

Jerky Marinade

Bring out the flavor in all your cuts of beef, venison, and game with our classic Jerky Marinade. Trust us, this one is a winner. The key ingredient? Your NESCO Jerky Cure. Simply marinate meat, place on your NESCO Dehydrator, and dry. Whether you're taking on the outdoors by foot or traveling behind the wheel this hunting season, count on NESCO to make your meat taste as good as it deserves.

Your Key Ingredients:

[NESCO Dehydrator](#)

[NESCO Jerky Cure](#)

Grocery Ingredients:

4 Tbps soy sauce
4 Tbps Worcestershire sauce
1 Tbsp tomato sauce
1 Tbps 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 Cure**
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 155° 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.