

Venison Jerky

8 lb Venison/beef roast
1 T Salt
1/4 t Black pepper
1 t White pepper
1/2 t Red pepper
1 t Meat tenderizer
2 T Seasoned salt
2 t Accent
1 t Garlic powder
1 T Kitchen bouquet
2 T Morton tender quick
1/3 C Worcestershire sauce
1/3 C Soy sauce
1/3 C Barbecue sauce
1/3 C Liquid smoke

t = teaspoon
T = tablespoon
C = cup

Cut meat in thin slices. Meat is easier to cut when partially frozen and it will cut evenly. Combine salt, peppers, meat tenderizers, seasoned salt, accent, garlic and onion powders, kitchen bouquet, Morton tender quick, Worcestershire sauce, soy sauce, barbecue sauce and liquid smoke. Marinate meat in sauce for 24 hours in a sealable plastic bag. Place meat directly on oven racks, line bottom of oven with foil, or on rack in shallow pan and dry in oven for 6-8 hours on lowest setting. Continue to dry in warm oven if necessary. Ovens with pilot lights work especially well.