

Rabbit Jerky Recipes

Fryover Family Recipe

1 pound rabbit meat or venison
1/4 cup Soy sauce
1/4 cup Worcestershire Sauce
1/2 teaspoon Garlic powder
1/2 teaspoon Onion powder
1/4 teaspoon Black Pepper
1/2 teaspoon Seasoning Salt

Combine all of ingredients except meat in a zip-lock freezer bag, seal and shake lightly to combine everything nicely. Now place meat in bag and re-seal it. Toss gently to coat all of meat and place in refrigerator overnight or for 12 hours. After meat has finished marinating place in a preheated 250 degree oven. Arrange meat in a single layer on a rack if possible otherwise a cooking sheet is fine you will just have to turn them. Bake for 4 hours until meat is dry to touch. If using a cookie sheet turn meat after two hours. Remove from oven and let air dry in a cool dry place for 24 hours. Can be ate immediately or stored in a covered container or zip-lock bag.

BBQ Rabbit Jerky

1 pound rabbit meat
1 1/2 teaspoon Onion powder
1/2 teaspoon Garlic powder
1/3 cup red wine vinegar
1/2 cup ketchup
1/4 teaspoon red cayenne pepper
1 1/2 teaspoon dry mustard
1/4 cup brown sugar
Salt per taste

In large bowl mix onion powder, garlic powder, vinegar, cayenne pepper, ketchup, dry mustard, brown sugar and salt. Pour marinade into zip-lock bag and put meat in it then toss to coat meat evenly. Refrigerate for as long as you prefer. Preheat oven to lowest temperature it will go 150-200 degrees F. Lay out foil on top of oven racks and place meat directly over foil. Turn the strips over every couple of hours cook jerky to your preference. I usually cook at 200 for 4-5 hours as we like our jerky a little more dry and chewy.

3 Sauce Rabbit Jerky

1 pound meat
1 Tablespoon Worcestershire Sauce
1/4 cup soy sauce
1 Tablespoon A-1 Steak Sauce
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/4 cup whiskey
1 teaspoon liquid smoke
Salt and Pepper to taste

In large bowl combine 3 sauces, onion and garlic powder, whiskey, liquid smoke, salt and pepper. Now add meat to the marinade and refrigerator overnight. Preheat oven to 150 degrees. Place meat on cookie sheets without overlapping and bake for 8-10 hours. Turn meat at least once before finish baking. Store in an air tight container or zip-lock bag.

Smoked Chili Flavored Rabbit Jerky

3 1/2 pounds rabbit meat
1 Tablespoon Chili powder
1 Tablespoon McCormick Hickory Smoke salt
1 1/2 Tablespoons salt
1/2 teaspoon red pepper
1/4 teaspoon garlic salt

Mix all ingredients together except meat. Pour marinade into zip-lock bag add meat and mix thoroughly. Refrigerate overnight. Smoke the meat in a smoker for about 6 hours.

Intoxicating Rabbit Jerky

1 pound rabbit meat
1/4 cup tequila
1/4 cup beer
1/2 cup wine
1/4 cup teriyaki
1/4 cup soy sauce
1 Tablespoon smoke flavoring
Salt and pepper to taste
Dash of favorite Hot Sauce

Combine everything but meat in large bowl. Add meat after ingredients are mixed cover bowl and refrigerate overnight. Preheat oven to 200 degrees F and bake for 12 hours .

Ginger, Garlic, and Lemon Juice Rabbit Jerky

1 1/2 pounds rabbit meat

1/4 teaspoon ground ginger

1/2 teaspoon garlic powder

1 teaspoon lemon juice

1/2 cup soy sauce

1/4 teaspoon black pepper

Combine all ingredients except meat. Place marinade in zip-lock bag and add meat. Refrigerate for at least 20 minutes. Preheat oven to 150 degrees F and bake meat 5-7 hours or until dry to touch.