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RACKS Recipes: Venison/ Deer

Venison Jerky

3 lbs. deer meat cut into 1/2 x 1/4 inch thick strips
1 tsp. onion powder
1 tsp. black pepper
1/4 c. soy sauce
1 tbsp. salt
1 tsp. garlic powder
1/3 c. Worcestershire sauce

Mix all the above ingredients and pour over meat and marinate overnight in refrigerator or where cool. (Zip Lock bags do very well for this purpose.)

Dry in dehydrator or in very low oven setting, about 200 degrees, until completely dry (about 3 to 5 hours).