



Jerky Lover39s Jerky Sweet Hot and Spicy

Jacob · 28/09/2024



Prep Time

3 hrs 15 mins

Difficult

Medium

Servings

8 hrs 30 mins

Description

We're confident this will be your favorite sweet and spicy beef jerky recipe for those that love that balance of hot and sweet. This is the ultimate treat for family outings, sporting events, camping, or hiking trips. Pineapple juice is the key that ties the flavors together. Go easy on the black and red pepper as the flavor goes a long way.

Ingredients

- 1 tablespoon onion powder - 1 tablespoon garlic powder - 2 teaspoons cracked black pepper
- or to taste - 1 pound lean beef sirloin tip
- sliced into 1/8 inch strips - 1/2 cup brown sugar - 1/2 cup soy sauce - 1/2 cup pineapple juice - 1/2 cup balsamic vinegar - 1/4 cup teriyaki sauce - 1/4 cup Worcestershire sauce - 5 tablespoons liquid smoke flavoring - 1 teaspoon red pepper flakes
- or to taste (Optional)

Instructions

1. Gather the ingredients. Mix together onion powder
2. garlic powder
3. and black pepper in a small bowl or cup. Season beef lightly
4. using only part of the spice blend and reserving the rest. Place beef into an airtight plastic container or bowl
5. and refrigerate. Stir together brown sugar
6. soy sauce
7. pineapple juice
8. balsamic vinegar
9. teriyaki sauce
10. Worcestershire sauce
11. and liquid smoke flavoring. Heat until brown sugar has completely dissolved. Refrigerate marinade until cool. Pour cooled marinade over the seasoned meat
12. and mix by hand to coat. Seal the bowl
13. and refrigerate for at least 3 hours. Arrange beef strips on the rack of a dehydrator
14. and sprinkle with a little bit more of the spice mixture and red pepper flakes. Dry for 5 hours
15. or to your desired dryness. Recipe Tip Use an electric knife and slice a semi-frozen sirloin for easier cutting and thinner
16. more uniform slices.