

## BEEF JERKY

- 1 pound meat-cut in strips
- 3 tsp Seasoning
- 1 tsp Cure
- ¼ cup water

Mix the seasoning, cure and water together. Take the meat and place in gallon-size baggies. Pour the marinade over the meat in the baggies and seal. Shake the baggies till all the meat is covered in marinade. Then refrigerate the meat overnight. Take these out the next day.

Place pan or foil in bottom in oven to catch drippings. Spray oven-drying racks lightly with cooking spray and space strips evenly on them. Place in oven for 1½ - 2 hours on 200 degrees with door open slightly. Turn the jerky often and taste periodically. When cooked to your liking, remove and store.