



BBQ Venison Jerky

A Twist on a Family Recipe

Ingredients

1/3 c. Worcestershire sauce
1/3 c. BBQ sauce
1/3 c. soy sauce
3 Tbsp. liquid smoke, hickory
1/4 c. brown sugar

2 Tbsp. tender-quick
1 Tbsp. garlic powder
1 Tbsp. onion powder
1 Tbsp. black pepper
4 lb. venison steak

Directions

1. Combine sauces, sugar, tender-quick, and spices.
2. Add venison steak to sauce. I mix with my hands to incorporate the venison in the sauce. Cover bowl and let sit in the refrigerator for 24 hours.
3. Dehydrate for 4-5 hours on 155°F until the jerky is dried the whole way through.
4. Store in container or plastic baggie. It does not need refrigerated.