

## Total Jerk Recipe eBook

### Original Smokehouse Beef Jerky

Classic smoky-salty profile with no added heat.

#### 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 smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp coarse black pepper

#### Directions

1. Trim fat and slice beef strips evenly.
2. Mix marinade until well combined.
3. Marinate beef 8â 18 hours under refrigeration.
4. Pat strips dry before dehydrating.
5. Dry at 160°F for 4â 6 hours, rotating trays if needed.
6. Cool to room temperature before sealing in containers.

Product: Original Smokehouse Beef Jerky

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