Beef Jerky Recipes

This one is mine

Hot & Spicy By Mike Moore



1. 2 pounds of London Broil, Flank, Round or Sirloin (lean)

- Marinade
 - 1. 2 or 3 cups of soy sauce
 - 2. Half a bottle of Hot Teriyaki
 - 3. 2 Table Spoons Garlic Chili sauce (at least)
 - 4. $\frac{1}{4}$ cup molasses
 - 5. $\frac{1}{4}$ to $\frac{3}{4}$ Coca-Cola

Optional Marinade Ingredients

- 1. ¹/₄ cup Whiskey (Knob Creek)
- 2. Crushed or powdered Garlic to taste
- 3. Brown Sugar to taste (half cup for me)
- 4. Dash of Liquid Smoke
- 5. Worcestershire Sauce
- 6. Half a can of Beer

- 7. Ground Pepper
- 8. Favorite BBQ sauce.

Mix the marinade in a large bowl and set aside.

If your butcher is good have him slice the meat at about 1/8 to $\frac{1}{4}$ inch thick.

If you are going to slice it, freeze your meat for about an hour to make it hold form for slicing. Use a very sharp knife to remove any outer edge fat then cut the meat into inch and a half to 2 inch wide strips. Remove any that has connective materials or gristle and feed to the dogs (raw they will love you for it). Once you have the strips you will cut them into the fillets.

Lay down a paper bag on the cutting surface and set your working strip on that. (It helps believe me). Hold your hand flat on the meat and cut the 1/8 to ¼ inch fillets from the bottom (if you have a fillet glove use it) careful not to fillet your hand. Work your way to the top and move to the next strip. I like to set the cut fillets in a strainer to drain any extra blood off, until I am ready to marinade. Cut away any extra fat as you are working as the fat does not dry real well.

Once all the meat is filleted you can set it in the marinade bowl making sure each slice has sauce on it as you go.

Pour the meat and marinade in a gallon Ziploc bag and squeeze out most of the air or if you have a covered bowl set a plate over the meat to keep it wet then cover and set in the fridge over night (or at least 6 hours). I like to massage the bag at least once to make sure everything is well covered.

In the morning using a strainer drain the sauce into a bowl and reuse if you are going to do more the same day (I only reuse once). I leave the meat in the strainer while I am working.

I got my drying racks from K-Mart; I think they are cookie cooling racks.

Set your oven on low (unless you have a dehydrator) 100° to 150°F more will ruin the jerky.

Spray Pam or brush EVOO on your racks. I have 6 racks, use 5 most times.

Lay each fillet out on the paper and flatten gently either with the flat of a knife or a roller of some sort then set on your drying rack let the edges touch (it will shrink away).

Sprinkle your Pepper or Red Pepper flakes over the fillets now. I sprinkle all of it with the Cajon's Choice then add different peppers for taste. Brown Sugar in a flour Sifter is great too.

Set your racks in the oven and prop it open with a stick or something so the air can circulate.

It takes about 3 hours to dry thin jerky. But it is good to test after 2 hours by taking out a small thin chunk, let it cool for about 5 minutes then munch. **If it looks almost done, then it's done.** When you take it out it will stiffen up more as it cools. Some like to store it in paper lunch bags to keep it dryer others like Ziploc bags. I Ziploc but leave the bag open to prevent it from getting softer after a day or so. Refrigerate until ready to use. It will get soft as it warms up if in a Ziploc.

BBQ Jerky

- 11b of sliced, lean meat
- Worcestershire Sauce
- Garlic Powder
- Onion Powder
- BBQ seasoning (can be found near specialty spices)
- Black Pepper

- Combine all marinade ingredients, except for BBQ seasoning and black pepper

- Add meat strips and allow to marinade for several hours or overnight

- Remove from marinade and sprinkle with BBQ seas. and pepper. Do this before meat is allowed to dry

- Place in dehydrator (or oven if preferred) and allow meat to dry until done.

This makes a great snack for trips, camping, and a very great idea to send to service members overseas.

Country Jerky

Ingredients:

- Five lbs. deer meat (slice in 3/4 inch pieces the thicker the more tender.
- 2/3 bottle of Worcestershire sauce
- 2/3 bottle of teriyaki sauce
- 1 1/2 cups of brown sugar
- 5 tablespoons of calif. Style garlic salt.(course ground stuff.
- 2 teaspoons salt
- 2 teaspoons black pepper

Squeeze out one lemon into marinade.

Place all ingredients in a roaster at once and stir until well combined. Then add meats making sure all peices are submerged. Cover roaster with lid and refrigerate for 24 hours.

You may use a dehydrator instead of the oven since it is easier to regulate the time and tenderness. Remove from roaster and pat dry. Place in dehydrator tray.

Takes 5 hours or less, but tenderness will dictate.

Whiskey and Duck Sauce

- 4oz duck sauce
- 4oz whiskey
- 2oz hot sauce
- 1/2 cup wine
- many tablespoons of teriyaki
- soy sauce
- sliced habenero
- freeze dried onion and garlic pepper
- chili powder to taste
- ground mustard
- black pepper
- garlic salt
- vintage amarone
- 1 lb of top round roast

Slice the meat thick and thin Put all ingredients together except for the amerone Slice all fat off the meat and soak for 2-3 days. Place in oven for 4 to 8 hours at around 175 degrees basting heavily every 1 to 2 hours.

Flank Steak

- 1 lb. flank steak, all fat removed
- 1/4 cup soy sauce
- 1/4 cup teriyaki sauce
- 1 small clove garlic minced very well
- a few drops smoke flavoring

Pre-freeze meat for about 1 hour. This makes slicing easier. Slice meat with the grain in long strips. Add all ingredients and marinade for at least 12 hours. Pre-heat oven on the lowest setting (about 170 degrees) Hang meat on tooth picks between racks and place foil on the bottom rack. Make sure that meat doesn't touch the foil. Cook for 8-10 hours and refrigerate after cooking.

Good Stuff

- London Broil Meat
- At least 1 bottle of Worcestershire sauce
- 10-15 squirts of your favorite hot sauces
- 1/2 cup of vinegar
- A couple shakes of
- - black pepper
- - salt, celery salt
- - red pepper
- - curry powder
- - garlic salt
- - onion salt

Marinade for 6-10 hours and cook to your liking.

Ground Elk

- 1 1/2 lbs ground elk
- 1 tsp. smoke flavoring
- 1 tsp. salt
- 1 tsp. onion powder
- 1/2 tsp. garlic powder
- 1/4 cup soy sauce
- 1/4 cup Worcestershire sauce
- 1 tsp. Cajun seasoning (optional)

Prepare as follows

Mix all ingredients together. Place between two sheets of waxed paper and roll out to 1/8 inch thick. cut into 2x4 inch strips. Place strips on a foil lined baking sheet. bake at 150 degrees for 8 to 12 hrs.

Hickory Smoked Salmon

- 1 whole chopped onion
- 1 table spoon Mrs. dash
- 2 table spoons smoke flavoring
- 1 1/2 cups brown sugar
- 3/4 cup pickling salt (coarse salt)
- 1 table spoon seasoning salt
- 2 salmon about 10-15 pounders cut into quarters

The water in the brine should just cover the fish usually about 1 - 1 1/2 gallons of water

Cold Soak in the brine for 10hrs in a fridge.

Rinse off and tack up (dry off) until it is sticky, usually about 2 hrs. Smoke with hickory chips for 14hrs.

Homemade

3 lbs. meat (not ground meat)
2/3 cups Worcestershire Sauce
2/3 cups Soy Sauce
1 tsp. Black Pepper
1 tsp. Garlic Powder
1 tsp. Onion Powder
1 tsp. Salt
2 tsp. smoke flavoring
2 tsp. Tabasco Sauce

(This recipe is for around 3 pounds of meat, which will dehydrate down to about 16-18 ounces.)

Mix all marinade ingredients together in a large (gallon size) plastic zipper bag. Add sliced meat (cut about 1/4 inch) and refrigerate, mixing and turning about every hour. You should marinade it over night.

When you're ready to begin drying, place a sheet of aluminum foil on the bottom of the oven (for easier clean up). Drain meat in a colander and pat dry with a paper towel (the drier the meat now, the better). Set oven at about 150 degrees and place the meat strips on the oven racks. Leave the oven door open to allow the moisture to escape.

The drying time may vary due to ovens and the size of the meat. The meat should be firm and dry, and not spongy at all. But if the jerky is so dry that it snaps in two easily, than it's over dried.

Hot Stuff

- 1 bottle of Worcestershire sauce
- 1 bottle of soy sauce
- 1 tablespoon black pepper
- 1 tablespoon crushed red peppers
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon seasoning salt
- 1 tablespoon meat tenderizer

Hot Teriyaki

- 2 lbs eye of round, London broil, or deer
- 6 tablespoons of course rock salt
- 3 tablespoons of black pepper
- 1 tablespoon of crushed red pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 6 oz. molasses
- 6 oz. teriyaki sauce
- 6 oz. soy sauce
- 3 oz. A1 Bold and Spicy
- a few dash's of your favorite hot sauce.

Trim and slice the meet to your liking and set aside. Mix all remaining ingredients in a large plastic bowl. The mixture will be a little gritty, but keep mixing until you're satisfied that all of the dry ingredients (except the rock salt) are being absorbed.

Add the meat and mix until all meet is at least glazed over. Top with water until all meat is completely submerged. Cover and refrigerate for at least 12 hours, but no longer than 18 hours. Conventional Oven @ 175 degrees for 6 hours, turn meat over every three hours.

Watch closely - don't overcook.

Jammin Sticks Deer or steak sticks

- 11b ground steak or ground deer
- 1 1/2 tsp salt or tenderizer if available
- 1 tsp of liquid smoke
- 3/4 tsp fresh ground black pepper
- 1/2 tsp mustard seed
- 1/2 tsp fennel seeds, slightly crushed
- 1/4 tsp anise seed
- 1/4 tsp garlic powder
- 1 box 1/16 casing

If venison, grind 1 lb of venison and 1/2 lb pork. Mix together well and combine all ingredients, mixing until thoroughly blended. Set mixture in bowl and cover. Refrigerate overnight. Get electric grinder or hand grinder with stuffing attachment and smallest stuffing tube. Set casing in warm water and let it soften. Slide casing onto nozzel of stuffer and twist end of casing. Start stuffing casing slowly until desired length is reached. Cut and twist the end. Bake or smoke sticks. If baking on broiler pan, then bake at 200 degrees for 3 to 4 hours with oven door slightly opened. If smoking, use hickory chips or saw dust in electric smoker or plain smoker and smoke 6 to 8 hrs at 200 degrees.

Just One Way

Ingredients:

- 1/2 cup wine
- 1 tablespoon smoke flavoring
- desired amount of hot sauce
- 1/4 cup soy
- 1/4 cup teriyaki
- 1/4 cup of beer
- 1/4 cup of tequila
- 1 large no fat London broil
- desired amount of salt and pepper

Soak for two days in the refrigerator. Baste often while cooking.

Lb Jerky

- 1 lb. flank steak, all fat removed
- 1/4 cup soy sauce
- 1/4 cup teriyaki sauce
- 1 small clove garlic minced very well
- a few drops smoke flavoring

Pre-freeze meat for about 1 hour to make slicing easier. Slice with the grain into long strips. Add all ingredients and marinate for approximately 12 hours Pre-heat oven at the lowest setting (approximately 170 degrees). Hang meat on tooth picks between racks. Place foil on the botton rack, making sure meat doesn't touch the foil. Cook for 8-10 hours. Refrigerate after cooking.

Original

- 1-2 pounds of meat desired
- 1 cup of Worcestershire sauce
- 1/2 cup of soy sauce
- 2 capfuls of liquid smoke
- 1/2 can of beer
- 1 tbls of salt
- 1 tbls of pepper
- 1 tbls of brown sugar
- 1 tbls of garlic powder
- 1 tbls of onion powder
- 2 tbls of lemon juice or pineapple juice
- sprinkle of red pepper

Mix all together and let meat soak for 24 hours. Put on dehydrator for 10-12 hours.

Peppered Jerky

Take two deer roasts and cut into small slices. Throw meat in food processor till meat chunks are ground up. Take meat and put into medium sized bowl. Repeat one more time.

When all meat is ground up and in the bowl, add 2 packages of jerkey seasoning, 2 packages of cure, and 2 table spoons of pepper. (One package of each for 1 pound of meat). Mix all into the medium bowl until mixed well.

Put all ingredients into jerkey shooter and shoot onto trays of dehydrator. Let cook for 4 hours or until done.

Simple Jerky

Cut up a four pound butt roast into 1/4 inch slices. Put the slices into a large mixing bowl and add the following:

- 1/2 bottle of Worcestershire sauce
- 1/2 a bottle of teriyaki sauce
- 1 bottle of soy sauce.
- 3tbl spoons of garlic salt
- 2 tbls of onion salt 3 or 4 tbls of cayenne pepper
- 1 table spoon of smoke flavoring.

Mix the ingredients together, cover with plastic wrap, and place in refrigerator for $1 \frac{1}{2}$ hours to marinade (mix twice during this time).

Set oven to 200 degrees. Cover the bottom of the oven with aluminum foil to make oven cleaning easier. Place strips on oven racks. Keep the oven door open one inch to help circulate the air. Cook for 2 1/2 to 3 hours.

Soy Sauce Jerky

- 1) Sirloin Steak (as much as you want to make).
- 2) Marinade the steak in soy sauce for about 45 minutes.
- 3) Put in dehydrator for 4 hours.

Sweet Apple Venison

Begin with approximately 2 lbs of venison, sliced to your liking.

Mix in a large bowl:

- 2-3 cups of apple cider
- 1/4 cup brown sugar
- 1 cinnamon stick
- 1 Tablespoon of smoke flavoring(optional)

Mix thoroughly to dissolve brown sugar then add sliced meat. Soak overnight then put on dehydrator till done. Makes a very sweet and non-salty recipe for the older people who can't have sodium.

Open Fire Venison Jerky

This with work with most marinades except for smoke flavoring which is not necessary.

Rather than using a dehydrator or oven, make the jerky over a campfire using one or more layers of wire rack.

Build a fire with hickory or mesquite and let it burn down to coals. Use a thermometer to determine the height above the fire that stays constantly around 170-190 degrees and place the wire rack(s) there. Lay 1/4 inch strips of venison on the rack(s).

Add chips of wood to the fire occasionally to keep it hot and smoking.

This method takes about 3-5 hours.