

Total Jerk Recipe eBook

Cracked Black Pepper Beef Jerky

Pepper-forward jerky with a savory finish.

Ingredients

- 2 lb lean beef, sliced 1/8â 1/4 inch
- 1/2 cup soy sauce
- 1/4 cup Worcestershire sauce
- 1 tbsp brown sugar
- 1 tbsp coarse cracked black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp coriander (optional)

Directions

1. Trim fat and slice semi-frozen beef against the grain.
2. Whisk marinade ingredients in a large bowl.
3. Add strips and marinate 8â 16 hours refrigerated.
4. Blot strips dry and sprinkle a little extra cracked pepper if desired.
5. Dehydrate at 160°F for 4â 6 hours until dry, flexible, and leathery.
6. Cool completely before airtight storage.

Product: Cracked Black Pepper Beef Jerky

URL: <https://extraflyrice.com/product.php?slug=cracked-black-pepper-beef-jerky>