

## Total Jerk Recipe eBook

### Ghost Pepper Challenge Beef Jerky

High-heat marinade for true spice lovers.

#### Ingredients

- 2 lb lean beef, sliced 1/8â 1/4 inch
- 1/2 cup soy sauce
- 1/4 cup Worcestershire sauce
- 2 tbsp brown sugar
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp black pepper
- 1 tsp chipotle powder
- 1/2â 1 tsp ghost pepper powder (to tolerance)

#### Directions

1. Trim fat and slice chilled beef against the grain.
2. Whisk all marinade ingredients until sugar dissolves.
3. Coat beef strips thoroughly in marinade inside a sealed bag or container.
4. Marinate 8â 16 hours refrigerated; stir or flip once halfway.
5. Pat strips dry thoroughly.
6. Dry at 160°F for 4â 6 hours until leathery and flexible with slight cracking.
7. Cool fully; store airtight in fridge for best flavor stability.

Product: Ghost Pepper Challenge Beef Jerky

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