

**How to Make Beef Jerky Homemade from Scratch
That Make You Lick Your Fingers ~ Real Easy Jerky
Recipes Any One Can Do In the Kitchen!**



by Terry D. Clark

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ensure the accuracy, we assume no responsibility or
liability for errors, inaccuracies or omissions. It's just
that simple.

Now Lets Get Cooking.

Beef Jerky Recipe #1

2 lbs round steak (or flank or brisket)

1/4 C. soy sauce

1 Tbsp. Worcestershire

1/4 tsp. ea. pepper and garlic powder

1/2 tsp. onion powder

1 tsp. hickory smoke-flavored salt

Trim and discard fat from meat. Cut meat in 1/8 to 1/4 thick slices. In a bowl combine all but meat. Stir until seasonings dissolve. Add meat and mix thoroughly. Let stand one hour. Shake off excess liquid and put meat slices on oven racks or shallow baking pan. Dry meat at lowest possible oven temp (maybe 180 or 200) until it is brown, hard, and dry. Can take as long as 24 hours.

Beef Jerky Recipe #2

1 1/2 lb Flank steak

Select a 1/2 inch thick flank or top round steak. trim away all fat then partially freeze until firm. Slice across the grain in a 1/4 to 1/2 inch wide strips. Place meat strips in a shallow dish or heavy plastic bag. Add soy or teriyaki sauce to cover meat. If desired onion or garlic powder or Worcestershire sauce may be added. Toss to coat each piece. Cover and refrigerate several hours or over night. Lift meat from marinade, drain well then air dry for a couple of hours. Arrange meat strips in single layer on fine wire screen or cake cooling rack. Place in low temp. oven (175 to 200 degrees) or slowly smoke-cook in smoker until meat is completely dried. Store in air-tight container. Serve as a snack or appetizer.

Beef Jerky Recipe #3

1/2 ts Pepper (MORE FOR HOT)

1/2 ts Garlic Powder

1/2 ts Onion Salt

1 lb Beef Roast

1/2 c Soy sauce

1/2 ts Garlic Salt

1/2 ts Lemon Pepper

Marinate 1 hour or overnight. Bake in oven 150 to 170, overnight for 10 - 12 hours.

Beef Jerky Recipe #4

1 Flank Steak Or London Broil

Coarse Black Pepper

1/2 c Soy Sauce

Garlic Powder

Cut flank steak or london broil into 1/4" strips. Sprinkle with garlic

powder and coarse ground black pepper. Marinate in soy sauce for 24 hours. Bake in 150 degree F oven for 10 to 12 hours. DO NOT exceed 150 degrees F.

Beef Jerky Recipe #5

2 lb London Broil

1/2 c Soy sauce

2 tb Worstershire sauce

2 ts Garlic powder

2 ts Onion powder

2 ts Fresly ground black pepper

2 ts Red pepper flakes, less for sissies

2 tb Liquid smoke

Freeze the London Broil or other lean roast. When ready to make jerky, remove the roast from the freezer and let partially thaw. When just able to slice, first remove all fat and then slice against the grain in thin (1/4 inch or less) slices. Cover the meat with the marinade, turn from time to time and let marinade overnight. In the morning line a shallow cookie sheet with a few layers of paper towels. Place on lower rack. Place upper rack in oven in top position and lower rack in lower position. Hang the beef slices from the upper rack with tooth picks

above the paper towels. 6 hours at 160F average temp is about right. If your oven is real tight, you might crack open the door a bit to allow the water vapor to escape.

Beef Jerky Recipe #6

2 lb Round steak, chuck steak or roast

1 ts Onion salt

1/2 ts Salt

1/2 ts Garlic salt

1/2 ts Lemon pepper

1/2 ts Sausage seasoning

1/2 ts Thyme

1/2 ts Oregano

1/2 ts Marjoram

1/2 ts Basil

Combine the spices in a dish. Cut the meat into strips less than 1/4 of an inch thick. Remove ALL fat. Sprinkle one side with the combined seasonings and beat with a meat hammer. Turn and repeat theseasoning and beating. Place the strips on a cookie sheet or other flat pan. Place in a 120 F oven for 4 hrs. Turn and put back for another 4 hrs. Keep the oven door propped open for the entire time to allow the moisture to escape. With a gas oven, the pilot light may be enough to provide the heat. Store in a plastic bag. Also may be stored in a pillowcase. Do not store in a paper bag.

Beef Jerky Recipe #7

1 Flank steak
1 Clove garlic, minced
1/2 c Honey
1 Pinch pepper
4 tb Lemon juice
1/2 c Soy sauce
1 Pinch salt

Put steak in freezer for about half an hour, just until firm. Slice steak across grain, about 1/4-inch thick. Combine remaining ingredients and marinate steak strips in this for at least 2 hours. Place slices on rack in pan and dry in oven at 150 degrees, 12 hours.

Beef Jerky Recipe #8

1/2 c Soy Sauce
1/2 c Worcestershire Sauce
2 tb Ketchup

1/2 ts Pepper (more for hot)

1/2 ts Garlic Powder

1/2 ts Onion Salt

1 lb Beef Roast

Marinate 1 hour or overnight. Bake in oven 150 to 170, overnight for 10 -12 hours.

Beef Jerky Recipe #9

2 lb Very lean Flank Steak or Brisket

1/3 c Tamari Soy Sauce

1 Garlic Clove, minced

Trim fat off meat. Cut across grain into 2 pieces; slice lengthwise with grain into 4" strips. Combine soy sauce and garlic in mixing bowl. add meat. Marinate for 15 to 20 minutes, stirring occasionally. Drain and arrange in single layer on cooling rack set in baking pan. Bake overnight at 150 degree F for 12 hours until dried. Blot meat on paper towel to absorb excess fat. Store in tightly covered container. Will keep for several weeks. Does not require refrigeration.

Beef Jerky Recipe #10

2 -3 lb beef
1/2 c Soy sauce
1/2 c Worcestershire sauce
2 ts Accent
2/3 ts Garlic powder
2 ts Onion powder
2/3 ts Black pepper
2 ts Seasoned salt

Cut meat with the grain into 1/2-inch thick strips. Mix all other ingredients to make a marinade.

Submerge meat in marinade for 24 hours. Place meat strips directly on the rack in the oven and cook for 8 hours at 150 degrees.

Beef Jerky Recipe #11

1 kg Round steak (semi-frozen)
40 ml Soy sauce
25 ml Liquid smoke
2 ml Garlic powder
2 ml Onion powder

1 ml Black pepper

Have about 1 kg. round steak in a semi-frozen state, then slice in 1 cm. strips across grain. marinate meat in covered container for 4 hrs (or over night) in fridge. Remove meat from marinade . spread strips on racks placed on cookie sheets. bake at 100 degrees C. (200 degrees F.) for 6 to 7 hrs turn off heat and let sit in oven over night.

(My Personal Favoriet) Beef Jerky Recipe #12

Biercamp Pastrami Jerky

Ingredients

3 lbs flank steak, brisket or eye-round

1/2 cup soy sauce

1/4 cup brown sugar

1/2 cup Worcestershire sauce

1/2 tbsp pureed garlic

2 tbsp cracked pepper

2 tbsp coriander seed

Step One;

Using a very sharp knife, cut each piece of meat into thin strips 1/4 - 1/2

inch thick.

Step Two;

Combine all ingredients (reserve cracked pepper and coriander seed for later) in a large ziplock bag.

Step Three;

Add the sliced meat and marinate in the fridge overnight.

Step Four;

Remove the meat from the refrigerator and let it come to room temperature.

Step Five;

Pre-heat oven to 180°F and place a sheet tray at the bottom of the oven. Spray oven racks with nonstick cooking spray.

Step Six;

Remove the strips of meat from the marinade and arrange side-by-side across the racks, leaving room between each strip. Lightly sprinkle the strips of meat with the reserved cracked pepper and coriander until coated. The more you use, the spicier it will be.

Step Seven;

Leave the oven open a crack to maintain temperature and cook until completely dry. This will take anywhere from two to four hours, depending on how dry or chewy you like your jerky. The jerky is ready when the color looks right and it gently pulls apart and does not snap.

Beef Jerky Recipe #13

1 lb Lean beef

1/4 c Soy sauce

1 ts Garlic powder

Slice the lean beef (should cuts, flank or round steak) with the grain 1/4 to 1/2 inch wide and 2-6 inches long. Pain on or dip the strips into a mixture of soy sauce and garlic powder. Place on wire rack in a deep oven pan; dry completely in 150F for 8-12 hours.

Beef Jerky Recipe #14

1 lb Beef loin tip << >> 1 lb Beef brisket

Jetton's Barbecue Sauce << >> Another with no sugar

Onion salt

Garlic salt

If necessary, roll out meat slices as thin as possible. Trim off fat. Set oven at 200 degrees and line cookie sheets with foil. Brush one side of meat with sauce. Put slices on cookie sheet; DO NOT STACK. Sprinkle lightly with onion and garlic salts. Cook for 8 to 9 hours. Turn meat after 6

hours of cooking and brush with sauce. Cool and store in a tightly covered jar or sealed in a plastic bag.

Beef Jerky Recipe #15

1/2 lb Flank steak

1 ts Salt

2 ts Sherry

4 ts Honey

3 tb Sugar

1 tb Catsup

1 tb Hoisin sauce

1 tb Oyster sauce

1 tb Light soy sauce

1 tb Dark soy sauce

pn Salt peter*

Partially freeze meat first, then thinly slice beef Marinate in rest of ingredients for at least 1 day. Bake single layer at 250 degrees for 45-55 minutes.

Beef Jerky Recipe #16

5 lb Beef (roast)

1/4 c Soy sauce

1 tb Worstershire sauce

1 ts Garlic powder

1 ts Onion powder

1 ts Black pepper (cracked if possible)

Red pepper flakes; optional

1 tb Liquid smoke

Place the strips of meat into marinade and let soak for about 24 hours.

Remove from marinade and allow to air dry for at least one hour. If

you have a meat smoker then omit the liquid smoke and

smoke meat at a low temperature.

Beef Jerky Recipe #18

3 lb Rump roast (or similar cut)

1/2 c Light japanese soy sauce

1/4 c Worchestershire sauce

1/4 c White vinegar

1 c Water

1/2 ts Ground ginger
1/4 ts Ground red pepper
1/4 ts Ground black pepper
1 tb Onion powder
1 Clove garlic; smashed

Have the butcher cut your roast in 1/8 inch slice against the grain. OR do it at home. if you don't have good cutlery, have the butcher do it. it won't be worth it! Cut off the slice of fat on the bottom. separate the two distinct sinews. (you can tell, the grain goes one way on one, and the other way on the other). Trim out the "gristle" that is between them. Slice the two sinews against the grain into 1/8 inch slices. Mix the soya, and remaining ingredients to make the marinade. Marinade the meat slices for 6 or 8 hours in the fridge.

Beef Jerky Recipe #19

2 To 3 Pounds Round, Chuck Steak Or Chuck Roast
1 ts Onion Salt
1/2 ts Salt
1/2 ts Garlic Salt
1/2 ts Lemon Pepper
1/2 ts Sausage Seasoning

1/2 ts Thyme

1/2 ts Oregano

1/2 ts Marjoram

1/2 ts Basil

Combine the spices in a dish. Cut the meat into strips less than 1/4 of an inch thick. Remove ALLMfat. Sprinkle one side with the combined seasonings and beat with a meat hammer. Turn and repeat the seasoning and beating. Place the strips on a cookie sheet or other flat pan. Place in a 120 degree F. oven for 4 hours. Turn and put back for another 4 hours. Keep the oven door propped open for the entire time to allow the moisture to escape. With a gas oven, the pilot light may be enough to provide the heat. Store in a plastic bag.

(My Personal Favorite); Beef Jerky Recipe #20

Kachina Bison Jerky

Yield: Due to the drying process, the yield will be about half of the amount that you started with. For this recipe, you will have about 1 lb of jerky.

Ingredients;

2 lb top round, sliced thin about 1/8 inch

2 tbsp chopped garlic

2 tsp honey

2 tbsp crushed red chile
1 tbsp cracked black pepper
1.5 cups Worcestershire sauce
1 tsp liquid smoke
1 tbsp sugar

Step One;

Place all ingredients in a zip lock bag and allow to marinate for 24 hours.

Step Two;

Remove meat from bag, rinse, dry with paper towels.

Step Three;

Place meat on cooling racks in oven at lowest setting, preferably 175 degrees.

Step Four;

Dry meat for about 5-6 hours.

Step Five;

Store in an airtight container.

Beef Jerky Recipe #21

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