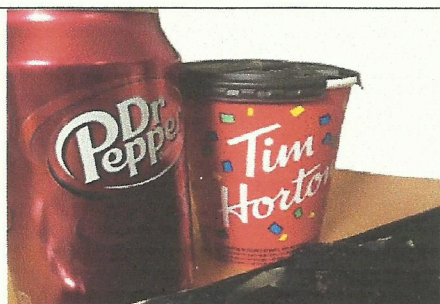


Recipes

- Fish
- Wildgame

<http://lojesa.com/NearNorthOutdoors>

Dr. Timmies Venison Jerky

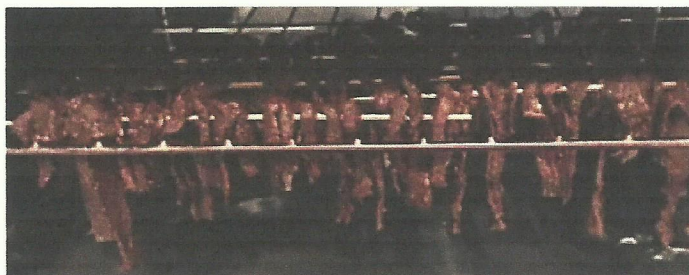
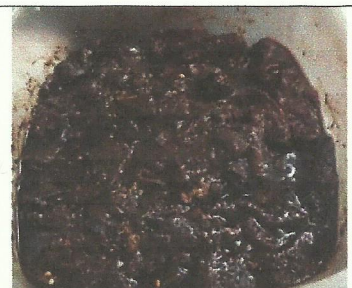


Dr. Timmies Ingredient List

- 1 cut 4 large venison round steaks into cubes and strips for these amounts of each ingredient, approximately 5 - 6lbs
- 1 small cup of perked coffee
- 1 cup of Dr. Pepper
- 1 cup of Soy Sauce
- 3 tablespoons of Brown Sugar
- 1/4 cup of Worcestershire Sauce
- 2 tablespoons of Molasses
- 1 "T" spoon of Cayenne Pepper
- 2 Tablespoons of Black Pepper
- 1 Tablespoon of Sea Salt
- 1/2 Tablespoon of Liquid Smoke

Dr. Timmies Preparation

- mix the marinade ingredients in a large bowl
- add strips and cubed meat making sure submerge meat as best you can in the marinade
- cover bowl with plastic wrap and place in the refrigerator overnight or up to 12 hours
- remove marinated meat from bowl placing it on a cookie sheet covered with paper towel
- pat meat with a paper towel from above as well to remove as much moisture as possible
- now, the rather lengthy process of piercing the meat individually onto the skewers trying to space them properly to fit the spacing of your oven rack



Set your oven at 150° and leave a slight opening in your oven door. This is to let moisture escape while it's dehydrating. The length of time you leave it in I have found depends on the average thickness of the cubes or strips. For thinly sliced portions up to 1/4" I've allowed 4 hours in the oven and for thicker chunks, up to 3/8" which this batch was I allowed 5 hrs which could have been increased slightly.