

Pit Boy's Beef Jerky w/Smoke and Heat

Ingredients:

- 1 cup Worcestershire
- 1 cup Soy Sauce
- 1 TBSP Granulated Garlic
- 1 TBSP Onion Powder
- 1 TBSP Black Pepper
- 1 TBSP Cayenne Pepper
- 1 TBSP Red Pepper Flakes
- 2 TBSP Liquid Mesquite Smoke
- 5 lbs. Lean Beef Roast or Steak

Slice frozen meat to 1/8" thick. Mix remaining ingredients and then mix well with beef strips. Refrigerate 4 hours to overnight. Pat dry with paper towels and place on Smoker or Dehydrator racks. Preheat Smoker or Dehydrator to 155 – 165F, install racks and check every hour with the initial check at 2 hours.

Dry until strips almost breaks when bent 45 degrees. Allow to cool and then store refrigerated in plastic bags.