**Make Your Own Jerky Using Smoking Gun Jerky Marinade:**

**WHOLE MUSCLE:**

* Cut up 5 lbs of lean meat across the grain into 3/16" thick strips.
* Place cut meat in large mixing bowl.
* Shake marinade bottle well to suspend particulates and pour into mixing bowl.
* If you are adding additional ingredients from our recipe page to create different flavors of jerky, add these now and mix well before adding to meat mixture.
* Pour in contents of marinade and stir to coat meat thoroughly—mix with your hands to get the best coverage of marinade worked into the meat.
* After thoroughly mixed, place meat and remaining marinade into a one-gallon resealable plastic bag. Seal.
* Marinate in refrigerator for 12-24 hours, turning mixture several times to coat evenly.
* Place jerky strips in dehydrator, oven, or smoker following manufacturer's instructions for drying (approximately 5-8 hours).

**GROUND MEAT:**

* Shake marinade well to suspend particulates.
* Pour 12-oz Smoking Gun Liquid Marinade over 5 lbs ground meat.
* Mix marinade and meat with hands to distribute marinade throughout evenly.
* After thoroughly mixed, place meat in refrigerator for 12-24 hours to marinate.
* When ready to use, knead the meat/marinade mixture again.
* Roll into tube-shaped rolls and place in jerky gun.
* Spray cooking racks with nonstick spray coating well.
* Shoot meat onto trays using the flat attachment from the gun.
* Place jerky strips in dehydrater, smoker, or oven and dry according to manufacturer's instructions (approximately 4-6 hours at 160 degrees).
* You may use remaining marinade for chicken, pork chops, loin, hamburger patties, or other meats as an all-purpose marinade for grilling!

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**STORAGE SUGGESTIONS**

Shelf life of jerky depends on several elements. Moisture content, packaging, and the temperature in which it is stored all play vital roles. Jerky shelf life will be longest if it is stored in airtight containers and in a cool, dry place. Jerky can also be placed in the freezer to be used within three months.