

# SMART'S VENISON JERKY

*from Jason Smart*

## Ingredients

- 10-15 lbs venison
  - 3 Bottles Allegro Hickory Smoke Marinade
  - 1 Bottle Allegro Hot & Spicy Marinade
  - Crushed Red Pepper
  - Course Ground Black Pepper
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## Directions

- Slice venison across the grain (muscle fibers) into 1/8" to 1/4" slices.
  - Place in a large bowl with marinade, mix thoroughly, making sure you have good coverage.
  - Marinate for at least 8-12 hours, 24 if you have time. Mix by hand after 30 minutes to get it ready to sit.
  - Mix by hand every 4-6 hours if you can. Do this at least once.
  - Place on dehydrator, sprinkle with red pepper and/or course ground black pepper to taste. Remember the meat will shrink but the pepper quantity and heat will not, so don't overdo it.
  - Begin dehydration at about 140 degrees. Every batch is different with regard to time. Rotate trays top to bottom at least once. Begin checking for doneness after 6 hours. About 8 hours is average, but it's done when it's how you like it.
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