Quick Jerky

Ingredients

- Wild game or beef
- Morton's sugar cure
- Liquid Smoke or A-1 sauce (optional, for finishing)

Instructions

1. Remove all fat from the meat (this is important).
2. Cut into strips of any size, not over 1/4" to 1/2" thick.
3. Rub Morton's sugar cure into each strip.
4. Place strips on a rack in the oven and set oven temperature between 140°F and 200°F.
5. Leave the oven door ajar so moisture can escape.
6. Dry the meat to taste.
7. After strips are dried, you may paint them with Liquid Smoke or A-1 sauce.

Quick Jerky

Wild game or beef - Remove all fat (this is important) Cut to any size strips, not over ¼" to ½" thick. Rub into each strip Morton's sugar cure. Place in oven on rack and set oven between 140° & 200°. Leave door ajar so moisture can escape and dry meat to taste. After strips are dried you may paint them with Liquid Smoke or A-1 sauce

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