



Teriyaki Beef Jerky

Oscar · 29/09/2024



Prep Time

6 hrs

Difficult

Medium

Servings

12 hrs 15 mins

Description

Strips of beef are marinated in teriyaki sauce soy sauce and a blend of pineapple and garlic in this easy smoked jerky recipe

Ingredients

- - 2 cups teriyaki sauce - 1 cup soy sauce - 1 cup brown sugar - 1 dash Worcestershire sauce - ¼ pound fresh pineapple
- peeled - 2 cloves garlic - 2 pounds beef round
- cut into 1/2-inch thick strips

Instructions

1. Mix teriyaki sauce
2. soy sauce
3. brown sugar
4. and Worcestershire sauce in a large bowl. Place pineapple and garlic in a food processor or blender; process until smooth. Pour pineapple mixture and teriyaki mixture into a resealable plastic bag. Add beef
5. coat with the marinade
6. squeeze out excess air
7. and seal the bag. Marinate in the refrigerator for 6 to 8 hours. Preheat smoker to 225 to 250 degrees F (110 to 120 degrees C). Drain beef and discard marinade. Smoke beef in the preheated smoker until jerky is dry and chewy but not crispy
8. 6 to 8 hours. Store jerky in the refrigerator. Editor's Note: The nutrition data for this recipe includes the full amount of the marinade ingredients. The actual amount of the marinade consumed will vary.