

## *Jerky*

- 1 1/2 pounds beef (or any meat)
- 1 teaspoon seasoned salt
- 1 teaspoon onion powder
- 1/2 teaspoon pepper
- 1/2 teaspoon garlic powder
- 1/2 cup Worcestershire sauce
- 1/2 cup soy sauce

At home, remove fat from meat. Cut into 1/4-inch slices along grain. The thinner the meat, the faster it dries. It is easier to slice if partially frozen. Combine dry and wet ingredients to make marinade. Marinate meat overnight in refrigerator. Drain. Lay meat strips on oven rack and place foil on bottom rack to catch drippings. Leave door ajar. Set oven at 150 degrees F. Dry meat for five hours. Turn oven off, turn strips over and leave in oven for another five hours. Store jerky in covered container with holes punched in lid. Makes one pound.