

MESQUITE JERKY

INGREDIENTS:

❖ Beef	1 Pound
❖ Soy sauce	1 Cup
❖ Brown sugar	½ Cup
❖ Liquid smoke*	2 TBSP
❖ Paprika	1 TBSP
❖ Garlic	3 Cloves
❖ Salt	¼ tsp

METHOD:

1. In a shallow glass-baking dish, stir together soy sauce, brown sugar, liquid smoke, paprika, garlic, and salt.
2. Slice meat in 1/4-inch strips.
3. Lay meat in a single layer in marinates sauce.
4. Cover and refrigerate for at least 6 hours.
5. Arrange strips of beef in a dehydrator.
6. Let dry 6 hours, or to desired dryness.
7. Store in a storage bag of your choice.

NOTE:

I prefer to use Mesquite flavored liquid smoke but if you prefer the taste or for a VERY good alternative you can use Hickory flavored smoke.

