

Salmon Jerky – Reprinted with the permission of Matt Lubecke – Thanks Matt!

Ingredients:

10 lbs - Salmon or Trout Fillets
20 oz. - Soy Sauce (La Choy)
15 oz. - Worcestershire Sauce (Lea&Perrins)
20 oz. - Teriyaki Sauce (La Choy)
5 oz. - Liquid Smoke
1/2 cup - Dark Brown Sugar
1/4 cup - Garlic Powder
1/4 cup - Onion Powder
2 tsp - Cayenne Pepper



The amounts of marinade ingredients can be increased, decreased, or omitted to your preference. But the liquid ingredients need to be kept around the 60 ounce range, so that the marinade will cover all of the sliced meat.

Mix all of the marinade ingredients in a large bowl with a tight fitting cover. Use a needle nose pliers to remove all the pin bones from the fillets. Remove the skin from the fillet and trim any dark meat that was on the skin side along the lateral line of the fillet. Use a very sharp knife to slice the fillets into 1/4"-3/8" strips. (Thinner strips will dry quicker, but tend to fall apart. Thicker strips take longer to dry, but they stay together well while prepping and drying.) Toss the strips straight into the premixed marinade as you cut them. Once all the fish is sliced, mix the fish/marinade carefully with your hands, so that the fish does not break apart. Let it marinate for about 24 hours in the refrigerator, stirring occasionally.

I use a ten tray dehydrator from Cabelas. Each tray will hold about 1 pound of strips. Turn the the dehydrator on to its highest temperature setting and let it run for 8-12 hours. During the drying, there will be a lot of dripping occuring in the first couple hours. Soak whatever moisture drains out with paper towel from the bottom of the dehydrator. Then rotate the trays and check the dryness of the strips occasionally until they are to your liking. The dryer you make it, the better it will keep without any refrigeration. If you prefer it somewhat moist, you will need to keep it refrigerated.