



OVEN~BAKED JERKY



Days Before: Place Tenleytown Meat in refrigerator to defrost for 36 - 72 hours. They can be sliced even if partially thawed.

Prep Time: ~**1 hour per roast**

Cook Time: **4-8 hours** (largely unattended)

Recipes below yield roughly **1/4 cup marinade**, good for use on **1 pound of meat**. Double the recipe for 2 pounds of meat, etc.

1 pound of meat will yield roughly 1/3 to 1/2 lb dried jerky. We strongly recommend using any of our roasts except for the tenderloin (too costly) and chuck (difficult grain to follow). The lamb shoulder is also difficult but the taste is worth the effort!

Trim **excess fat** off roast and continue to **trim** fat as you progress. Slice **roast(s)** into strips roughly **1/4 inch thick, along the grain**. To make slicing easier, consider putting meat in freezer for 2 hours, or start with slicing an only partially thawed roast. Combine with **marinade** in heavy duty ziplock bags, **refrigerate** for at least **20 hours** and up to **40, mixing frequently**.

Remove slices and **pat dry** of excess marinade. Lay slices flat on **wire rack** and bake at **160 degrees for 4 - 8 hours**, keeping **oven door slightly ajar** with a rolled towel. Longer baking times will yield drier, crispier jerky (which will keep longer). Once pieces reach desired doneness, remove from oven, bring to room temperature, and store in a cool, dry place in an airtight container.

ORIGINAL

1/4 cup **soy sauce**
1 tbs **worcestershire sauce**
1 tsp **onion powder**
1 tsp **pepper**
1/2 tsp **garlic powder**
1/2 tsp **salt**

FOX SAUCE

1/4 cup **soy sauce**
2 tbs **hot sauce**
1/2 tsp **pepper**
1 tsp **brown sugar**
1/4 tsp **red pepper**
1/4 tsp **cayenne**

JERK

1/8 cup **soy sauce**
1/8 cup **jerk marinade**
4 tsp **dry jerk rub**
1/2 tsp **salt**

1/4 cup marinade needed to coat **1 pound of sliced meat** which yields **1/2 lb jerky**



PEOPLE



PLANET



COMMUNITY



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