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DEER JERKY

Ingredients

Venison 1 bottle Worcestershire sauce ½ bottle soy sauce Freshly ground pepper

Cut your strips of meat about 3mm thick.

Soak these in a bowl with 1 bottle of Worcestershire sacue and a 1/2 bottle of soy sauce.

Add fresh ground pepper if desired to taste.

Soak overnight in the fridge.

Take out and place on dehydrator.

Recipe compliments of Mandagery Creek Venison Tel: (02) 6365-6171 Fax: (02) 6365-6209 Email: <u>tim@mandagerycreek.com.au</u> Website: <u>http://www.mandagerycreek.com.au</u>

