

Total Jerk Recipe eBook

Spicy Firehouse Beef Jerky

Savory heat with smoky paprika and cayenne.

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
- 3/4 tsp cayenne pepper
- 1/2 tsp black pepper

Directions

1. Trim fat, partially freeze, and slice beef against the grain.
2. Whisk marinade ingredients in a bowl.
3. Add beef to marinade and refrigerate 8â 18 hours.
4. Remove strips and blot dry with paper towels.
5. Place strips on dehydrator trays without overlapping.
6. Dehydrate at 160°F for 4â 6 hours (or oven 170â 180°F, door cracked).
7. Check doneness: pieces should be dry and chewy with a slight crack when bent.

Product: Spicy Firehouse Beef Jerky

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