

# Game Jerky Marinade

September 12, 2010

## Brine

For wild game:

Submerge meat in a brine composed of baking soda and salt.

Let the meat set for at least one day.

## Marinade

In a large container, mix

$\frac{1}{2}$  bottle of Liquid Smoke.

$\frac{1}{2}$  cup of soy sauce.

$\frac{1}{2}$  cup worchestershire sauce.

$1\frac{1}{2}$  teaspoons of powder meat tenderizer.

$1\frac{1}{2}$  teaspoons of seasoned salt.

$1\frac{1}{2}$  teaspoons of onion salt.

$\frac{1}{2}$  teaspoons of pepper.

$\frac{1}{2}$  teaspoons of garlic powder.

1 package of McCormick meat marinade.

Let the meat soak in the marinade for at least one day. Cook the meat in a dehydrator for about 8 hours.