

MARINADE FOR BEEF, FISH OR TURKEY JERKY

½ lb brown sugar

3 cups soy sauce

Spices of your choosing

½ cup liquid smoke (optional)

Mix ingredients in bowl and let stand while you are cutting the meat. Place beef, fish or turkey into the bowl of marinade, secure lid and let stand about 10 minutes. Shake bowl and turn bowl every few minutes to cover all pieces equally. Drain in sieve or colander. Place on trays and dehydrate. Turn and rotate trays every few hours. Drying time is about 1-2 days for a 5-7 tray (no fan machine) or 8 to 12 hours with a deluxe 10-15 tray motorized-fan Food Dehydrator.