the racks with a non-stick cooking spray (Pam, etc.). Lay the marinated meat strips across the racks and sprinkle liberally with very coarse ground black pepper. Place in an electric stove oven for about 7-8 hours on the very lowest warm setting (I like 11pm to am). Additionally, the oven door should

be cracked open an inch or so to allow the moisture to escape (a metal kitchen spoon does fine). Overcoming (drying) will make the jerky dry and brittle, so be careful.

The beef in this recipe can also be dried nicely in a dehydrator.

This jerky needs no refrigeration for least two weeks. After that, I don't how long it will keep because it always gets eaten too fast. However, I would use common sense. If green 'things' (literal interpretation: mold) start growing on it, toss it.

Tips:
1. Before slicing, put the meat in the freezer until just firm (2 hr.); it will slice much more easily and uniformly.
2. You can slice the strips of meat thin and wide, like bacon, if you like. However, don't make them too thin or they will be crisp.
3. An electric food slicer save time and gives a uniform thickness to the meat. Be sure not to set it too thin.
4. Make a small batch the first time and see whether your taste will want more/less garlic, salt, brown sugar, etc. The heaviness' of the Worcestershire sauce can be diluted with water.
5. Store in a zip-lock bag for freshness.
6. Be sure to cut WITH THE GRAIN of the meat when slicing!
7. Hide some if you expect to have any the next day. It will go fast!

Oregon Deer Jerky
2 cups: brown sugar
1 tsp: pepper
1 tsp: garlic powder
2 tsp: onion powder
1 tsp: ginger
1-1/2 tsp Tabasco (optional)
1 tsp: Cajun (Luzianne or Creole) opt
1 tsp: liquid smoke
1/2 cup: soy sauce
1/2 cup: teriyaki
1/2 cup: Worcestershire
1 cup: dry red wine
1/2 cup: hot water
Dash of Orange Juice
1 cup: salt

Mix all together in big pot put in meat i.e. (deer, elk, or a good cut of beef) cut meat into thin strips and let set in brine for 2 or 3 days, use 3 pans of apple or cherry chips and smoke 10 hrs check and turn after 8 hrs the taste is worth waiting for. Brine marinates about 10 to 15 lbs of meat.

Deer Jerky

2 lbs deer sliced thin
1/4 cup soy sauce
1 tbsp Worcestershire
1/4 tsp garlic powder
1/2 tsp onion powder
1 tbsp whole pepper
3 dashes liquid smoke

Combine, marinate strips overnight in refrigerator. Bake in over at 150º until dry or put in dehydrator until it will snap.

Jerky Marinade

I've been making jerky for about three years, only when I get a wild hair to do so:). I've found this marinade to work great! Everyone that tries my jerky or eats a steak off my grill loves it. Plus it's so simple I don't know why anyone else has not sent it to you.
It consists of "4" equal parts of
1. Worcestershire sauce
2. Teriyaki sauce
3. Soy sauce
4. Water or beer

For jerky I lay the meat on the trays and season to taste with black pepper and garlic and a lil' white pepper. When my wife wants some I use the white pepper and garlic for a lil' brown sugar. I know this doesn't sound like much but trust me you got to try it really is great.

Tree Branch Jerky

3 lbs. Deer venison
2 tbsp Liquid Smoke
1/4 cup Soy Sauce
1 tbsp Tabasco Sauce
1 tbsp Worcestershire Sauce
3 tbsp Brown Sugar
1 tbsp Grey Poupon Dijon Mustard
1 tbsp Black Pepper
1 tbsp Old Bay Seasoning
1/2 tsp Garlic Powder
2 tsp Salt

Marinate ingredients by hand kneading approx. 5-10 minutes in a large bowl. Place mixture/venison in-between 2 sheets of wax paper and roll out 1/4" slabs of jerky. Cut rolled jerky into pieces. Place jerky into dehydrator and let dry for 8-10 hours. I make all my jerky in a cheap $30 food dehydrator.

Deer Jerky

2 Lbs. Deer meat
1/4 cup soy sauce
1 Tblsp. Worcestershire Sauce
1/2 Tsp. pepper
1 Tsp. Hickory smoke salt/or flavoring
1/2 Tsp. onion powder
1/2 Tsp. garlic powder

****** Optional******
Substitute Hickory smoke salt for 1/8 cup honey
******* Optional******

Combine all ingredients in a bowl and soak meat in the mixture overnight. Place meat in oven on oven racks; 150ºF for about 4 hours. Leave oven door open at top. I love this Recipe I hope you do!

Dixie Jerky

(More Tabasco and cayenne may be added for real men and women!)
1- 10 oz. Soy Sauce. not sissy light
1- 10 oz. teriyaki sauce-Kikkoman's is my favorite
1/4 cup Worchester sauce
2 tablespoons liquid smoke
1 teaspoon fresh ground black pepper
1/2 teaspoon cayenne pepper
2 tablespoons dark brown sugar
1 table spoon honey
1 tablespoon Old Bay Seasoning
1 teaspoon of your favorite sauce, mine is Trappey's

Mix in a large bowl, adding water or beer to cover whatever the pocket book allows!! Add thinly sliced deer or beef, turkey is good too
Let rest in fridge overnight or up to 18 hours

Smoked Venison Jerky

Slice venison into thin wide strips. (Usually at time when cutting up deer) Freeze strips if you like for later. Lay strips out flat. Sprinkle with garlic salt to taste. Sprinkle some table ground pepper on your jerky while preparing. (This recipe is for smokers only.) Smoke jerky till done. I use alder chips or apple for wild game.

Hamburger Jerky

10 lbs of lean meat
1/3 cup of salt
1 tablespoon of cardomen
1 tablespoon of marjoram
4 tablespoons of tender quick
1 tablespoon MSG
1 teaspoon red pepper
1 1/2 tablespoon black pepper
1 1/2 teaspoon garlic powder
3/4 bottle of liquid smoke

Mix and let stand for 1/2 hour. Press firmly into 2 9'x 13" pans and freeze for 8 hours. Take out of pans and slice into 1/4" thick slices and dehydrate or dry in oven set at lowest temp. Possible for about 12 hrs. With oven door open.

Jerky

I tend to just throw a little of whatever I have in to make jerky.
However...this combination of ingredients lends the meat an excellent flavor. Wouldn't know what to call it since I made it up. Take 1/2 c. of Worchester sauce and 1/2 c. of Teriyaki sauce. Any brands will do. Add 2 tblsp. Of McCormick Montreal steak seasoning, some salt, garlic powder, coarse ground pepper, lemon pepper, and cayenne if you like it hot. If you like hot/sweet then throw in some brown sugar too. I don't measure these other ingredients. I just add till it looks and smells good. Cut meat into thin strips and marinate over night in the fridge.

Drain in colander and then on paper towels. Place in dehydrator and don't forget to turn and rotate trays every couple of hours. Should be ready the next day depending on how thick the slices are and what kind of dehydrator you have. I have a 4 tray and it is usually ready in 24 hours. The oven is quicker from what I have been reading but I have never tried it. You can cut down on the liquid and grind the meat with these ingredients as well and send them through a "jerky shooter" too.

Tastes great!! I don't know how many pounds this makes, I only know it is about a 1/4 a deer's entire hindquarters. It is also more than will fit on four racks so I just leave the rest marinating in the fridge until time to make another batch. Good luck!

Venison Jerky

1 cup soy sauce
1 cup hickory-smoke BBQ sauce
2 T brown sugar
2 t liquid smoke
2 t Tabasco sauce
21/2 t black pepper
1 t onion salt
1 t garlic salt
1 t garlic powder

Blend all ingredients. Marinate meat overnight. Place on dehydrator racks. Cook until desired dryness.

Hot DAWG deer jerky

This is a marinade I made up several years ago. It is not for the faint of heart. However you can alter the spice acceding to personal taste.
This will marinate about 10 pounds of venison.

Hot DAWG deer jerky:
1 TB mint sauce
20 shakes Frank's red hot sauce
2 TB Lea & Perrins steak sauce
1 bottle Allegro hot & spicy marinade
2 TB molasses
1/4 cup ground cayenne pepper
1/8 cup garlic salt
1/8 cup onion salt
2 TB seasoned meat tenderizer
1 tsp. dried mint crushed
20 shakes teriyaki sauce
3 TB McCormick Caribbean jerk seasoning
3 TB brown sugar
1/4 cup white vinegar
20 shakes Worcestershire sauce

Combine all ingredients in a plastic jug and shake well.
Place in fridge overnight and occasionally shake a few more times.
Take a deer back strap and slice into 1/4 inch thick strips going with the grain. A fillet knife works well for this. Place venison in marinade and shake well to coat. Place in fridge overnight.
Remove from marinade and place in dehydrator for approximately 5 hours.

Deer Jerky

2-3 lbs meat (cut in small pieces)
1/2 cup soy sauce
1/2 cup Worcestershire sauce
2 tsp accent
2 tsp seasoned salt
1 tsp garlic salt
2 tsp onion powder
1 tsp black pepper
1 tsp liquid smoke
dash red pepper

Put in crock-pot on low for 2 1/2 hours.
Remove and spread on cookie sheet and put in preheated oven at 175 degrees for 50 minutes.
Leave oven door cracked
Note: leave in oven longer if you want the meat drier

JERKY

3 LBS DEER OR BEEF SLICED 1/8 THICK
½ CUP WATER
1/3 CUP SOY SAUCE
¼ CUP A-1 STEAK SAUCE
½ TSP BLK PEPPER
2 TSP ACCENT
2 TSP TOBASCO SAUCE
2 TSP LIQUID SMOKE
2 TSP WORSTER SAUCE
2 TSP LAWERYS SEASONED SALT
1 TSP SALT

MIX SPICES IN A LARGE BOWL, ADD MEAT AND MARINATE OVERNITE, MIX NOW AND THEN.

DRY IN A FOOD DEHYRADOR OR IN YOUR OVEN WITH JUST THE PILOT LITE ON, MINE DRYS ABOUT 16 TO 20 HRS.

Ground elk jerky snack strip

1 1/2 lbs ground elk
1 tsp. liquid smoke
1 tsp. salt
1 tsp. onion powder
1/2 tsp. garlic powder
1/4 cup soy sauce
1/4 cup Worcestershire sauce
1 tsp. Cajun seasoning (optional)

Prepare as follows:

Mix all ingredients together. Place between two sheets of waxed paper and roll out to 1/8 inch thick. Cut into 2x4 inch strips. Place strips on a foil lined baking sheet. Bake at 150 degrees for 8 to 12 hrs.

Jerky for our Armed Forces

Sliced lean beef
your favorite marinade
Ziploc bags and shoebox size boxes
the address of a service member make your best beef jerky
-place in bag and then in box address it to a service member serving in war mail it. If you don't know the address of anyone, contact your nearest VFW and ask for some. Jerky is a very welcome, not to mention a nutritious snack, for those in war.

BBQ Beef Jerky

BBQ Beef Jerky
1lb of sliced, lean beef
Worcestershire Sauce
Garlic Powder
Onion Powder
BBQ seasoning (can be found near specialty spices)
Black Pepper
-Combine all marinade ingredients, except for BBQ seasoning and black pepper
-Add beef strips and allow to marinade for several hours or overnight
-remove from marinade and sprinkle with BBQ seas. And pepper. Do this before meat is allowed to dry
-Place in dehydrator (or oven if preferred) and allow meat to dry until done

Homemade spicy

After several years and batches of homemade jerky I finally found my "perfect marinade" for beef jerky
and I'd like to share it with you.

OK, here we go: this amount of marinade will be enough
for around 4 kilograms (around 8.5 lbs) of fresh meat.
Mix together the following ingredients:
- 2 cups (500 ml) of Kikkoman soy sauce
- 1/2 cup (150 ml) of Worcestershire sauce
- 1 bottle of Kikkoman Teriyaki-Marinade (i think 10 oz, 280 grams)
- 1 bottle of Stub's Beef Marinade (12 oz, 340 grams)
- 1/8 cup of vinegar (30 ml, around 4 table spoons)
- 4 tablespoons brown sugar
- 4 tablespoons liquid smoke (hickory or mesquite) DONT USE SMOKE SALT!
- 4 tablespoons garlic powder (no garlic salt!)
- 4 tablespoons of onion powder
- 6 tablespoons of FRESHLY ground black pepper - the more the better
- 2 tablespoons of sambal oelek (Asia store, optional if you cant find any)
- if you like it extra hot, add a bit of hot cayenne pepper (ground chilies)

TIP:
You have to use a blender or hand blender to mix all those
ingredients well! Prepare the marinade one day before you
cut the meat and let it rest so the flavor can develop.
After cutting the meat to strips, arrange them in 4 big
zip lock bags, disperse the marinade over the meat, squeeze
the air out of the bags and close them. Marinade at least
8 hours (IN THE FRIDGE! only), max. 24 hours. I always let
it marinade overnight that means 10-12 hours.
After marinating, open the bag on one side and let the
remains of the marinade flow out, squeeze the meet to
get rid of as much of the marinade as possible. Now

Place some paper towels on the table and put the meat
on the towels, use another paper towel to remove the
excess marinade from the meat strips. The dryer the
meat, the faster the drying process will go.
Now dry jerky in a dehydrator, takes 6 to 10 hours,
depending on the thickness of the strips and the
power of your dehydrator.
FINAL TIP: When the jerky is ready, let it cool out
an hour, then put it into another zip lock bag, close
it and let the jerky REST at least 2 days before you
eat it - the flavor needs some time to develop and
it helps "remoisturizing" strips that may have become
too dry. You can store the jerky inside the closed zip lock bag
in a dark, cool place for months. This is the best "non real smoked"
jerky I tried ever, the "secret" of the marinade really is the Stubbs
Beef marinade that gives the jerky a spicy "kick" and an awesome taste!

South African Jerky

3 kgs shoulder No 5
koshering salt
coriander seeds - fried up in a dry saucepan
chili pepper
garlic powder/onion powder
Brown vinegar
Brown sugar
Blend the spices together (not including the vinegar)
Slice the meat into thin slices with the grain.
Sprinkle vinegar on both sides then sprinkle spices on both sides and
leave to marinade overnight.
In SA we hang the jerky in a dry ventilated space.
Ready to eat in three days.

Basic Recipe For The Novice

This one is easy for a first timer and is as basic as
it gets...

1 10oz bottle of Soy sauce
1 10oz bottle of Worcestershire
2 Tablespoons of Onion powder
2 Tablespoons of Garlic powder
2 Tablespoons of Morton's Hot Salt
2 Tablespoons of Black pepper
2 capfuls of liquid smoke
1 shot of southern comfort
This should be enough to handle 3 pounds of meat. I think
using a Ziploc bag is the easiest and makes clean up
a breeze. The real kicker here is Morton's hot salt,
it has cayenne pepper and red pepper mixed in already,
and tastes pretty damn good too!

Buffalo Jerky

I found a Whole Foods store that sells ground buffalo, which I mix with lean ground beef and a jerky mix. I did 3 Lbs. of Buffalo with 2 Lbs. of beef. I mixed the meat together and seasoned, let it set for about four hours. (Usually I let meat season over night, but really wanted to try it) After shooting it out on my dehydrator racks, I set it to dry for about 10 hours. It came out GREAT. I have to hide it from family and friends.

Various Recipes

I use beef round only. The texture is awesome with just a little bit of fat around the edges for flavor. I put it in the freezer just until it becomes solid, then I cut it on a meat slicer just under a 1/4" quarter inch. That way I get flat pieces about 4"-5" round. I use different marinades, to each one his own. I usually use teriyaki diluted 50% with water with a touch of pepper and soak overnight in the fridge. I use a dehydrator and just put the meat in without pat drying and sprinkle some more pepper on one side. After about 2 hours at 155 degrees, my nesco dryer's highest temperature, I flip them and go for 2 more hours, and I have perfect jerky. I live in Las Vegas so it is very dry here, you might need to dry for a couple more hours depending where you live, just keep checking. My other recipe is a cup of water with a 1/2 cup hot sauce your choice with some pepper mixed in, soak overnight and repeat procedure. Want something sweet? Brown sugar watered down, liquid smoke, only a couple of drops will do, maybe a little hot sauce.

Flank Steak Jerky

1/3 cup Salad Oil
1/4 cup Sesame Oil
2 TBS. Soy Sauce
1/3 cup Oyster Sauce
1 - 1 1/4 lbs. Flank Steak, or other meat you prefer

Mix all ingredients, except meat, in baking dish. Beat with wire wisk until it becomes a thick dark brown sauce. Slice meat into 1/4" slices. (Working with slightly frozen meat works best.) Score meat slightly in diagonal lines. Place meat in baking dish, making sure to coat each side well. Seal bowl with plastic wrap and place in refrigerator. Turn meat and stir sauce every so often depending on how long you let it marinade. Let meat sit in sauce for at least 4 hours...the longer it stays in, the stronger the flavor.

Simple Sweet & Smokey Jerky

8 oz soy sauce
1 oz Worcestershire sauce
4 oz liquid smoke-hickory
½ cup brown sugar
1 tblsp onion power
1 tblsp garlic powder
1 tblsp Tabasco sauce
1 heaping tblsp black pepper
2lbs thinly cut round or flank stack strips

Mix all ingredients in bowl, and mix. Let marinade stand for 2 hours to let flavor develop.
In the meantime slice beef into strips and place in marinade it has been allowed to sit.
Let beef marinade for 4 to 5 hours. Place in dehydrator and cook for 3 to 4 hours or to desired toughness.

Flash From The Past

Take a pork sirloin
cut it to about 1/5 of an inch thick
marinate it for 12 hrs. in whatever flavor you want(i like teriyaki)
then let it dehydrate for 4 days

Oh So Good

This jerky is good!
I love making jerky and helping people out with food.
Here's a great recipe for jerky strips that are thinner
and better. You need:1lb. ground beef(ground round.)
1tsp salt,
2cloves garlic
5 tablespoons Worcestershire sauce
1 1/2 tablespoons o' ginger
as much as you like black pepper
1 1/2 tsp. cayenne pepper powder
1 tsp garlic powder
1/2 cup brown sugar.
Roll your beef in mixture well!!!
Form into jerky sticks
(should look like a pencil but thicker.)
I hope everyone enjoys this very much! I have noticed
my dog loves them as treats. P.s. if you are a spicy fan
crush some jalapenos peppers finely and mix in sauce.

PFT's Ontario style

2LB eye of the round roast trim off any fat slice with the grain 1/4 inch thick and 2 inch wide.

4 table spoons brown sugar
1 tea spoon garlic salt
1 tea spoon celery salt
1 tea spoon onion salt
2 tea spoon hickory liquid smoke
2 tea spoon table salt
1 tablespoon fine black pepper
1 cup water

mix all ingredients together in large Tupperware container keeping fridge 12-24 hrs stir every 6-8 hrs

Shake off excess marinade place on drier trays sprinkle with coarse black pepper dry for approx 12 hrs

Very Simple Jerky

Start with beef short ribs, trim most of the fat, and set aside.
Add 3-4 tablespoons of Montreal Steak Seasoning for every 2.5-3 lbs of beef.
Add more if you want it hot. Cut strips 1/4" thick. Place strips, excess fat and seasoning in zip lock bag and shake to evenly cover. Transfer into Vacuum Seal bags and vacuum seal. Refrigerate overnight. Place in dehydrator, cook and eat.

Short, simple, and tasty!

Whiskey River Jerky

Add a 1/4-cup good brand whiskey to your favorite marinade for smoked or dehydrated jerky and taste the difference!

Marinade Recipe

Marinade Recipe
5 lbs. lean meat

1/2-cup soy sauce
2 tbs. Worcestershire sauce

1/2 tsp. each pepper, garlic powder, ground ginger

2 tsp. hickory smoke-flavored salt (optional)

Mix marinade ingredients in a bowl. Add strips of meat and stir to coat all surfaces. Cover and refrigerate overnight. Remove strips, blot off excess moisture.

The flavor of jerky can be varied by marinating the strips in mixtures such as teriyaki sauce, sweet and sour sauce, hot chili sauce, or your own favorite marinade. Or you may simply coat the meat with the marinade. The marinade should not contain oil because oil will become rancid and spoil the meat. For full flavor allow enough time for the seasoning to be absorbed into the meat (about 12 hours).

Mushroom Jerky Smoke Sauce

I use Eye of Round Roast and have the Butcher cut it about 1/4" think.
½ Cups Mushroom Soy Sauce
¼ Cup Soy Sauce
¼ Cup Worcestershire Sauce

Let tenderize for 5-6 hours turning occasionally, put in dehydrator for anywhere between 4 1/2 - 11 Hrs. The mushroom Soy sauce gives it a smoky kind of taste. Didn't last more than 5 days in my house.

Cincy Style Jerky

5lbs of rump roast
1 bottle soy sauce
1/2 bottle liquid smoke
1/4 cup brown sugar
1 Tbsp garlic powder
1 Tbsp onion powder
4 Tbsp Tabasco Sauce
1 Tbsp Crushed Red Peppers

Cut rump roast to desired thickness and lengths of strips.

Mix all other ingredients in large plastic bowl until brown sugar is all dissolved.

Put roast into the bowl and make sure that it is all immersed in the liquid and marinate overnight.

Use your preferred dehydration method from here to get the roast to the point of almost cracking, in my dehydrator its about 8.5 hrs for 1/4 inch thick strips.

Darby's Beef Jerky

1 Cup Soy Sauce (preferably Kikkoman)
2/3 Cup White Zinfandel Wine
1/3 Cup Balsamic Vinegar
1/3 Cup Fresh squeezed lemon juice
1/3 Cup Brown Sugar
2 TBSP. Liquid Smoke
5 Cloves Garlic
1 Small onion
5 Pound Rump Roast

Combine liquid ingredients and brown sugar in medium mixing bowl. Liquefy garlic and onion in food processor and add to mixture. Cut rump roast into strips 1/4 inch thick and no longer than 6 inches long and 3 inches wide. Place strips in mixture above, cover and let them marinate in refrigerator overnight. Remove the strips and place on paper towels. Pat dry excess liquid from strips. Salt and pepper and add Montreal Steak seasoning (to taste) to the strips. Place strips in dehydrator and strips should crack when you bend them when they are done.

JHD's Beef Jerky

1 cup Soy Sauce (Kikkoman)
2/3 cup White Zinfandel wine
1/3 cup Balsamic Vinegar
1/3 cup Fresh squeezed lemon juice
2/3 cup Water
1/3 cup Brown sugar
2 Tbsp. Liquid Smoke
5 Cloves of garlic
1 Small onion
5 Pound Lean Rump Roast

Combine all liquid ingredients in medium bowl. Liquefy garlic and onion in food processor and add to liquid ingredients. Cut up rump roast in strips 1/4 inch thick and with the grain. Place the strips in the liquid ingredients and marinate overnight in the refrigerator. Take meat out of marinade and pat dry excess liquid with paper towels. Salt and pepper (to taste) the strips and also add Montreal Steak Seasoning (To taste). Place in dehydrator or preferred manner of dehydration until meat cracks when you bend it (dehydration depends on what type dehydrator you have).

Big Elk's Best

THIS IS A RECIPE FROM OREGON, AND I HAVE USED THIS
FOR OVER 20 YEARS.

1/2 CUP LEA AND PEARINS WORCHESTERSHIRE SAUCE
1/4 CUP KIKOMANS SOY SAUCE
1-1/4 CUPS APPLE JUICE OR APPLE CIDER
1 TBS. SALT
2 TBS. BLACK PEPPER
1 TSP. GARLIC POWDER
1 TSP. ONION POWDER
PLACE MEAT INTO BRINE FOR 18 TO 24 HOURS.

REFRIGATE

I USE A GALLON GLASS JAR, OR PLASTIC JAR WITH A TIGHT FITTING LID, SO I CAN TURN IT EVERY FEW HOURS. THIS CAN EITHER BE SMOKED IN A BRINKMAN SMOKER, LITTLE CHIEF, OR TRADITIONAL SMOKER.

I DO MAKE ORIGINAL TEXAS STYLE SMOKERS, JUST MAIL ME FOR PICTURES.

THIS BRINE WILL DO ABOUT 8-10 POUNDS OF MEAT. DO NOT PAT DRY, JUST TAKE OUT OF THE BRINE AND INTO THE SMOKER. FOR A BRINKMAN, USE MEDIUM HEAT FOR ABOUT 4 HOURS. FOR A LITTLE CHIEF STYLE, SMOKE FOR 8 HOURS AND FOR THE ONE'S I BUILD, WHICH ARE WOOD FIRED, FOR ABOUT 8 HOURS AT 110 DEGREES.

Recipe for Deer, Elk, & Caribou Jerky

3 bottles Worcester sauce

3 bottles soy sauce
1 capful garlic powder
1 capful Liquid Smoke
1 capful Cumin powder
Pinch of crushed red pepper
1 Coors Light

Mix everything together until all the powder is dissolved in the liquid. Cut a 5 lb roast into strips and soak in a Tupperware in refrigerator for 12 hrs. Make sure you get all meat covered with mix stir mix often. Put on dehydrator and cook to desired texture.

DAMN GOOD JERKY

I am very picky and this is my best batch so far. Have tried over a 50 different recipes, and this one is very good. First the ingredients...

1 Big bottle of Soy Sauce (Kikkoman)
Onion Powder
Worchester Sauce (Lee & Perrins)
Garlic Powder
7 cloves of Garlic
3 LBS of Rump Roast (Cut with the grain and REMOVE FAT)
Black Pepper
1/2 Cup of Brown Sugar
Dehydrator with fan is good
Garlic Salt

First, cut the fat off all the strips. You want it very lean. Next, mix your marinade in a rectangular Pyrex pan or something that will let all the meat get covered. (Lasagna Pan) Dump entire bottle of soy sauce; add brown sugar and whisk briskly making sure brown sugar gets absorbed as best as possible. Next, add onion powder...not too much...Maybe a teaspoon. Then you want to add Garlic Powder... I would say about 3 tablespoons. You then need to add the seven cloves of garlic...Crush with a garlic press and put into marinade. I then add bout 1-teaspoon garlic salt. Now add the black pepper, the finely ground kind. You want to add a lot of pepper...I would say at least 1 full tablespoon. Add two tablespoons of Worchester Sauce. WHISK again.

Now lay the meat one at a time in the marinade and make sure it is covered. Once all meat is in marinade, the total time to let it sit is 15 minutes. Flip the meat and stirring once or twice. Lay each strip on dehydrator racks and don't let them touch each other. Sprinkle a little pepper over each slice once on the trays. Only one side is fine.

Total drying time will be approx 5 hours. Jerky should rip when bent. Half way through the drying time, approx, 2 1/2 hours flip each slice over for more even drying. Do not over dry...will be to tough. If you do accidentally over dry it, you can spray each piece with a fine mist of water and let sit for an hour or so, after taken out of dehydrator.

Incredibly Different Spicy Beef Jerky

3-4 pounds of lean steak
1 cup brown sugar
1 cup soy sauce
lots of peppers, any kind you got, I prefer crushed red and black peppers, you can't put on too much
about 8 tblsp salt
1 cup of Worchester sauce
1/2 cup Newman's own home style Italian dressing
1/4 cup of habaneros hot sauce
1/4 cup of chopped garlic

Combine all ingredients, marinate overnight, at least 12 hours, and put in dehydrator or oven at 200 for about 7 hours.

Hot Teriyaki Jerky

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2 lbs Eye or Round, London Broil, or Deer
6 tablespoons of course rock salt
3 tablespoons of black pepper
1 tablespoon of crushed red pepper
1 teaspoon garlic powder
1 teaspoon onion powder
6 oz. molasses
6 oz. teriyaki sauce
6 oz. soy sauce
3 oz. A1 Bold and Spicy
A few dash's of your favorite hot sauce.
   For this recipe I used Dat'l Do It Devil Drops
Trim and slice the meet to your liking and set aside.
Mix all remaining ingredients in a large plastic bowl.  The mixture
will be a little gritty, but keep mixing until
you're satisfied that all of the dry ingredients
(except the rock salt) are being absorbed.
Add the meat and mix until all meat is at least glazed over.  Top with
water until all meat is completely
submerged.  Cover and refrigerate for at least 12 hours, but no longer
than 18.
Conventional Oven @ 175 for 6 hours, turn meat over
at the 3 hour mark.  After 5 hours, keep an eye on it so
you don't overcook.
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JAMMIN STICKS

Deer or beef sticks
1lb ground beef or ground deer
1 1/2 tsp salt or tenderizer if available
1 tsp of liquid smoke
3/4 tsp fresh ground black pepper
1/2 tsp mustard seed
1/2 tsp fennel seeds, slightly crushed
1/4 tsp anise seed
1/4 tsp garlic powder
1 box 1/16 casing

Ok if it's deer meat grind 1 lb of deer meat 1/2 lb pork
mix together well and mix with other ingredients same as
you would ground beef recipe.

Combine all ingredients, mixing until thoroughly blended
set mixture in bowl and cover, refrigerate overnight
get electric grinder or hand grinder with stuffing attachment, smallest stuffing tube.
set casing in warm water and let soften slide casing onto nozzle of stuffer twist end of casing start stuffing casing slowly until desired length cut and twist end, now you can bake or smoke sticks if baking on broiler pan at 200f for 3 to 4 hr with oven door slightly opened if smoking use hickory chips or saw dust in electric smoker or plain smoker and smoke 6 to 8 hrs 200 F.

Ward's Original Beef Jerky

1-2 pounds of meat desired, 1 cup of Worcestershire sauce, 1/2 cup of soy sauce, 2 capfuls of liquid smoke, 1/2 can of beer, 1 tblsp of salt, 1 tblsp of pepper, 1 tblsp of brown sugar, 1 tblsp of garlic powder, 1 tblsp of onion powder, 2 tblsp of lemon juice or pineapple juice, sprinkle of red pepper. Mix all together and let meat soak for 24 hours then put on dehydrator for 10-12 hours.

Country Jerky

This jerky is about the same as all the rest of the sweet ones but it may have a COUPLE twists that are a little different.

Ingredients:
five lbs. deer meat (just about any cut long as you remove the sinue and tendin material first. Makes about two 1-gallon zip lock bags when finished. Which keeps forever without freezer burn if frozen.)
Slice in 3/4 inch pieces the thicker the tenderer.
2/3 bottle of Worcestershire sauce
2/3 bottle of teriyaki sauce
1 1/2 cups of brown sugar
5 tablespoons of California style garlic salt. (Course ground stuff.
2 teaspoons salt
2 teaspoons black pepper
squeeze out one lemon into marinade.
In a roaster place all ingredients at once stir till well combined. Then add meat...make sure all pieces are submerged and cover roaster with lid and refrigerate for 24 hours.
I use a dehydrator instead of the oven since I find it easier to regulate the time and tenderness. Remove from roaster and pat dry...place in dehydrator tray and with a BBQ brush spread on a very thin layer of warmed Honey...sprinkle Mrs. Dash seasoning over the meat and garlic salt the kind referred to above...takes never more then 5 hours but tenderness will dictate.

Hot Sauce From Hell Jerky

I took a look at the various recipes on this board and put some together. I really liked it. I do not like bland jerky. I like jerky that is rich in flavor. It is addictive. The problem is when you eat it, you get thirsty. Then you drink some liquids, and then eat some more. Soon, you feel bloated. All that liquid you drank went into that meat you swallowed and you just ate the equivalent of a 2 lb steak. Yes, that's a winner!
I took two slabs of meat and put about 7 drops of Hotter than Hell hot sauce on it, smeared it around before I put it in the dehydrator. I only put it on one side. It was fantastic! It added to the flavor!
It was unique too. (This hot sauce does not have habaneros peppers in it)
Now, it was hot but not as hot as the time I tried Spontaneous Combustion hot sauce...Oh my... It burned Two times! (It had habaneros peppers in it)
Tip of the day:
Do NOT use a habaneros hot sauce on your jerky!
Another tip for men using habaneros hot sauce on their jerky because they think they are tough guys:
Do NOT use the restroom unless you have washed your hands first! This will save you from a 30-minute burn in an area we don't want to talk about.
3-4lbs meat 1/4 thick slabs. I used London broil for this batch.
½ tsp Hickory smoke
3 tsp salt
1/2 bottle Soy Sauce
1 bottle teriyaki sauce
6 Tblsp A-1 Bold & Spicy
12 oz pineapple juice
1 tsp Powdered Ginger
2 Tblsp Garlic Powder
1 Tblsp Onion Powder
1 Tblsp Chili Powder
3 Tsp Lowry's Seasoning Salt
1/2 Cup Brown Sugar
2 Tsp Cayenne Pepper
4-7 drops of Hotter than Hell hot sauce on each slab of meat.

Jessie's Hot Beef Jerky

Type between the PRE tags, and delete only this line.
1 bottle of Worchester Sauce
1 bottle of Soy Sauce
1 tbls. Black peppers
1 tbls. Crushed red peppers
1 tbls. Onion powder
1 tbls. Garlic powder
1 tbls. Seasoning salt
1 tsp. Adolph's meat tenderizer (red bottle)

SOY SAUCE JERKY

1) SIRLOIN STEAK (AS MUCH AS YOU WANT)
2) TAKE SOY SAUCE AND YOU MARINADE THE STEAK IN IT FOR ABOUT 30/45 MIN
3) PUT IN DEHYDRATER FOR 4 HOURS

Zippy Beef Jerky Marinade

1-12oz. bottle of Louisiana Supreme Worchester sauce, 12oz water, 4oz spicy brown mustard, 1/2-cup brown sugar, 2-tbsp course ground pepper, 2-tbsp salt. Mix all ingredients together in 4qt pan bring to rolling boil mixing all ingredients, let cool, soaks meat to be dried for 24 hours.

Beef Jerky

3 to 5 lbs of any roast sliced thin 1 cup Worchester sauce 1half cup of soy sauce 3tsp onion salt 3 tsp meat tenderizer 3tsp seasoned salt 1tsp garlic powder2 bottles liquid smoke 14th tsp pepper mix all liquids and spices add meat marinate overnight place in dehydrator for 12 hrs or more pending thickness of meat

Zesty Cabbage medley Jerky

Ingredients:
1 Cabbage
2 tblsp mustard seeds
1 packet of lime Jello
1/4 cup of vinegar
1/2 a can of grape soda
4 tblsp cheese whiz
1/4 cup of cactus
Ground up the cabbage and cactus in the food processor until it gets to be the consistency of play dough. Mix in the vinegar and grape soda SLOWLY! Then add the cheese whiz, lime Jello, and mustard seeds. Marinate 3 pounds of beef with the cabbage medley mixture for 16 hours, no less, no more. This is a tasty treat that I'm sure your family will love!

JUST JERKY

4 Tablespoons teriyaki sauce
4 tablespoons Worcestershire sauce
1 tablespoon tomato sauce
1 tablespoon grated ginger root
pepper to taste
1tbls curry powder
2 cloves garlic
1 teaspoon curry spice
splash of your favorite beer or whiskey

Slight Bite Jalapeno Jerky

Take 5-7lbs. of raw deer meat
slice into 1/4 inch slices
completely submerge in Worcestershire sauce
then add a 5th a bag of jalapeno jerky seasoning
you can use and excess of a 5th if more spice is desired
then add 4 tblsp Sugar
3 tblsp lemon pepper
2 teaspoons salt
finally a 1/2 cup of dehydrated onions (optional)
mix together in gallon zip lock with venison
let marinade for three days dehydrate at normal speed occasionally turning pieces and rotating racks your taste buds will be very happy with in 48 hrs.

HAMBURGER JERKY RECIPE

It is easy! Get Grounded Hamburger meat. Add your favorite seasonings. Also need CURING seasoning, which consists of Salt and Sodium Nitrate. Mix together. Dehydrate in dehydrating machine or conventional oven at 165 degrees (F) for 4 to 8 hours depending on quantity. Occasionally during the dehydration process wipe of excess grease. Whoaaaaa ...Hamburger Jerky!

Free Even Slices, In The Oven,

First thing, if you buy your meat at a Safeway buy a whole roast. Ask the meat cutter to cut it into rouladin style cuts. This is thin and always equal. If you intend on making it more then once. I drop off some of the finished jerky to the meat cutter. He now knows me by name.
¼ cup soy sauce
1 Tablespoon Worcestershire sauce
1 teaspoon garlic salt and pepper (dollar store)
½ teaspoon onion powder
A dash of Hickory smoke
Some times we also add a touch of brown sugar or raw sugar. You can also use maple syrup let it sit in the mix for 2 hours
the last thing is that I don't use the stove to make it drop the temperature to 150 degrees and set a clock for 6 to 8 hours depending on how well you like it done for extra juicy try using a brush to put on more marinade at hour 5.

DEER JERKY

Pound of venison
1/3 cup of Soy Sauce
1/2 tsp of Garlic Salt
1/2 tsp of Black Pepper
1/3 cup of water
1/2 tsp Red Pepper
1/2 tsp of Hickory Smoke Salt

Mix together and marinate over night 24 hours and bake at 200 for 2 to 3 hours use a drip pan or some wire racks this recipe is for 0ne pound of deer meat but if more than one pound of meat double the recipe.

Cure for the Winter Time Blues.

Heat the following ingredients in a saucepan, about five 5 minutes, until sugar is dissolved.

10 oz.- Worcestershire Sauce
10 oz.- Soy Sauce
3/4 cup- Lemon Juice
2 1/2 cups- Water
1 cup- Brown Sugar
10 oz. Teriyaki Marinade Sauce
1 tsp. Old Hickory Smoked Salt
1 tsp. Lemon Pepper
4 Tablespoons - Crushed Red Pepper

Let this cool while slicing the meat. Slice beef or venison 1/2 inch thick by any length. Width, approximately 1 inch. Use shoulder roast and remove all fat. Add meat to marinade, then refrigerate for 24 hours. Place meat on racks in a dehydrator (purchase at Wally World); turn heat setting to 145 degrees. Dehydrate approximately five hours.

Awesome Jerky Recipes

Smokey Teriyaki Jerky
2 lbs Beef or? I prefer Outside Round Roast.
½ cup Soya Sauce
1/2 cup Teriyaki Sauce
3 tblsp Worchester Sauce
3 level tblsp Brown Sugar
2 good tblsp Garlic Chili Paste
2 tblsp Liquid Smoke
1/2 tsp black pepper

Spicy Sweet Chile Jerky
2 lbs Beef or?
3/4 cup Sweet Chile Sauce
2 tblsp Chile Garlic Sauce
1/2 cup Soya Sauce
1 teaspoon Habaneros Pepper Sauce
1/4 teaspoon Black Pepper

Trim fat from meat. Slice meat into 1/4" thick strips. Place in pail or plastic bag.
Mix all ingredients together and pour over meat.
Work marinade around the stripes of meat to cover everything evenly.
Marinade for 18-24 hrs turning meat at least once.
You can remove meat from marinade and dry slightly if preferred.
Place on oven rack, either laying flat or hang the meat using toothpicks. Dry the meat on the lowest temperature your oven will let you. 140-150 degrees. Prop the door open slightly to allow moisture to escape. Flip or rotate meat after 2 1/2 hrs. After 4 1/2 hrs, start checking the meat every 15 minutes or so until the right texture is achieved. The Jerky is ready when the meat starts to tear when bent in half. Dry it to long and you will get some very tasty leather.
Oh ya, I never use salt. The Dark Soya Sauce I use has plenty already.
Have fun and good eating.

Adapted Jerky

1 1/2 t liquid smoke
2 T steak sauce
2 T liquid aminos (kinds like light soy sauce)
1 T dk. brown sugar
1 t paprika
1 t coriander
1/2 t white pepper
2 medium cloves of garlic, crushed
2 1/2 pounds rump roast
Marinate for a night to two days.
Thanks everyone for the recipes. They helped a lot. I would never have bought a dehydrator, but you all convinced me and I'm so glad I bought it. It paid for itself the first time around. And so easy! I solved the cleaning problem one person warned of by placing fresh bay leaves and twigs between the meat and the plastic racks. Another time I used fennel stalks and seed heads. Both herbs imparted nice and extremely subtle flavors. I think you could use anything that's non poisonous and grows round your area. I don't dry the marinated meat; I just shake it off and put it in the machine. It is very dry weather this time of year though, I might need to dry it when the humidity is up. It's only taking me 5 hours right now. Oh, I haven't needed to freeze the meat either. We have Chinese grocery stores in our area and for about $3 you can get razor sharp knives that cut the jerky easily.

Sweet-Hot Smoke

Approximately 4lbs lean meat
1 bottle Liquid Smoke (Mesquite)
1/2 bottle Soy Sauce
6 Tblsp A-1 Bold & Spicy
2 Tblsp Garlic Powder
1 Tblsp Onion Powder
1 Tsp Cumin Powder
1 Tblsp Chili Powder
2 Tsp Lowry's Seasoning Salt
1/2 Cup Brown Sugar
2 Tsp Cayenne Pepper
Red Chili Flakes to taste
Let marinate at least 8 hours

Bigman's Spicy Chinese Garlic Jerky

Ingredients:
2-3lbs of London Broil Maybe even more I never look at how much I've got.
2 cups of Teriyaki Sauce
1/2 cup of Soy sauce
Half a jar of Sambal (Chinese Red Chili Sauce) common in grocery store.
4T of sesame oil
2T of Cayenne pepper
1T Fresh ground black pepper
6 average to large cloves of garlic coarsely chopped
Directions:
Mix all the marinade ingredients well. Cut meat into 1/4" to 1/2" thick pieces. Throw into marinade bowl. Cover and place in refrigerator overnight. Place on dehydrator rack for at least 12 hours or until jerky looks dry or is slightly crispy. What I love about this recipe are the sambal and garlic that have dried onto the pieces it adds to the immense and delicious flavor. I don't know about oven directions I just use the good old dehydrator. Sorry!

Smoked Cajun Hot Jerky

2 lbs London broil
1/4 cup Dry Cajun Seasoning
1/4 cup Brown Sugar
1 can of Red Beer
Water pan ingredients
water, apple slices, onion slices, crushed garlic, Cajun seasoning
Cut meat in strips and place in bowl. Mix seasoning, sugar and beer, pour over meat and marinate. I let mine sit for a few days. It hasn't ever gone bad. Put in smoker for 3-4 hours, longer if you have time as you can dry it in the smoker. I use fruitwood for my smoke and water pan above my fire so the meat doesn't dry to quickly but gets that great natural smoke flavor. Move to dehydrator to finish off 1-2 more hrs max.

Honey Teriyaki

1-2lbs London broil or your preference
2 TBSP Honey
1/2 cup brown sugar
3/4 cup teriyaki sauce
1/2 tsp salt
1/2 tsp ginger
Mix all together in a zip lock bag and toss your meat in, shake it up real good and let it marinate for 6-8 hrs, longer if you like it strong. Dehydrate using your usual method.

WESTERN JERKY

Ingredients:

1 tsp salt
1 tsp pepper
1 tsp chili powder
1 tsp garlic powder
1 tsp onion powder
1/4 tsp cayenne pepper
3 dashes liquid smoke
1/2 cup water
2 pounds round steak, flank steak or other cut meat

Instructions:

Mix marinade ingredients together in a bowl. Dip meat slices into marinade. Place dipped meat in layers in a bowl or dish. Pour remaining marinade sauce over meat. Cover tightly and let marinate in refrigerator for 6 to 12 hours. Rotate layers of meat occasionally. Place in dehydrator until dry. While meat is drying, blot excess oil with paper towel.
Yield: 1/2 pound jerky
I seem to get the best results if you shake the meat several times while it marinates.

Willie's Beef Jerky

1 lb of lean London broil or lean round-sliced 1/4 inch thick across the grain, with any fat removed
1/4 c. teriyaki sauce (any brand)
1/4 c. soy sauce
1/8 tsp. salt
1/8 tsp. black pepper
1/8 tsp. onion salt/powder
1 Tsp. honey or brown sugar
1/2 tsp. garlic salt/powder
(spicy ad 1/2 tsp. of cayenne pepper or crushed dried mixed chili pepper, for low sodium use powder in place of salt)

Mix marinate, lay meat in layers in a plastic flat bottom dish of some kind,(never use metal),crossing each layer to assure all meat gets completely marinated. Place in refrigerator overnight, remove and lay meat in a single layer on long towel on a flat surface and cover with another towel, let stand for about 3hrs. From time to press top towel to remove moister. Towels will not be ruined just put in washer and wash separate. Place meat on dehydrating rack and dry for 6-8 hrs. The American Harvester Dehydrator is my preference.

PRO HOMEMADE BEEF JERKY

3 lbs. FLANK STEAK or London Broil (Partially Frozen)
Marinade:

1/2 cup Kikkoman Soy sauce

1/4 cup Maggi sauce

1/4 cup Worcestershire sauce

3 T. brown sugar

1 t. onion powder (not salt)

1 t. garlic powder (not salt)

1 t. liquid smoke (Hickory)

1/4 t. Cayenne pepper

1. Slice meat using meat slicer (cut with grain about 1/4" thick). Soak beef in saltwater (brine) for 1/2 hour. Rinse under cold water and place pieces on cutting board.
Squeeze out blood and squash pieces using hands and paper towels.

2. Create marinade and place beef and marinade in zip lock baggie and refrigerate for 1 hour. Remove beef from bag and rinse briefly and dry using paper towels.

3. Dehydrate at 160-170 degrees in oven leaving door ajar for 4-5 hrs.

Super Easy Beef Jerky

I've been making "Natural Style" jerky for about 10 years, and in all my variations, the simplest preparation has always been my favorite:
- 3 pounds of Top Round (That roast w/ the netting; freeze it for 4 hours before prep)

- 1 12 oz. bottle of Kikkoman soy sauce
(the brand is important; using La Choy will make a jerky that tastes like the meat in "country ham and red eye gravy" grits, but you might like that)
- 1 cup dark brown sugar
- 3 tbsp liquid smoke
Once your meat is frozen, slice it thin, however you want (I personally think that jerky should last as long as possible and be tough as hell, but that's just me. I seem to be in the minority these days). Combine the three ingredients in a bowl or bag. Marinate 15-20 minutes, more if you prefer to chew on a salt lick. All that's left is the dehydrating, for as long as your climate requires.
The meat I suggested can be quite fatty, there will be a lot of loss, but the fine marbling from the roast produces a great tasting piece of beef (remember, fat=flavor).

Corrected Recipe Jerky

1 qt water
5 tblsp brown sugar
3 tblsp non iodized salt
2 tblsp soy sauce
1 tblsp Worchester
1/4 tsp onion powder
1/4 tsp garlic powder
cut meat 1/4 inch thick marinate overnight drain briefly rinse (optional) I rinse off slime. Place in smoker, sprinkle with course ground pepper; smoke 160 till dried over mesquite chips.

Homemade Beef Jerky

I came up with this recipe after trying several on this forum and finally found the mix I like. Hope you enjoy it also:

1 LBS Top Round or Flank Steak
1/2 Cup Brown Sugar
1 tbsp Soy Sauce
2 tbsp Worcestershire Sauce
2 tbsp Liquid Smoke
1 tbsp Salt
2 1/2 tbsp Garlic Powder
1 tbsp Onion Powder
2 tbsp Black Pepper

Mix all ingredients add water sparingly until mixture is "broth like". After adding the meat, I usually "stick" the meat with a fork and mix it around in the marinade for about 4-5 min to make sure it marinades soaks in. Let stand in fridge about 6-8 hours.

Beef Jerky

Get pre-sliced beef, and cut into strips.
Put into plastic zip lock bag and then add 2tbs. of seasoning salt, 1tbs. of sea salt, and 1tbs. of old bay pour over meat and rub in. Next add 4 oz. of soy sauce and 4 oz. of Worchester sauce. Then add a cap full of liquid smoke, let sit over night and put in jerky maker until done.

Superb Unusual Jerky

To make this excellent Jerky;
2 lbs beef (slightly frozen for ease of cutting)
1 tsp paprika
1 tsp garlic powder
1 tsp black pepper
2 tsp onion salt (acts as a preservative as well as flavoring)
1/2 cup of Worcestershire sauce
1/2 cup of soy sauce
a pinch of coriander

Method;
Cut the beef into strips about 6 inches long, 1 inch wide and half an inch thick. Mix the other ingredients in a bowl and liberally apply to the beef. Leave to marinade for at least 2 hours (a whole day is better), and bung it in the oven on a wire rack at 160 degrees for about 9-10 hours.

Teriyaki Jerky Recipe

Ingredients:
1 pound beef or turkey (sliced thin [about 1/8th inch])
4 ounces Kikkoman Teriyaki Sauce
2 Ounces Soy Sauce
2 tsp sugar (Raw sugar is best)
1/2 tsp Powdered Ginger
1/2 Tsp Liquid Smoke
1 1/2 tsp BALSAMIC Vinegar
1/2 tsp Worcestershire Sauce
Placed sliced meat into marinade. Massage the meat so the marinade gets to all the slices. If possible, use a vacuum food sealer to marinade for up to 1 hour. If not, the allow it to marinade from 4 to 12 hours (or overnight).
Place meat slices onto dehydrator and place on highest setting until dried to desired doneness.
Remove from dehydrator.

DC's Best

For 2 - 3 lbs of jerky, choose your beef, I prefer Round, and London broil

1/4 cup Worchester
1/4 cup Soy sauce
1/4 cup water
1 tps garlic powder
1 tps onion powder
1 TBS A1 or other brand steak sauce
1/4 tsp Cayenne pepper
1/2 tsp Lowry's seasoning salt
1/2 tsp salt
1 tsp course black pepper
1 TBS HICKORY flavor liquid smoke

Pat meat dry on a paper towel, then roll meat in course black pepper. Place on dehydrator shelf.

Pennsylvania Classic Jerky

1 lb London Broil (1/8 slices)
1 cup Worchester sauce
1 cup soy sauce
2 Tbsp black pepper
2 Tbsp garlic powder
6 Tbsp liquid smoke
4 Tbsp Southern Comfort Whiskey (or less, to much will ruin it)
1/2 cup BBQ sauce
Mix all the above in a sealed container
marinate 12 hrs, open and mix, close and marinate for another 12 hrs.
Let it soak in!

After 24 hrs, lay them out in a dehydrator for approx 2-4 hrs at 195 degrees (oven method will work as well)

Bob's Jerky

1 tsp.salt
1 tsp. pepper
1/4 tsp msg
1 tbsp. liquid smoke
1 tbsp. garlic powder
2 tbsp. onion powder
3/4 cup Worcester
1/4 cup Soya sauce
hot sauce or Tabasco to taste

Mix all ingredients in a jar and shake well. Add 2-3 lb. of lean meat strips and marinate over night. Dehydrate for 8-10 hrs.

Fish Jerky

It works great on Northern Pike, or in some areas it is called Jack Fish. Not a great eating fish, but taste great as a jerky. I never tried this on any pinkish fish, as I only like white meat fish. All you do is sprinkle in layers a little course salt (like pickling salt, NOT table salt. That is too fine.) Also sprinkle a little brown sugar. Let marinate for 24 hours in refrigerator. Turning every few hours. The salt will make the fish sweat out some water, then it will almost start to firm up getting a little stiff. You then need to smoke the fish, NOT dehydrate. I noticed a lot of people here talking about dehydration. That is the worst thing you can do with meat. It will toughing' the meat up. Best is to smoke it. And remember you need good heat to kill the bacteria. Some one earlier mentioned this. Give it a try, hope you like it. It is my favorite for fish.

Good Jerky

4 tb Soy sauce
4 tb Worcestershire
1 tb Ketchup
1/4 ts Pepper (or more)
1/4 ts Garlic powder
1/4 ts Onion salt
1/2 ts Salt

Marinate the 1/4" thick meat strips for 1 hr, then drain. Place on trays to dry. Don't overlap, and turn meat at least once during drying. Dry 145 deg. for 8-10 hrs.

Best Virginia Jerky

2 lb. lean beef any kind,
sliced 1/4 inches thick for nice pieces.
Cut against the drain if you know what I mean,
easier to bit and shew.
1/4 cup teriyaki,
1/4 cup soy sauce,
1/4 cup steak, bbq, or what ever your favorite
I like to mix it up (even hot sauce)
1 tsp. lemon (real lemon concentrate is fine)
1 tsp. garlic power
1 tesp. Onion powder
1/2 tesp. Ginger
1/2 tesp Hickory seasoning (the dry kind)
Add any other seasoning you like (variety is the spice of life)
let marinate at least 4 hours, longer is better (overnight)
Dehydrate in oven 180 degrees 4 hours, longer if thicker.
Or Dehydrator 12 hours some take longer.
When finished, put in sipper bag, shake a little salt in and shake it up, let air out and zip it up, wait one day to eat, has time to savor the flavor.

Lovin’ In The Oven

I went a little crazy, but hey, jerky will do that.
1/2 bottle of large Worcestershire sauce, (pardon the spelling.
1/2 cup malt vinegar.
1/2 bottle soy sauce. (Whatever brand you like)
1 packet of taco seasoning, (pick the heat intensity that you like)
Crushed pepper to taste. (More the merrier)
2 or 3 teaspoons of mustard powder.
Stir well before adding meat, to avoid over flavored spots.
Best bet is a zip lock bag, (easy to mix)
I used 1 1/2 pounds of meat, but the key is to have the meat entirely covered b marinade. As long as you fill this quota, you’ll be ok. Experiment! Don’t feel limited by what other people’s jerky recipes say. Everyone has his or her own tastes!
Enjoy! And keep the beef drying.

James' Original Recipe

This is my first ever attempt at jerky using my new dehydrator. So I used a variation on "mike's jerky recipe" posted on 1/26/03, as follows:

2lbs London broil, sliced (both with and against grain
1 cup dark soy sauce
1/4 cup Liquid Smoke
3-4 Tbsp of Molasses

Marinate overnight. Will dehydrate for 5 or 6 hours.
Can't wait to see how it turns out.

Mike's Beef Jerky Recipe

This makes about 4 pounds of meat. 3 cups of soy sauce. About 4 or 5 spoonfuls of brown sugar, and if you want put about 3 spoonfuls of Liquid Smoke to add a little more flavor.

HINT: I even added some honey teriyaki sauce to add even more flavor.

Spicy Mustard Jerky

I am a beginner at this, so for my first batch I tried 4 different types of homemade marinade.

The best so far is:

Coleman's dry mustard (about 2/3 of the can)
Salt (lots of it)
Pepper (A few dash's)
Water (enough to make it marinade consistency)
and of course... beef!

Uncle's Jerky

2-1/2 cups La Choy soy sauce (Do Not use KIKKOMAN'S)
4 TBSP Kero Syrup or brown sugar
2-TBSP fresh ground black pepper
1-Tsp. Lemon Juice
1-TBSP crushed red pepper or to taste
3 TBSP crushed garlic or granulated garlic
2 TBSP liquid smoke

Mix ingredients together WELL. Slice London broil about 1/4 inch thick. (About 5 pounds) Pour marinade over meat and marinate at least 24 hours mixing every few hours or so. Dry in Dehydrator about 8 hours till done.

NOTE: I use La Choy Soy Sauce ONLY! I like crushed garlic best, store bought in bottle.

Uncle Ralph's Beef Jerky

I've been asked several times for my secret family recipe for Beef Jerky. So with apologies to my ancestors here it is.

What you need:

2-3 lbs of beef: I usually pick up whatever is on sale. I also prefer a bit of fat on it since this add to the flavor.
1 large bottle of Soy Sauce: Not the low sodium kind
1 large bottle of Worcestershire Sauce
1 tbl spoon of Garlic powder
2 tbl spoons of ground black pepper.

Dehydrator. An inexpensive dehydrator can be picked up at Wal-Mart or K-Mart for about $30. Put the beef in the freezer until partially frozen. This makes it easier to cut. Then with a sharp knife cut the beef into strips about 6 inches long or shorter, 1 inch wide, and 1/4 inch thick. Sometimes you can sweet talk the store butcher into cutting a rump roast into 1/4 slices, this will make it somewhat easier to work with.

Mix all of the ingredients into a large bowl, put the beef into the mix and let set in the refrigerator for 6 to 12 hours.

Next place all of the strips of beef onto the dehydrator and dehydrate for 8 to 12 hours. The beef should be dry but not crisp.

Using a paper towel, pat the excess oils off. Although Uncle Ralph's Beef Jerky does not require refrigeration, it is best to place the beef jerky in a container and freeze what will not be eaten immediately.

Fishy Beef Jerky

1 lb. Flank Steak
3 oz. Fish Sauce
1 oz. liquid smoke
Trust me. It's MMM Good!

Best Easiest Recipe

1 lb. flank steak
1 cup soy
1 cup sugar

Deer Jerky

For the best jerky

1 10oz bottle of soy sauce
1 10oz bottle of Worchester sauce
3 tsp of black pepper

put your deer meat in a zip lock bag and pour the sauce in the bag and make sure that it covers the meat. Then you want to make sure that all the air is out of the bag and place it in the refrigerator for 2 days. And then put it in a dehydrator for 6 to 16 hours until it bends and not crisped and what some delicious jerky you will have.

MOUTHWATERING EXPERIENCE

Get 2 to 3 lbs of top round roast
have them slice it a 1/4 in. thick or less.
Put it in a bowl or big zip-lock bag and add
1 bottle of teriyaki (not Kikkoman's too salty) La Choy is good
1 bottle of Worcestershire
1 tblsp of garlic powder
1 tblsp of liquid smoke - hickory
let it soak for 12 hours stir it around a couple
times in between.

Double the MOUTH WATERING EXPERIENCE
if you like it spicy add pepper or crushed red pepper
after you lay it out on the dehydrator.
Dehydrate it for around 5 to 6 hours go ahead and check it to make sure it's not too dry, you want it a little gummy.

Skip's Jerky Beef or Venison

```
About 2lbs. meat sliced 1/4 inch thick
one bottle allegro marinade
one can (small) pineapple juice
Put meat in zip lock plastic bag
pour marinade and pineapple juice in bag
squeeze out all the air and close bag
let set in refrigerator 24hrs.
Put in dehydrator 5 or 6 hours for mine.
```

Some of This & Some of That

4 to 5 lb Roast (any type)
Slice 1/8 to 1/4 with grain

Mix in bowl:

1 cup water
Pour some soy sauce (No need to measure, just guess)
Do the same with the Worcestershire as well
A little liquid Smoke (Hickory or the other)
Lots of pepper
Add salt (up to you)
Dab of ground hot peppers
Marinade in covered bowl in refer overnight or as long as you like!
Dehydrate 9 to 12 hours
Can be very HOT!

THE BEST YOUEVER TRIED

Qtr. cup Worcestershire
Qtr. cp Soy sauce
1 tbs. Liquid smoke
1 tbs. Accent seasoning
1 tbs Garlic powder
1 1/2 tbs. onion powder
1 1/2 tbs. salt & pepper

Let soak for 24 hours in the refrigerator.
And it is ready to go. You can do it in the oven or in a dehydrator.

Deer Recipe

Slice 3 lbs. of venison into strips about 3/8" thick to ensure total saturation of meat while it is marinating.

Combine:

1/2 cup soy sauce
1/2 cup Worcestershire sauce
2 tsp. accent
2 tsp. seasoned salt
2 tsp. onion powder
2/3 tsp. garlic powder
2/3 tsp. black pepper
1/2 tsp. cayenne pepper

Stir mixture well to dissolve all of the soluble ingredients. Place strips of meat in marinade and be sure they are completely submerged. Marinate overnight, turning if necessary. Lay marinated meat strips on oven rack and cook at 150 degrees for 6 - 8 hours. They get crisper the longer they cook. Use a dehydrator, if available, for better control.

Store jerky in a zip-lock bag or other airtight container to seal in freshness. Jerky will keep for up to two years.

Simply Great

3 LBS bottom round sliced 1/8" thick, trimmed lean
15 oz. Kikkoman Teriyaki Sauce
2 tsp. liquid smoke
2 oz. brown sugar
1. Marinade for about 4 hours, shake once per hour.
2. Place on trays, sprinkle your choice of seasoning on top, I prefer cracked peppercorns and Cayenne!
3. Dehydrate! Don't forget to rotate the dehydrator trays every hour, so they all cook evenly.

Jerky

Marinate meat in mix of 1 1/2 cup water
3oz liquid smoke
1/3 cup salt
2 tablespoons brown sugar
1 tablespoon black pepper
2 tablespoons crushed red pepper
2 tablespoons garlic powder
SLICE MEAT 3/8 IN THICK
Marinate 7-9 lbs of meat for three days, mixing in every day
sprinkle with habaneros powder just before dehydrating

GREAT STEAK MARINADE

California EZ Teriyaki

Have Butt Roast sliced by the Butcher as thin as possible.

Mix together
1\2 box brown sugar
1 Small bottle teriyaki sauce. (I prefer Kikkoman)
1 Teaspoon salt per lb. raw meat to preserve.
(any dried meat must have a preservative)
Warm until grainy texture is completely dissolved.
Does not need to boil.

Coat ALL MEAT WITH MARINADE. Refrigerate in A sealed container a minimum of 1 hour or until ready to
dehydrate shake often. That works the best for me.
I like to lightly pepper some of them on both sides.
I flip them half way through.
Finished in 5 to 6 hours.

V MANNS JERKEY

THIS RECIPE IS FOR 5 LB OF JERKEY.

5LB OF LONDON BROIL
1 1/2 C SOY SAUCE
1/4 CUP LIQUID SMOKE
1/4 CUP PACKED BROWN SUGAR
1 TBLS.HONEY OR MAPLE SYRUP
PINCH OF CYANNE PEPPER
FRESH CRACKED BLACK PEPPER (AS MUCH AS YOU WANT)

MIX ALL OF THE ABOVE IN A GLASS OR METAL BOWL EXCEPT FOR THE LONDON BROIL.LET STAND IN THE FRIDGE FOR 1 HOUR.IN THE MEAN TIME SLICE THE LONDON BROIL IN 1/8 OR 1/4 STRIPS AND THEN ADD TO THE MIX.COVER THE STRIPS WITH THE MARINADE AND MARINATE 8 TO 12 HOURS.PLACE THE STRIPS ON THE OVEN RACK AT 160 DEGREES FOR 8 HOURS NO LONGER.

Venison Jerky

5 lbs. venison sliced 3/16" thick
REMOVE GAME TASTE
1) place in large bowl and cover with water.
2) Add to water 2 Tbs vinegar and 1 Tbs salt and mix.
3) Soak 1 to 4 hours to remove blood and game taste.

JERKY SAUCE

1) 16 OZ. TERYAKI
2) 2 Tbs Worchester
3) 4 oz. liquid smoke
4) 3 oz. hot pepper sauce
5) 1 Tb. garlic powder
6) 2 cups sugar
7) 3 oz. honey
8) 3 oz. maple syrup
9) 1 Tb. black pepper
Marinate for 2 days stirring 3 times a day.
-Drain and lay flat on cookie sheet.
-Sprinkle with coarse ground black pepper
-place in dehydrator pepper side down and sprinkle with coarse ground black pepper again.
-Place in dehydrator for approximately 10 hours
-check after 8 hours as not to make it too dry

Ranch Jerky Kentucky Style

Ranch jerky Kentucky style. 1 pack of ranch dip mix.4t Worcestershire. 2t salt. 8t liquid smoke. Real good ranch taste.

Teriyaki Jerky

2 lbs of meat
1/2 c. teriyaki sauce
1/4 tsp. salt
1/4 tsp. black pepper
1/2 tsp. ginger
2 tsp. brown sugar
1 tsp. garlic powder
Mix all seasonings. Add meat. Marinate for 6-12 hrs.

Mountain Jerky

2 lbs meat
1 tsp. salt
1 tsp. black pepper
3 Tsp. brown sugar
1/4 c. Worcestershire sauce
1/4 c. Tamari sauce
1/8 tsp. snip chives
1 Tsp. liquid smoke

Mix all seasonings. Add meat. Marinate for 6-12 hrs

Tasty Jerky

4T Worcestershire
2T ONION SALT
2T SALT
1C SOY SAUCE
2T GARLIC SALT
4T LIQUID HICKORY SMOKE
DASH OF PEPPER

Homer's Beef Jerky

2 LBS. LEAN MEAT (SLICED THIN)
1/4 CUP SOY SAUCE
1 TBSP. WORCESTERSHIRE SAUCE
1/4 TSP. PEPPER
1/4 TSP. GARLIC POWDER
1/4 TSP. SMOKE FLAVORED SALT OR LIQUID SMOKE
(If you use more meat, then increase ingredients accordingly.)
COMBINE INGREDIENTS UNTIL DISSOLVED.
ADD MEAT STRIPS AND MIX.
COVER AND LET STAND OVERNIGHT IN REFRIGERATER.
ARRANGE STRIPS OF MEAT ON DEHYDRATER RACKS
AND DEHYDRATE FOR APPROXIMATELY 5-7 HRS.
OR ON CAKE RACKS PLACED IN BACKING PANS
IN OVEN AT 15O DEG. TO 2OO DEG. FOR 5-7 HRS.
(Check and turn as needed)

Maple Jerky

Yes you can use maple syrup!
Here is a real simple recipe using only real maple syrup (no imitations - will not taste the same!).

Cut your strips, lay flat and pour real maple syrup over
and let sit for a day or two, turn or shake every day.

Squeeze off excess and dry like normal.

It has a mild maple-cured flavor. I used no salt but you might want to experiment with a small amount.

TERIYAKI BEEF JERKY

1 TB Brown Sugar
1/4 TS Pepper (coarse black if you like pepper taste)
1 TS Onion Powder (not salt)
1/2 TS Garlic Powder (not salt)
1 TS Salt (1 TS per LB. of Meat)
1 TB Corn Syrup
1/2 Cup of Orange Juice (no Pulp)
1 TS Soy Sauce
1 TS Liquid Smoke
1/4 Cup of water
2/3 Cup Teriyaki Marinade Sauce (I use KIKKOMAN)

* Optional add Teriyaki baste or glaze and place on meat 1/2 way in to drying time (slightly sticky but great.)

If you are making more than 1 lb. Double or triple ingredients to have enough sauce to completely cover meat. I used Carne Asada or London broil. If you don't have a slicer, ask your meat man to cut it in 1/8-1/4 slices. Cut your meat across the grain and into the size strips you prefer. Place all dry ingredients in to a glass bowl, (do not use metal containers) add liquids and blend until salt is dissolved. Place meat in a glass bowl or glass cake dish. Cover meat and set in fridge for 12-24 hours. (Ideal for 24-36 hours) Remove from fridge, pat meat with paper towel. Place in dehydrator for 4-8 hours depending on the amount of racks. Every hour turn racks, half way in to drying time, turn over meat and resume drying. When complete. Meat when folded should not break. Hold meat up to sun. You should not see any redness.

True Blue Settlers Jerky

Lean buffalo, beef, kangaroo or deer cut across the grain into thin strips. Place them into a tough but fairly open weave cloth bag - boiled hashen or similar. Here's the catch - put the bag with the strips inside arranged in such a way that they do not overlap much and place them under your horses saddle and take the horse for a tough 2 hr ride so that it sweats a lot. Then dry the jerky in the usual way. This sounds a bit gross, but it is a perfectly natural way of marinating. The salt in the horses sweat combined with the moving pressures under the saddle does a perfect job.

Jay's Best Beef Jerky

I have found a lean London broil works best for this recipe. Place meat in freezer for about a half hour and use a sharp filet knife. Cut meat across the grain about an 1/8 of an inch thick. Place meat in a shallow baking pan. Drizzle with soy sauce.(The good stuff) Add one cup of light brown sugar, sprinkle with Mrs. Dash, garlic powder, and of course cayenne pepper. Marinate for 1 hour. Drying times will vary.

Uncle Red's Tangy Beef Jerky

Ingredients:

2-3 pounds beef rump roast cut across the grain into 1/8-inch slices (Ask your butcher to slice it for you). Marinate for 4-6 hours in 1-cup pineapple juice, 1/4 cup soy sauce, 3 tablespoons liquid smoke, 3 tablespoons Durkee Red Hot sauce, fresh cracked black pepper to taste (about 1 teaspoon for less heat). Place in food dehydrator. Do not dry excess marinade. Leave a light coating of the marinade on the meat. Dry 6-8 hours at about 145 degrees. This is so good and so easy, you'll never buy jerky again.

Smokey & Sweet Deer Jerky

2lb of venison
sliced into 1/4 strips, as wide as you like
your favorite bbq sauce hunts hickory flavor
2ts of brown sugar
black pepper fine
1/2 cup water
4 ts of Worcestershire sauce
optional A1 steak sauce marinade

In shallow glass bake pan, meat fully submerged lay strips in smoker, far from heat source use APPLE WOOD FOR SMOKING smoke for 4-6 hours adjust smoke vents for your liking check for tenderness and over cooking.

Smoke House Jerky

5 pounds London Broil
2 bottles Stubbs Beef marinade
1/2 Bottle Liquid Smoke (I Use Hickory)
One Medium Size Onion
Pinch of Dried Dill Weed
Small Garlic Clove
Large Plastic container

I put the London broil into the freezer to get it firm (NOT FROZEN). Slice it about a 1/8th of an inch. Cut it into about three inch long strips. Blend your garlic dill and onion in food processor until it is mushy. Pour your Stubbs (save 1/2 bottle of Stubbs for later) liquid smoke and mush into container and add meat. Let sit for two hours then move meat around in container so it marinades evenly. Let sit for two more hours and get ready to dehydrate.

When it is dehydrating I strain the remaining Stubbs using a fine strainer, and put it into a spray bottle. As I rotate the racks, I shoot it with a good mist of strained marinade. It helps the edges from becoming too crispy before the center is dried. Another tip is as you rotate the wracks flip the meat over. It increases drying time dramatically. As soon as the last feel of "sponginess" has left meat remove it immediately. The jerky dries differently some pieces are ready before others make sure you pull them off.

Canada Goose Jerky

You haven't Lived until you have eaten Jerky made from the breast meat of the great Canada Goose (No, It is NOT CANADIAN Goose. The Proper term is CANADA Goose). This stuff is absolutely the finest flavored of ANY meat product that I have ever eaten.

CANADA GOOSE JERKY
Don't use Heavy flavors on Canada Goose. It is dark meat, with fine flavor that you don't want to overpower.
1 tsp. salt
1 tsp. Instacure No. 1 (To cure the meat and kill any botulism).
1 tsp. onion powder
1 Medium clove Fresh Garlic, Smashed, & Minced
½ cup light soy sauce
½ cup Water, or light wine
Liquid Smoke to taste. Be careful, a little goes a long way. If SMOKING your jerky, LIQUID SMOKE is best not used.
FRESH ground black pepper, to taste.
3 lbs. of lean Canada Goose

Preparation:
Goose jerky also can be made from a variety of different Game Birds such as Grouse, Quail, Pheasant, etc. The meat is made as lean as possible by removing all fat, sinew and gristle. Too much fat in the jerky can cause it to go rancid. The meat is cut into strips about ¼" to ½" thick, and ¾" to 2" in width. The first 6 ingredients then are all mixed and poured over the meat. Meat then should be mixed gently to distribute the sauce more evenly. Let meat marinate in refrigerator for 24 hours. Meat should be turned over once or twice during this 24-hour period. After marinating, place meat on a rack to drain off excess marinade. When most of the marinade is drained off, sprinkle meat with Fresh Ground Black Pepper.

Drying:
If you own a fruit dehydrator, the instructions that came with it can be applied to drying jerky. You can also dry jerky in a kitchen stove-gas or electric. Meat is placed on oven grids, properly spaced apart, and the heat from the pilot light is sufficient to dry jerky in 3-4 days. Attics also are a great place to dry jerky, as that is usually a very dry part of the house no matter how humid the area is. Jerky then is packed in glass containers with metal tops that have holes punched in them to prevent mold.

Notes: If you plan to make about 9 lbs. of jerky, the ingredient formulas can be tripled. This is a large amount of jerky and would not fit into your oven at one time. Assuming you would use the attic, or garage in the desert climate, you can easily make a container to hold 9 lbs. Simply make a rectangular box using 2" by 4" lumber. Dimensions are 2 feet by 4 feet. On the bottom part, nail on a 1/4 mesh galvanized screen. Then over the top of this you nail a regular fly screen. After placing jerky into this container, the top is covered with cheesecloth or plain bed sheet. The fly screen keeps insects out of the bottom, and the cloth keeps them out on top. The meat has excellent air irculation. Use a good SMOKER, capably of making cool (Less than 90° smoke. Use alder, apple, or any MILD flavored wood.

JENN'S JERKY

TO PREP- YOU NEED- MED BOWL WITH LID.
1 OR 2LB OF CHUCK STEAK
1 CUP OF SOY SAUCE
I CUP OF WORCTERSHIRE SAUCE
2 TALBESPOONS OF HICKORY LIQUID SMOKE
1TEASPOON OF GARLIC POWDER
1 TEASPOON OF CAYANNE PEPPER
SALT AND PEPPER
MIX ALL TOGEATHER LET IT MARINATE IN FRIDGE
FOR 24-48 HOURS
PLACE IN DEHDRATOR FOR 8-9 HOURS TO YOUR LIKING
ENJOY YOUR JENN'S JERKY

Spicy Teriyaki Beef Jerky

- 4-6 lbs London broil or similar, sliced 1/4 inch
- 20 oz Teriyaki marinade
- 1/2 cup brown sugar
- 2 Tbs red chili flakes (like the kind you put on pizza)

Combine all in a large bowl and marinate in fridge for minimum 6 hrs. Place meat on smoker racks; let air dry for 30-60 minutes before placing in smoker for 8-10 hrs.

Best of the Best Jerky

2 or 3 lbs London broil, chuck steak, round steak, sliced 1/4 inch
1/2 cup low sodium soy sauce or regular
1/4 cup regular soy sauce or 3/4 cup regular soy sauce
3 tblsp liquid hickory smoke
2 tblsp garlic powder
2 tblsp onion powder
4 tblsp A1 sauce
3 tblsp brown sugar
2 tblsp Dijon mustard
1/2 cup water
2 tblsp olive oil
3 cloves thinly sliced garlic fresh, optional but good
1 tblsp Worchester sauce
Marinate meat in ingredients 5 hrs or more & it is ready for the dehydrator, I have never used the oven, but I am sure it will still be delicious.

Dark and Spicy

Variety is the spice of life so here is something different to try. I do a lot of backcountry hiking, and this is the best way to carry meat into the backcountry.

Marinate

Regular Soya sauce	16 oz/500ml
liquid smoke	2 oz/60ml
Worchester sauce	4 oz/125ml

Mix in a 2-3 inch deep pan, add salt, pepper, meat tenderizer, dried peppers, and garlic to marinate. Cut 4-5 pounds of meat into strips and place in the pan. All meat should be covered. Cover the pan and place in the fridge for 24 hours. Remove and place in a dehydrator... time to dry varies too much to give any specific number of hours. This will give you a very dark, mildly spicy jerky.

Kick Butt Beef Jerky

I found this recipe by mistake but it turned out to be a flavor that is very unique.

One bottle teriyaki baste and glaze
One medium red onion
A generous amount of chopped garlic
Two oz. dark rum
Two tsp. lemon or lime juice
McCormick's spicy steak seasoning to taste
Salt & pepper to taste

Combine all in a bowl & let sit for at least two hours so flavors can marry. Slice good quality meat into quarter inch thick strips. Marinate for at least six hours, longer for stronger flavor. Dry using your normal method.

I (have also used this as a marinade for BBQing chicken, ribs & steaks. Has a semi sweet with a touch of heat taste.

Black Pepper Jerky To Die For

1/8 cup fine ground black pepper
1/8 cup course ground black pepper (use a pepper mill, you can't beat)
3-4 cloves fresh minced garlic
or
1 Tbs. garlic powder
1 cup soy sauce
½ cup Dale's Steak Seasoning, if you can get it
or
another ½ cup soy sauce
½ cup Moor's Marinade, if you can get it
or
Liquid Smoke, 2-4 Tbs., (or to taste)
¼ cup A-1 Steak Sauce (more if you like it)
¼ cup Worcestershire sauce
Tabasco sauce to taste.
1 cup water
3-5 pounds your favorite beef or venison.
(I use Inside Round Steak sliced ¼ inch at the meat counter)

Mix marinade ingredients in a large bowl or pitcher, adjust any ingredients to your taste as needed. Thoroughly coat all pieces of meat by layering in a 13x9 pan (or other such container) with the marinade. Cover and marinade at least an hour, but over night is best. Place in dehydrator or oven and enjoy when done.

Zesty Home Style Jerky

Our friends & kids rave about this Jerky. Hope you enjoy it! Equal parts of Worchester, Soya,& Teriyaki Sauces blended together with some crushed garlic, liquid smoke (to taste) & a few teaspoons of your favorite hot sauce (again to taste). Marinate your strips of Beef or Turkey for a good 24 hours or longer if strips are thick. Place strips in your dehydrator until desired consistency is obtained. Time will be determined by humidity in the air, the thickness of the Jerky & your personal preference. I also use this marinate on my London Broils & Flank Steaks done on the grill.

EDDIE'S BEEF JERKY

1 CUP SOY SAUCE
1/4 CUP WORCESTERSHIRE
5 CLOVES FINELY CHOPPED FRESH GARLIC
1/3 (AMOUNT OF GARLIC USED) OF FINELY CHOPPED FRESH GINGER
1 tsp. SAGE
1 tsp. WHITE PEPPER
1 tsp. PAPRIKA
1/10 tsp. CAYENNE PEPPER OR TO TAST

- MIX ALL INGREDIENTS TOGETHER, LET MARINATE SIT OVER NIGHT SO FLAVOURS CAN BLEND.
  - MARINATE THIN SLICED BEEF, CHICKEN OR PRORK FOR 1 HOUR OR MORE IF STRONGER TASTE IS DESIRED, THEN SMOKE IN SMOKER WITH HICKERY OR YOUR FAVORITE WOOD SMOKING CHIPS FLAVOUR (USE AMOUNT OF WOOD SMOKING CHIPS NEEDED FOR DESIRED STRENTH OF FLAVOUR, 1/4 CUP PREFERRED) AFTER SMOKING HAS STOPPED LEAVE IN SMOKER UNTIL MEAT IS DRY.
  - NOW EAT A GREAT TASTING BEEF, CHICKEN OR PORK JERKY

Rummy Jerky

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Ingredients:
2 shots of Dark Rum
1 cup of Soy Sauce
1/3 cup brown Sugar
4 cloves Garlic (finely chopped)
NOTE: DO NOT use garlic press or crusher
1 Scallion (finely chopped)
1 medium sized Beef Roast thinly sliced
OR
Thinly Sliced Turkey Or Chicken Breasts

Directions:
1) In a large bowl, add Rum and soy sauce and mix well. Then add
garlic and other ingredients. Mix Thoroughly.
2) Add Meat and marinate at least one hour. Best over night.
3) Dehydrate in a convection oven for about 4-6 hours
 Dehydrate in a regular over for 8-14 hours
 With smoker, add chips and smoke until all chips are gone and then
 leave element on until jerky is dry.
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Hot Jerky Spice

This spice is for those who like it spicy, get yourself at least 5 different kinds of hot peppers that range from Jalapeno to Habaneros, remove all of the seeds and slice. If you have a food dehydrator place all the sliced peppers and let dry for 24 hours, if you don't use your oven at its lowest setting. Once dried grind those puppies up adding salt to make it easier. Be careful, grinding the peppers without them being covered can be very strong.

Filleted Bass Jerky

As an avid bass angler I concocted this recipe:
3-4 pounds filleted bass, cut into medium size pieces
1/2 cup soy sauce
1/2 cup Worcestershire
3 table spoon liquid smoke

Combine ingredients in sealable container...add fish and let sit overnight... turn every two hours... place in dehydrator and enjoy.

Pepper Jerky

2 to 3 lbs Pot Roast or Whatever's on sale.
Have Butcher slice it for jerky. Lay slices on foil. Sprinkle seasoning salt and ground black pepper on both sides. Hang up in a dry warm place (I use my garage). Depending on temperature it may take three days to one week. In winter it may take longer.

Gourmet Teriyaki Jerky

INGREDIENTS:

2 or 3 lean round steaks
2 to 3 cups teriyaki sauce
5 or 6 large garlic cloves
1/4 cup brown sugar
McCormick Caribbean Jerk Seasoning

After trimming every bit of fat from the steaks, slice into 1/2 inch thick strips and place in large Tupperware-type container. Combine the garlic, teriyaki sauce, and brown sugar in a blender and blend on high 15-20 seconds. Pour mixture into above-mentioned container until meat is covered. Mix thoroughly with hands until all meat is well coated. Marinate in fridge for at least 24 hours. When meat is done marinating, drain it well and lay it across a rack of your choosing which will fit in your oven. Sprinkle the Caribbean jerk seasoning on the meat liberally. Put in oven at lowest setting possible and leave the oven door cracked open. Let meat dry until it breaks when doubled over.

Jerk Jerky

Ingredients:

8 tsp. allspice
2 Tbsp. dry mustard
4 tsp. paprika
2 tsp. onion powder
2 tsp. lemon pepper
1 tsp. ground wh.or bk pepper
2 lbs. lean beef or wild game
3/4 tsp. cayenne pepper
1/4 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. garlic powder
1/4 tsp. dry thyme
1 tsp. Scottish bonnet peppers crushed. (see below)

Preparation:

Combine all above ingredients (except meat)

Note: Scottish bonnet pepper; Remove the stems from the peppers, and, if you want to decrease the heat, also remove the white membranes and seeds from the inside. Do not handle Scotch bonnet peppers without wearing plastic or latex gloves; the oils can cause serious irritation and burning to your hands. If you're a bit apprehensive about eating something that hot, you can substitute a milder pepper

Prepare meat as you would for dehydrator. Rubbing both sides of slices with spice mixture or add juice of two lemons to 4 Tbsp. of spice mixture and enough water to make a marinade. Either way let stand overnight. Dehydrate as usual.

New Mexico Jerky

4-7 lbs of lean roast, cut 1/8"-1/4" thick
3/4 to 1 c soy sauce
1/2 c honey
1 c red wine...any kind you like
1-2 tbsp Worcestershire Sauce
1-2 tbsp garlic powder
1-2 tbsp onion powder
1-2 teaspoon cayenne
6-8 tbsp New Mexico Red Pepper Flake (any other red pepper flake will work too...the hotter the better)

Combine ingredients, and stir until blended. Let stand in fridge for 10-24 hours - shake around when possible.

Favorite Jerky

1 12oz can of stewed tomatoes (with green peppers if wanted)
2 teaspoons of diced garlic.
1 teaspoon of onion powder.
3 tablespoons of soy sauce.
salt and pepper to taste.
1/4 cup Worcestershire sauce.
3 teaspoons hot pepper spice or your favorite. Hot sauce. (Optional)
3 teaspoons liquid smoke. (Hickory or mesquite)

Place it all in a blender and puree, pour into a big zip lock bag and place in strips of steak. (A lot of supermarkets now sell the steak already sliced for jerky.)

*Let soak OVERNIGHT...remove from bag and paper towel off excess, place in dehydrator, sprinkle with salt and dehydrate.

Full of Flavor Jerky

I use Ronco Dehydrators and have tried quite a few recipe combinations. I have found this to be the best and most flavorful:

3-5 lbs of lean rump roast, cut 1/8"-1/4" thick
3 cups soy sauce (can also use teriyaki or special marinade)
1/2 cup brown sugar
1/4 cup Liquid Smoke
1-2 tbsp of Garlic Garni
1tbsp garlic pepper (if you like garlic)
1-2 tbsp Worcestershire Sauce
1-2 tbsp A-1 Sauce

Place approximately 20-25 strips into the bowl of marinade
Let soak for at least 45 minutes (longer if strips are thick)
Place on dehydrator until completely dried (approx 20-24 hrs) Remove when desired pliability is achieved.

**Note: Remember to rotate trays midway through drying.

IN YOUR DREAMS JERKY

I'VE LOOKED AT LOTS OF RECIPES FOR BEEF JERKY AND USING SEVERAL COMBINATIONS CAME UP WITH THIS ONE. HOPE YOU ENJOY IT. YOU CAN USE YOUR OVEN!

3lbs. London Broil (ask the butcher to slice it for you, thin for jerky)
2 cups of soy sauce
2 TBPS of liquid smoke (I use hickory)
1/2 cup brown sugar
1 cup of water
3 TBSP of granulated garlic
1 TBSP of black pepper
2 TPSP Tabasco or hot pepper sauce (optional)
2 TBSP of Worchester sauce

MIX ALL INGREDIENTS TO MARINADE, PUT SLICED BEEF IN AND COVER, REFRIDGERATE OVERNIGHT OR 2-6 HOURS. PLACE IN DEHYDRATOR OR ON OVEN RACK DIRECTLY, LINE THE BOTTOM OF OVEN WITH FOIL TO CATCH DRIPPINGS, SET OVEN AT 175 DEGREES AND SLOW COOK FOR 3-6 HOURS UNTIL DESIRED CONSISTENCY. PLACE IN ZIPLOCK OR STORAGE CONTAINER, WILL KEEP UP TO 1 MONTH, IF IT LASTS!

JERKY... FOR DUMMYS

First a word on meat.... cleaning and prep is everything if not done properly you will get sick. All fat should be removed, as it will increase the shelf life of product. See a lot of recipes that don't have enough salt...hey folks jerkin meat was done to help save it from spoiling, so use a proper amount of salt.

Now... What type of meat are we going to use and how are we going to dry it. Ground is good 4tbsp pickling salt, 2tbsp black pepper bout 2 of crushed red pepper (I like about a teaspoon of red pepper sauce. 3tbsp onion and garlic powder and half a cup packed brown sugar. and about a cup and a half of cold water. Mix well and let it work overnight in the fridge. Roll it out 1/4 inch thick and stick it in your dehydrator till its dry but not brittle 6to8 hrs at about 160deg. Try it its good meat should keep awhile without refrigerating as long as it cool about 70 and fats been removed.

Dad's Favorite Jerky

This recipe uses leftover steak.
Slice steak 1/4"
Place on oven rack and dry at lowest setting overnight.

Berta's Jerky

It's very simple
3/4 to 1 c soy sauce
1/4 c water
Montreal steak spice
Mrs. Dash (optional)
1/4 c barbeque sauce (optional)

Can add onion or garlic powder as well marinade 3 hours or more and place in dehydrator, time varies as per model and thickness of meat.

Dewey's Smoking Hot Venison Jerky

1/2 to 1 lb. venison cut into thin strips.
1 10 oz. bottle of teriyaki or soy sauce.
2 oz. liquid smoke.
Tabasco sauce
cayenne pepper
crushed red pepper

Put meat in a medium sized Tupperware bowl.
Add crushed red pepper till you feel you've added enough.
Do the same with the cayenne pepper and Tabasco sauce.
Mix together with an old wooden spoon.
If it looks like you have enough pepper and Tabasco add the teriyaki and the liquid smoke and mix together.
Marinade for about 8 hours in the fridge.
Place strips on dehydrator trays leaving space between the strips for the air to flow thru.
Dehydrate for 8 to 12 hours till good and dry.
Very hot but good!

Teriyaki Venison Jerky

1/2 to 1 lb venison cut into thin strips.
1 10oz. bottle of your favorite teriyaki sauce.
2 oz. liquid smoke.(not the concentrated kind)
Mix the liquid smoke and teriyaki in a medium sized Tupperware bowl and add meat. Marinade in the fridge for about 8 hours. Lay the strips on the dehydrator trays leaving enough space between them for air to move around them. Turn the dehydrator on and let it run for 8 to 12 hours. Check the meat every now and then after 8 hrs to see if it's good and dry. Then refrigerate. Be careful this stuff is addictive!

SEK Style

12 to 15 lbs venison sliced 1/8" to 1/4" thick. Use front legs, hindquarters or back straps and insure you remove all fat (sinew is okay, just makes it last longer chewing).

10oz Worcestershire Sauce;
5 oz Soy Sauce;
3.5 oz Wright Liquid Smoke;
2 Heaping Tablespoons of Each . . .
Onion Powder;
Garlic Powder;
Lowry's Seasoned Salt;
Broiled Steak Seasoning;
Montreal/Canadian Steak Seasoning;
(optional Lemon Pepper or Black Pepper);

You can add one cup of Catsup and prepared mustard or you can add one bottle of marinade (hickory, etc.) For hotter jerky just add Tabasco sauce or cayenne pepper to suit your taste. Mix all together and pour over meat. Insure to stir the mixture into the meat so all gets covered and let set for as long as you want. I have a Harvest Maid FD-5000 dehydrator with nine square racks that I fill. I leave space between meat on the rack and dry at 145 degrees until it is dry. I like mine brittle so I really dry it. I just place a piece in my mouth and let it soften as I enjoy the flavor. You can place dried jerky in a zip lock bag with a slice of fresh bread and it will soften it back up.

Jalapeno Jerky

3 lbs. lean round steak
1/2 cup curing salt
1/2 cup ground pepper1 tablespoon Dave's Insanity Sauce
1 tablespoon Tabasco
1/2 cup Soy Sauce
2 Jalapeno Peppers
a few dashes of liquid smoke

Cut meat in 1/8th inch strips, against the grain.
Sprinkle curing salt and pepper on meat in place in Tupperware- mix. Let stand in fridge for 24 hours - shake around when possible. Mix Dave's, Tabasco, Soy, and liquid smoke together in bowl. Place meat on dehydrator trays and evenly brush on sauce mix until used. Mince peppers & seeds and smash on top of meat.
Dehydrate for 8-10 hours.

TEXAS-STYLE JERKY

1-pound ground beef
4 teaspoons salt
1 teaspoon pepper
1 teaspoon chili powder
1 teaspoon garlic powder
1 teaspoon onion powder
¼ teaspoon cayenne
3 dashes liquid smoke
½ cup water

Combine ingredients, and stir until blended. Add ground beef, mix. Marinade several hours in refrigerator. Place in dehydrator for 4-5 hours. *I use a jerky maker that makes ground beef/venison in perfect slices.

HICKORY SMOKE-FLAVORED JERKY

1 ½ - 2 pounds ground beef
¼ cup soy sauce
1 Tablespoon Worcestershire sauce
¼ teaspoon pepper
¼ teaspoon garlic powder
½ teaspoon onion powder
1 teaspoon Hickory smoke-flavored salt
A dash of Hickory smoke

Combine ingredients in a bowl; stir until seasonings are dissolved. Cover and let marinade 1 hour. Place in dehydrator for 4-5 hours. *I use a jerky slice maker; it makes the ground meat into even slices.

Hefty Heve's Spicy Jerky

3 lbs. lean round steak
1/2 cup curing salt
1/2 cup ground pepper
1 tablespoon Dave's Insanity Sauce
1 tablespoon Tabasco
1/2 cup Soy Sauce
a few dashes of liquid smoke
Cut meat in 1/8th inch strips.
Sprinkle curing salt and pepper on meat in place in Tupperware- mix.
Let stand in fridge for 24 hours - shake around when possible.
Mix Dave's, Tabasco, Soy, and liquid smoke together in bowl.
Place meat on dehydrator trays and evenly brush on sauce mix until used.
Dehydrate for 8-10 hours.

Joe Howard's Beef Jerky Recipe

I happened to find your website and found it rather enjoyable. I thought I would drop a note to let you know how I make my venison jerky. Start with two to three pounds of sliced venison in a bowl, and then add your marinade (I use dales steak seasoning, but any steak sauce you prefer should work) to the meat. Normally 8 to 10 ounces of steak sauce is enough to thoroughly marinate your meat. Then I add an eighth cup of seasoned salt and about the same amount of garlic powder. Mix well then place in fridge to marinate for at least 3 or 4 hours. After it is well-marinated place in dehydrator (times vary) until done and enjoy your jerky! This may not be the best jerky but it's the way I like it and make it. So feel free to use it on your website if you like or not if you prefer not to. Great website, great recipes so keep up the good work.

Jeff Boyd's Beef Jerky Recipe

Slice up 2 lbs of either beef or venison into 1" strips, pound with a meat malet. Then season with season salt, a pinch of garlic, and then add liquid hickory smoke and let sit for 24 hours. Then heat up 1 cup of honey, and coat the strips and then place in over at 250 in your oven for 8-10 hours or get a food dehydrator. Tastes great and even the kids will like it.

HAWAIIAN JERKY

Serving: 1 serving
1 lb Lean meat, thinly sliced
1 ts Salt
1 ts Ground ginger
1 tb Brown sugar
1/4 ts Pepper
1/8 ts Cayenne pepper
1 Crushed garlic clove
1/4 cup Pineapple juice
1/4 cup Soy sauce

General jerky method:
All recipes use 1 lb lean meat, thinly sliced.(3/16-1/4 in thick)
In a small glass bowl, combine all ingredients except meat.
Stir to mix well. Place meat 3-4 layers deep in a container,
spooning sauce mixture over each layer. Cover tightly and marinate 6-
12 hours in the 'fridge, stirring occasionally and Keeping the mixture
covered. Layout on trays, 24 to 36 Hours in dehydrator.
I used a couple of cans of pineapple chunks with the juice in the
marinated. Just dehydrated them with the meat.

HOME STYLE JERKY

Servings: 4 servings
1 lb Round steak, cut in strips 4 -"x1/8 " thick
1/4 cup Soy sauce
1 tb Worchester sauce
1/2 ts Onion powder
1/2 ts Garlic powder
1/2 ts Black pepper
3/4 ts Hot sauce
1/2 ts Hickory salt

Cook Time: 8 hrs
Slice round steak; cut in strips about 4 in. long and 1/8 in. thick.
(The slicing is easier if the steak is partially frozen.)
Combine all the Ingredients and marinate in the fridge for at
least 8 hrs, mixing occasionally then skewer the marinated strips on
bamboo skewers or toothpicks and hang the strips in the oven with a pan
below to catch the drippings.

Set the oven on its lowest setting (l00-150 F)
and use something to keep the door ajar. The jerky should be dry after
8-10 hours. This was my First time making jerky and the product come
out surprisingly good, but perhaps a bit too salty.
You might want to try low salt soy.

My Grandma's Jerky

Servings: 1
1/2 cup Dark soy sauce
2 tb Worcestershire sauce
1 ts MSG (opt)
1/2 ts Onion powder
1/2 ts Garlic powder
1/4 ts Ginger, powdered
1/4 ts Chinese five-spice powder
3 lb Lean beef brisket, eye of round or flank steak

Trim meat completely of fat and cut across grain into slices 1/8 inch thick. To aid in slicing meat thinly, freeze until ice crystals are formed. Blend all ingredients except meat in small bowl Dip each piece of meat into marinade, coating well. Place in shallow dish. Pour Remaining marinade over top, cover and refrigerate overnight.
Oven method: Preheat oven too lowest setting (preferably 110 F).
Place several layers of paper towels on baking sheets. Arrange Meat in single layer on prepared sheets and cover with additional toweling.
Flatten meat with rolling pin. Discard towels and set meat directly on oven racks. Let dry 8 to 12 hours (depending on temperature of oven).

Dehydrator method:
Arrange meat on trays in single layer and dehydrate 10 to 12 hours, depending on thickness. Store jerky in plastic bags or in tightly covered containers in cool, dry area.

MARINATED SPICY JERKY

Servings: 2 pounds
8 lb Beef or caribou round - or flank steak
6 ts Salt
4 ts Pepper
4 ts Chili powder
4 ts Garlic powder
4 ts Onion powder
2 ts Cayenne pepper
2 ts Liquid smoke
1 cup Water
3/4 cup Soy sauce
1/2 cup Worcestershire sauce

Trim all fat off the meat and cut into 1/4" thick Strips.
Mix other ingredients together in a bowl. Add the meat and cover.
Marinade overnight. Remove from Marinade and let dry on a rack.
Line a cookie sheet with foil and arrange meat on it in a single layer.

Dry for 6 or more hours at 175, turning after 3 hours.
Cool and bag it.

TURKEY JERKY

Servings: 1
1 Turkey meat sliced thin
2 tbsp. Liquid smoke
3 tbsp. Soy Sauce
10 Ds Tabasco sauce
1/3 cup Worcestershire sauce
1-1/2 ts Hickory seasoning Liquid
1 tb Onion salt

Mix all ingredients together in a marinade dish.
Mix together. Add strips of turkey or beef into marinade.
Marinade for 8-24 Hours, depending upon how often you shake mixture and how flavorful you want it.

Take strips out of marinade and lightly Dampen with towel to try excess liquid off. Place in dehydrator or on sheets for oven. Dehydrate till jerky is tough/crisp. Time Varies based on method of dehydration; use your best judgment (12-36 hours). Add extra Tabasco for spicier flavor.

VENISON JERKY

Serving: 1

4 lb Venison
1 cup of Barbecue sauce
2 tb Liquid smoke
1 ts Chili powder
1 tb Worcestershire sauce
Few grains cayenne pepper

Freeze venison until firm and solid enough to slice easily.
Cut into 1/8-inch slices with a sharp knife or slicer, and then cut Slices into strips 1 & 1/2 inches wide. Meanwhile, blend remaining ingredients and pour over venison strips that have been arranged in rows in a shallow baking pan. Marinate overnight in Refrigerator. Drain well.

Dehydrator: Cover trays with strips without overlapping. Dry 4 Hours at 140 F. Turn strips and rotate trays. Dry another 6 to 8 Hours. Well-dried jerky should be dark and fibrous looking and Brittle enough to splinter when bent in two.

Sun: Drying meat or venison jerky is not recommended in most climates

Oven: Lay strips of marinated meat in rows over trays being careful not to overlap strips. Dry at 110 F until strips will splinter on the edges when bent in two, 18 to 24 hours.

WESTERN BARBECUE JERKY

Servings: 1
1 ts Salt
3 tb Brown sugar
1/4 ts Pepper
1/3 cup of Red wine vinegar
1/8 ts Cayenne pepper
1/3 cup of Ketchup
1 ts Onion powder
1 lb Lean meat
1/2 ts Garlic powder
1 ts Dry mustard

Slice meat into long strips 3/16 to 1/4 inch thick. Uniform slices will shorten the drying time, so use a Meat slicer or have your butcher slice it for you. Cut across the grain for increased tenderness. Remove Excess fat.

In a small bowl, combine all ingredients except meat. Stir to mix well. Place meat 3 or 4 Layers deep in a glass, stoneware, plastic or Stainless steel container, spooning vinegar mixture Over each layer.

Cover tightly. Marinate 6 to 12 hours in the refrigerator, stirring occasionally and keeping the mixture tightly covered. Place the meat strips on drying racks. Do not overlap the strips to ensure good air circulation. Oven temperature should be 140 to 160 F (60 to 70 C) for the first 8 to 10 hours.

After that it may be lowered to 130 F (55C) until dry. Place aluminum foil or a baking sheet underneath the drying tray to catch the drippings. Occasionally blot the Jerky with paper towels as it dries to remove beads of oil.

Test jerky for dryness by cooling a piece. When cool it should crack when bent but not break. There should be no moist spots.

WILD GAME JERKY

Servings: 10 servings
2 lb Sliced venison 1/8" thick
2 tb Worcestershire sauce
2 tb Soy sauce
1 tb Salt
1 ts Ground red pepper
2 Cloves garlic, sliced
1 cup Corn whiskey
1 cup Water

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. 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. 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.

Rocky Whiskey's Beef Jerky Recipe

4lbs round steak

Marinate in mixture of
1/2 cup water
1/4 cup Worcestershire sauce
1 tsp coarse ground black pepper
1/2 tsp garlic powder
1/4 tsp onion powder
1/4 tsp nutmeg
1 tsp salt

Marinate overnight.
Put in food dehydrator 135-140 degrees until dry.

Venison Jerky #3

4-6 lb. Lean Venison
2 Tbsp. Salt
2 tsp. Onion Powder
3 tsp. Garlic Powder
2 tsp. Pepper
2/3 c. Worcestershire Sauce
1/2 c. Soy Sauce
2 tsp.
"Pecuin" Red pepper w/seeds, crushed sprinkle with liquid smoke
Warning! A note on hot peppers - Pecuins are very hot!
The amount listed above may be too much for some.
Cayenne's or Red Chili's would be a step down in spiciness.
If you use the hot peppers, be sure to wash your hands well.
If you don't, and you rub your eyes,
you'll know what "burning eyes" really means.
Cut Venison with the grain of the meat,
not across the grain, into 4" long, 1-1/2" wide, 1/8" thick strips.
Mix all other ingredients and pour over the meat.
Mix with hands to ensure that each piece of meat has been
covered by the marinade. I sometimes use garlic salt.
If you do, reduce the regular salt amount. The overnight marinade is
recommended, but if you are in a hurry, a couple of hours will work
fine. In my dehydrator, it takes approximately 6-11 hours, depending
on how dry (hard) you want the jerky, yours may vary. The jerky should
be dry but not brittle.

Venison Jerky #2

The best venison jerky recipe ever!

3 lbs. Venison, sliced 1/4 " thick by 3/4" wide
1/4 c. Liquid Smoke
1/2 c. Soy Sauce
1/2 c. Worcestershire Sauce
1/2 tsp Cayenne Pepper
1 tsp Accent meat tenderizer
1 tsp Garlic Powder
2 tsp Onion Powder
1/2 c. Warm Water
chili pepper seeds, to taste

Mix ingredients together well and soak meat in it for
24 hours (a zip lock bag works great). Insert toothpicks
through top of meat slices and hang on oven grates.
Heat oven to 190 degrees and prop oven door open slightly
and slow cook jerky for 5 hours and 15 minutes.

Venison Jerky

2 1/4 tsp. Tenderizing Salt
2 1/4 tsp. Pickling Salt
1 1/2 tsp. Garlic Powder
1 1/2 tsp. Pepper (any kind)
1 1/2 lb. Boneless Venison

Combine all the seasoning ingredients in a bowl or,
if you have one, a spare spice bottle with a shaker top.
Slice the venison with the grain into strips about
1/8 inch thick. Lay the slices on a cutting board
and sprinkle evenly with the seasoning mix,
as though you were salting the hell out of them.
Pound the strips lightly with a meat
mallet, flip them over and repeat.
Cold smoke the strips for 5 hours or more.
The jerky will become more brittle as it cools.
Refrigerate when done.
I only know how to cook these babies in a smoker.
If you are using a dehydrator, your manual will
probably give some times and stuff like that.
If you are going to try this in the oven,
I suggest very low heat for a long time, and
you might want to sprinkle the strips with some liquid smoke.

Kessler's Beef Jerky Recipe

I soak my beef overnight in a sauce consisting of liquid smoke, teriyaki bastes & glazes, and a small amount of soy sauce. When I put it on the dehydrator, I sprinkle a little garlic powder and red hot peppers. It is delicious.