

# Recipe from Linda's Kitchen

06-28-2008

Name

**BEEF JERKY**

Category

**SNACK**

Type

**OVEN BAKE**

Keyword

**JERKY**

Primary Ingredient

**BEEF**

From

**Bob Kendrick**

Amount

Ingredients

**6 lbs**

**Beef Skirt (or deer, etc)**

**2 bottles**

**Liquid Smoke**

**1 bottle**

**Worchestershier Sauce**

**1 tbsp**

**Coarse Ground Pepper**

**1 tbsp**

**Seasoning Salt**

**1/2 cup**

**Soy Sauce**

**3 tbsp**

**Brown sugar**

**3 cloves**

**garlic, smashed**

**2 tbsp**

**honey**

## Preparation Instructions

**CUT BEEF INTO STRIPS, 3/8" X 6"**

**PLACE ALL BEEF INTO MARINADE PAN.**

**MIX ALL INGREDIENTS IN A QUART SAUCEPAN.**

**BRING TO BOIL AND THEN SIMMER FOR 15". LET COOL.**

**POUR MIXTURE OVER MEAT AND COVER.**

**PLACE IN REFRIGERATOR OVERNIGHT, TURNING 2-3 TIMES.**

**DRIVE TOOTHPICK THRU END OF EACH PIECE OF MEAT.**

**SET OVEN TO 150 DEGREES, COVER BOTTOM OF OVEN WITH FOIL.**

**SPRINKLE PEPPER ON EACH STRIP OF MEAT (SEASON TO TASTE).**

**HANG EACH STRIP OF MEAT ON WIRE OF OVEN RACK.**

**DO NOT LET MEAT STRIPS TOUCH EACH OTHER.**

**LEAVE OVEN DOOR AJAR AND DRY THE MEAT FOR 6-8 HOURS.**

**Notes: IT MAY BE NECESSARY TO DRY THE MEAT FOR SLIGHTLY LONGER THAN 6 HOURS, BUT CHECK FREQUENTLY TO KEEP FROM OVER-DRYING. YOU MAY ALSO SUBSTITUTE DEER MEAT IF YOU LIKE.**