

# Salt And Vinegar Zucchini Chips



Not everything at a cookout needs to be unhealthy. These Salt and Vinegar Zucchini Chips are a simple but delicious treat that all ages will gobble up.

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## Bloody Mary Jerky



Who doesn't love the sweet, savory, tangy taste of a Bloody Mary? Now you can get that same great flavor all day, in your jerky!

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## **Jerky Marinade**



You won't want to season your jerky with anything else after trying our Jerky Marinade. Made with a combination of special spices and zesty sauce, this recipe brings out the best flavor in all your game. All you need are a few ingredients and your NESCO Dehydrator to transform your meat into the chewy snack you know so well.

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## **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.