



MALCOLM D. McLEAN

FOREST PRODUCTS
BROKER CONSULTANT

207-364-2731

SUMMER 207-642-4181

Cut lean meat into
 $\frac{1}{4}$ " thick strips \pm 1" wide

Soak in marinade, turning
several times, for 1 to
2 hours.

Arrange meat on racks with
space between strips for good
air circulation.

Dust each side of strips
lightly with salt mix.

Salt Mix

$\frac{1}{4}$ C salt

1 T celery salt

$\frac{1}{2}$ t garlic powder

$\frac{1}{2}$ t onion powder

$\frac{1}{2}$ t black pepper

$\frac{1}{2}$ t paprika

$\frac{1}{4}$ t red pepper



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07 354 2731

SUMMER 207 642 4425

Marinade

1 cup Soy sauce

1 t liquid smoke

1/4 t Tobacco sauce

1/4 c Brown Sugar

1/4 c water