



Gary's Beef Jerky Recipe

I had so many requests for this recipe, I had to sit down and get it on paper, let me know what you think. And please comment on my page if you try it.

1, 1 Quart Plastic container with sealing lid

1 Cup Soy Sauce

1 Cup Worcestershire Sauce

3/4 Cup Ponzu Sauce (Japanese Citrus seasoning)

3/4 Cup Braggs Liquid Amino seasoning

1 tsp onion powder

1 tsp granulated Garlic

1 Tbsp Black Pepper

¼ cup brown sugar

¼ tsp liquid smoke if you are going to smoke them, omit

1-2 Tablespoons of crushed red pepper depending on how hot you like it.

Mix all ingredients well and taste.

If you want heat, add Cayenne pepper to taste

3 lbs of thin sliced **VERY LEAN BEEF**

If there is a lot of fat it can go rancid, so choose accordingly.

Let the mixture sit for an hour to let all the ingredients get together.

Pour the mixture into a

1- 1 gallon Zip lock freezer bag

1 piece at a time drop in the meat slices, making sure each gets coated as you go.

When finished seal the bag SECURELY and massage gently to make sure all the cure coats the Beef.

Place in refrigerator.

Anytime after 8 hours and up to 3 days later drain in a colander and trim them into manageable pieces and place in smoker on wire cookie racks and smoke on low until dry

I use sometimes use an **American Harvest** dehydrator and it is by far the best I have used yet.

Smoker on low, Hickory pellets are a good choice mixed with Cherry for a nice red color.

Dehydrator on high, the next morning it should be done.

Bag and enjoy.

Gary

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