

## Total Jerk Recipe eBook

### Garlic Bourbon Style Beef Jerky

Garlicky, slightly sweet marinade with bourbon-style notes.

#### Ingredients

- 2 lb lean beef, sliced 1/8â 1/4 inch
- 1/2 cup soy sauce
- 2 tbsp Worcestershire sauce
- 2 tbsp brown sugar
- 2 tbsp apple juice
- 1 tbsp bourbon (optional)
- 1 tbsp minced garlic (or 1 tsp garlic powder)
- 1/2 tsp black pepper

#### Directions

1. Trim and slice beef strips evenly.
2. Whisk marinade ingredients until sugar dissolves.
3. Coat beef and marinate 8â 18 hours refrigerated.
4. Pat strips dry and lay flat on trays.
5. Dry at 160°F for 4â 6 hours (or oven at 170â 180°F).
6. When leathery and bend-crack texture is reached, cool and package.

Product: Garlic Bourbon Style Beef Jerky

URL: <https://extraflyrice.com/product.php?slug=garlic-bourbon-style-beef-jerky>