



**Ingredients:**

Oven Jerky

2 lb. ground beef (ground sirloin or ground round)

1/4 c soy sauce

2 t sea salt

1 t garlic powder

1 t onion powder

1/2 t ground ginger

cracked black pepper (to taste)

Directions: (store in fridge for 1 week or freeze for longer storage)

Preheat oven to 200°F.

Combine soy sauce ( I use gluten free), sea salt, garlic powder, onion powder, and ground ginger together in large mixing bowl.

Using your hands mix the ground beef with combined ingredients in the bowl. (ground round or ground sirloin, any lean ground meat works) Mush it up good.

You will need an edged baking pan, parchment paper and a rolling pin.

Sandwich meat mix between parchment papers and roll flat with the rolling pin to a 1/4 inch even thickness. Remove the top parchment paper sheet and score lines in the meat for breaking apart when finished.

Sprinkle cracked pepper (to taste) on top of meat, lightly press in with hand. Place on baking pan.

Bake in oven for 4-6 hours. Place a wood spoon in oven door to allow moisture to escape. Turn meat over once around mid way. The thicker the meat the longer the cooking time.

Allow to cool and enjoy!

Recipe adapted from *theprimepursuit.com* for Woodbridge Dairy Farm