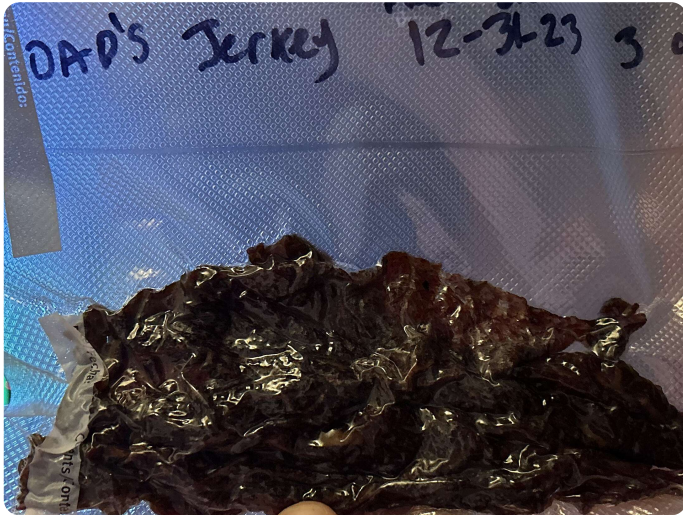


Dad39s Jerky Marinade

Savannah · 29/09/2024



Prep Time

8

Difficult

Medium

Servings

1 cup

Description

This jerky marinade recipe is from my dad He has been making beef jerky for as long as I can remember He started on an outdoor smoker before graduating to an indoor dehydrator He has gotten my husband addicted to it You can use any meat that you like I usually look for large inexpensive roasts with as little fat and marbling as possible

Ingredients

- - ½ cup soy sauce - ¼ cup Worcestershire sauce - 1 teaspoon hot pepper sauce (e.g. Tabasco™)
- or to taste - ½ teaspoon liquid smoke flavoring - ½ cup brown sugar - 1 teaspoon garlic powder - 1 teaspoon onion powder - ½ teaspoon black pepper

Instructions

1. Stir together soy sauce
2. Worcestershire sauce
3. hot pepper sauce
4. and liquid smoke in a bowl. Mix in sugar
5. garlic powder
6. onion powder
7. and pepper until combined. To Use Marinade: Toss 1 pound thinly sliced meat with marinade in a bowl until well coated. Place meat and marinade into a resealable plastic bag
8. squeeze out the air
9. and seal well. Marinate in the refrigerator for 48 hours
10. mixing twice. Remove meat from marinade; discard excess marinade. Prepare jerky according to the manufacturer's directions for your smoker or dehydrator.