

MK's Spicy Venison Jerky

Ingredients:

2- 3 LBS of Trimmed Venison	1 TBL Salt
1/3 Cup up Soy Sauce	1/4 TSP Black Pepper
1/3 Cup Worcestershire Sauce	1/2 TSP Red Pepper
2 TBL Morton Tender Quick Salt	1 TSP White Pepper
1 TSP Kitchen Bouquet Seasoning	2 TSP Lawry's Season Salt
2 TSP Accent Seasoning	1 TSP Garlic Powder
1 TSP Adolph's Meat Tenderizer	1 TSP Onion Powder
1/3 Cup BBQ Sauce (Hickory Flavor)	1/3 Cup Liquid Smoke
1/4 Cup Tabasco Sauce	2 TBL of Red Pepper seeds

Directions:

Cut Venison into thin Strips 1/2" thin, 1 1/2" wide by 4 to 5 inches in length. Mix all ingredients. Place in a covered container with Venison strips and marinate in refrigerator for 24 hours (Shake Often) Put a toothpick through the end of each strip and hang in on an oven rack at 125-150 degrees for 6-8 Hours.

If using a dehydrator place Venison in the dehydrator for approximately 4-5 hours.

For best storage if you make double or triple batches of Jerky, vacuum pack and freeze. It will last for several months.

Experiment with different BBQ sauces for different flavors.

Enjoy