

# BEEF JERKY

**About 8 servings**

## Ingredients:

Stryker Farm Grass-Fed Beef Top Round  
½ cup Burning Bush Hot Sauce (or preferred hot sauce)  
½ cup Worcestershire sauce  
½ cup Liquid Smoke



Homemade beef jerky is a satisfying snack that is quite easy to make! The bulk of the time is allowing the meat to properly dry and “cook”, then, poof! It’s snack time!

## Instructions:

1. Start by trimming any fat and silverskin found on the beef. It’s important to get as much of the fat off as possible. The fat is what retains the moisture and too much could hinder the drying process.
2. Next, pop the beef into the freezer for about an hour to allow it to only partially freeze. The idea is to allow it to become firm enough that it makes it easier for slicing.
3. After freezing, slice the beef into pieces of  $\frac{1}{8}$  inch thickness.
4. Put the beef in a large bowl with the marinade ingredients. The beef should almost be submerged. Allow the beef to marinate for 8-24 hours.
5. Use a dehydrator on the “jerky setting” - 160 F until the beef is sufficiently dried, about 5 hours.
6. Alternatively, you can dry them in your oven on it’s lowest setting using an army of drying racks. It’s definitely a messier process in the oven!
7. You can store the cooled jerky pieces in tight fitting containers or if you have a nifty food saver you can vacuum seal the jerky for extended freshness, but in my experience this doesn’t last very long!