

BEEF JERKEY (SPICY)

Ingredients:

- 1 large flank steak (~ 1 lb)
- 1/4 cup soy sauce
- 1/4 cup worcestershire sauce
- 1/4 teaspoon liquid smoke^a
- 2 teaspoons spicy steak spice (Club House makes one)
- 1/2 teaspoon paprika
- 1/2 teaspoon cayenne powder
- 1/4 teaspoon black pepper
- pinch of garlic and onion powder

^aIf you can't find liquid smoke in the store, substitute smoked paprika for the paprika.



Instructions:

- (1) Put steak in freezer for about 90 minutes (this helps with the slicing later) and stir together all other ingredients in a bowl.
- (2) Once steak has hardened slightly in the freezer, remove and trim off any excess fat. Then cut into *very thin* (~ 1/8 inch) slices *along the grain*. Cutting against the grain makes jerky that is too easy to fall apart in my opinion, whereas cutting along the grain makes it chewier.
- (3) Combine the steak and marinade in a small casserole dish and mix well. Refrigerate at least overnight (ideally 24 hours).
- (4) Dehydrate the steak at 160 F for 4-6 hours, depending on desired texture. I usually remove the thinner slices after 4 hours and cook any thick ones for up to 6 hours.