

## Classic Honey BBQ Beef Jerky

Sweet-smoky marinade with balanced garlic and pepper heat.

### Ingredients

- 2 lb lean beef (eye round/top round/flank), sliced 1/8â 1/4 inch
- 1/2 cup low-sodium soy sauce
- 1/4 cup Worcestershire sauce
- 2 tbsp brown sugar
- 1 tbsp honey
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp cracked black pepper
- 1/2 tsp red pepper flakes (optional)

### Directions

1. Trim all visible fat. Chill beef in freezer 45â 60 minutes, then slice against the grain into 1/8â 1/4 inch strips.
2. Whisk soy sauce, Worcestershire, brown sugar, honey, garlic powder, onion powder, black pepper, and optional pepper flakes.
3. Add beef and marinade to a resealable bag, press out air, and coat all strips evenly.
4. Marinate in refrigerator 8â 18 hours (overnight preferred), flipping the bag once halfway through.
5. Remove strips and pat very dry with paper towels to speed drying and improve texture.
6. Arrange strips in a single layer with no overlap.
7. Dehydrate at 160°F for 4â 6 hours (or oven at 170â 180°F for 4â 5 hours with the door cracked 1 inch).
8. Jerky is done when dry and leathery, bending with small cracks but not snapping in half. Cool completely before storing.

Product: Honey BBQ Beef Jerky

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