

Smokey Venison Jerky

- 2 pounds sliced venison
- 1/4 cups soy sauce
- 1-2 TBS Worcestershire sauce
- 1/2 tsp Morton Tender Quick cure or LEM Cure
- 1/2 tsp black pepper
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp seasoned salt
- 2 TBS brown sugar
- 2 TBS liquid smoke



Mix all together and stir until sugar is completely dissolved. Combine the marinade with the sliced venison and refrigerate overnight. Let venison drain well before drying. Arrange on wire racks, 1/8 to 1/4 inch apart to allow good air flow.

Dry in oven at 200 degrees for 5-6 hours, turning strips over halfway through cooking time. Cool several hours before storing.

Recipe by:
Alyssa Houkom for 1source.basspro.com

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Ground Deer Meat Jerky

- 3 pounds ground venison, thawed in refrigerator
- 3 TBS canning salt
- 1 tsp Quick Cure or 3/4 tsp LEM Cure (LEM suggests 1/4 tsp per pound)
- 1 tsp onion powder
- 2 tsp garlic powder
- 1 1/2 tsp cracked pepper



Mix spices, water and cure in a bowl. Add ground meat and mix with spice mixture thoroughly for about five minutes. Pack meat into jerky gun, eliminating air pockets. Shoot the ground meat onto wire racks in strips 1/8 to 1/4 inch apart.

Heat oven to 200 degrees. Place racks on top of drip pan and place pans in oven. After 3 hours, flip strips over and return to oven for another 2-3 hours of drying. Cool completely before storing.

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