

Grandpa's Venison Jerky



Next time you hit the trails, don't forget to pack Grandpa's Venison Jerky. Seasoned with classic flavors of brown sugar, garlic, and soy sauce, our recipe will transport you back in time hunting in the woods as a kid. Use your NESCO Dehydrator to achieve the perfect balance of chewy and tender. Savor delicious protein at your convenience and guaranteed fuel for hours.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

3/4 cup soy sauce
1 tablespoon brown sugar
1 teaspoon liquid smoke
1 teaspoon salt
1/2 teaspoon minced garlic

1/2 teaspoon grated ginger
1/2 teaspoon freshly ground black pepper
1 pound venison strips

Instructions:

1. Mix all ingredients together except venison strips. Allow flavors to blend at least 15 minutes.
2. Add strips. Marinate at least one hour. For a longer marinating time, place in refrigerator in a covered container or an air-tight plastic bag.
3. Remove from marinade and place in your **NESCO® Dehydrator** on dehydrator trays. Dry at 155° F for 4 to 15 hours, depending on how thick meat is cut.