

Bold Teriyaki Beef Jerky

Umami-rich soy-ginger teriyaki style jerky.

Ingredients

- 2 lb lean beef, sliced 1/8â 1/4 inch
- 1/2 cup teriyaki sauce
- 2 tbsp soy sauce
- 1 tbsp brown sugar
- 1 tbsp rice vinegar
- 1 tsp ginger powder
- 1 tsp garlic powder
- 1/2 tsp black pepper

Directions

1. Prepare and slice trimmed lean beef.
2. Whisk teriyaki marinade ingredients.
3. Marinate beef strips in fridge 8â 16 hours.
4. Pat strips very dry.
5. Dehydrate at 160°F for 4â 6 hours until evenly dry and pliable.
6. Cool completely, then refrigerate in airtight bags or jars.

Product: Bold Teriyaki Beef Jerky

URL: <https://extraflyrice.com/product.php?slug=bold-teriyaki-beef-jerky>