Turkey Jerky



Backpack? Check. Flashlight? Check. Turkey jerky….? You don’t want to go without our Turkey Jerky on your next camping trip. Not only does it pack light and stay fresh for weeks, but it can also be made easily right in your NESCO Dehydrator. You can spice up this lean alternative to traditional beef jerky with just a few, simple ingredients. Grab a strip of protein-packed flavor and get hiking.

Your Key Ingredient:

NESCO Dehydrator

Grocery Ingredients:

2 Tbsp lemon juice
2 Tbsp freshly grated onion
2 Tbsp teriyaki sauce
1 Tbsp white sugar

1 Tbsp olive oil
1 Tbsp fresh grated lemon peel
2 tsp paprika
1 tsp crushed garlic
1 tsp salt
1 tsp freshly ground black pepper
1/2 tsp liquid smoke
1/4 tsp tabasco sauce
1-1.5 pound turkey tenderloin
Salt to sprinkle

Instructions:

1. Mix all ingredients together, except sliced meat. Allow flavors to blend at least 15 minutes. While waiting, slice turkey tenderloin into thin, 1/2 inch strips.
2. Add meat strips and marinate at least one hour. For longer marinating time, place in refrigerator in a covered container or in an air-tight plastic bag.
3. Remove from bag, place in **NESCO® Dehydrator** on dehydrator trays. If desired; sprinkle a little extra salt on top of jerky while it’s still moist. Dry at 160° F for 6 to 12 hours or until chewy.