JERKY

U.S.	Ingredient	Metric	Percent
	Enter weight desired here →		
5 lb.	Beef or venison, lean	2270.0 g	84.56
¾ cup	Soy sauce	175.0 ml	6.52
½ cup	Water	125.0 ml	4.66
3 Tbs.	Morton's Tender Quick®	42.5 g	1.12
2 Tbs.	Worcestershire sauce	30.0 ml	1.05
2 Tbs.	Sugar, brown	22.0 g	0.82
1 Tbs.	Hickory-flavor liquid smoke	15.0 ml	0.56
1 Tbs.	Onion powder	8.0 g	0.30
2 tsp.	Garlic powder	6.0 g	0.22
2 tsp.	Pepper, black	4.2 g	0.16
½ tsp.	Pepper, red	1.0 g	0.04

5 lb.   **← Totals →**   **2.7 Kg   100%**

This formulation is based on metric measures; U.S. measures are approximate!

Method:

1. The first step in preparing the meat is to rim and discard all the fat and connective tissue from the meat; fat will make the jerky rancid Figure a 75% weight loss.
2. Slice it into long, thin strips. Partially freezing the meat before cutting makes it easier to slice evenly. [If desire chewy jerky is, slice with the grain, into thin strips roughly ¼-inch thick; for a more tender, brittle jerky slice across the grain.]
3. Mix all the ingredients, except the meat, to get them well dissolved.
4. Place meat in a non-reactive pan; pour mixture over meat and mix all together well to coat all surfaces of the meat.
5. Let the meat marinate between 2-24 hours in the refrigerator. Spice development will be more pronounced the longer you marinate.
6. During that time, stir the meat around a couple of times to redistribute the marinade.
7. Hang in oven or smoker (use "S" hooks made from coat hanger) or place on smoking racks and adjust smoker temperature between 90°F and 100°F for beef; *Note: Jerky prepared from game is often contaminated with Salmonella and E. coli O157:H7 bacteria. Safety concerns will be minimized if game meat is smoked at 160°F.*
8. Dry the jerky until it almost cracks when bent.
9. Store the jerky in glass canning jars with a few holes punched in the lid to prevent the meet from getting moldy.