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.

Your Key Ingredients:

NESCO Dehydrator
NESCO Jerky Seasoning

Grocery Ingredients:

4 Tbsp soy sauce
4 Tbsp Worcestershire® sauce
1 Tbsp tomato sauce
1 Tbsp grated ginger root (optional)

1/2 tsp black pepper (more pepper for hotter jerky)
1 Tbsp curry powder (optional)
2 cloves garlic
1 packet **NESCO® Jerky Seasoning**
1 pound meat strips

Instructions:

1. Marinate meat for 4 to 6 hours, then drain.
2. Place on **NESCO® Dehydrator** trays and dry 6 to 12 hours at 160° F or until dry and chewy. NOTE: Use for beef, venison, and game meats. *All wild game meat should be frozen for 60 days at sub-zero temperatures BEFORE DRYING to make certain all bacteria are killed.*