

Simply Great Jerky Step by Step Instructions

Step 1



If you had your local butcher cut and trim your meat, this is going to go very quickly. Just go through all the meat and trim it leaner if you would like to. Then cut it into desired sized pieces. Set aside when completed.

Step 2



Into a plastic bowl, measure needed water and liquid smoke (if desired). Then add the seasoning mix and pink Prague powder, mixing well.

Step 3



Pour mixture over the meat and turn the meat over several times to coat the meat well. Put into the refrigerator and marinate overnight or 8 hours, turning occasionally for best results.

Step 4



If using your oven: Place meat evenly on the bamboo skewers and hang from the oven racks. Do not overcrowd. Maintain the temperature at 155 degrees. If using your food dehydrator: Place jerky meat onto dehydrator racks and space evenly.

Step 5



Remove jerky from racks and/or oven when the jerky has reached your desired texture.

Step 6



ENJOY!! And please be sure to come back for more!