



VENISON JERKY

A TASTY SNACK

Venison jerky - simple and so good. It takes some time to cook but is very easy. Jerky the perfect little snack to serve your friends before dinner, or you can bring it as a treat on a hunting trip.

VENISON JERKY

Ingredients

- 200 g. wild meat (this is roe deer, cut from back leg)
- Dark beer, enough to cover the meat
- 2 tsp. Honey
- ½ tsp. Dijon mustard
- 3 tbsp soy sauce
- 1 tsp cayenne pepper
- Hot chili sauce (optional)

 About 2-3 hours

Method

Slice in long thin strips. Mix honey, Dijon mustard, soy sauce and cayenne pepper in a bowl. Add some hot chili sauce if you like. Place the meat in the bowl making sure to cover it evenly with the marinade. Next, pour in the dark beer until the meat is fully covered. Set aside and refrigerate at least overnight, but ideally for 24 hours.

Preheat oven to 70 °C (160 °F). Place a pan on the bottom of oven to catch drips, or line with kitchen foil.

Place meat strips on a rack so that they do not touch each other, and dehydrate for 2 hours in the oven, or until desired consistency is achieved. Keep an eye on it. It's done when you can tear the jerky apart. The jerky should last for at least two weeks in a sealed container stored at room temperature.

Happy cooking & Bon appétit.