

TERIYAKI DEER JERKY

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2 LBS. VENISON, TRIMMED

2 TBSP. SUGAR

1/2 TSP. ONION POWDER

1/2 CUP SOY SAUCE

**3 COINS, EACH 1/4" THICK FRESH
GINGER**

1/2 TSP. BLACK PEPPER

1/4 CUP MIRIN

1 CLOVE GARLIC, CRUSHED

PREPARATION

- In a mixing bowl, combine the soy sauce, mirin, sugar, ginger, garlic, onion powder, and pepper.
- With a sharp knife, slice the venison into 1/4-inch thick slices. Trim any fat or connective tissue.
- Put the meat slices in a large resealable plastic bag. Pour the marinade mixture over the venison and massage the bag so that all the slices get coated with the marinade. Seal the bag and refrigerate for several hours, or overnight.
- When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Remove the venison from the marinade; discard marinade. Dry the meat slices between paper towels.
- Arrange the meat in a single layer directly on the grill grate. Smoke for 4 to 5 hours, or until the jerky is dry but still chewy and somewhat pliant when you bend a piece.
- Transfer to a resealable plastic bag while the jerky's still warm. Let the jerky rest for an hour at room temperature. Squeeze any air from the bag, and refrigerate the jerky. It will keep for several weeks. Enjoy!
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Difficulty: 2/5
Prep time: 15 mins
Cook time: 4 hrs
Serves: 4 - 6
Hardwood: Mesquite
