

BBQ BEEF JERKY



Use a 4 – 5 lbs round roast

Slice roast into long strips about an inch wide and as thin as possible, cutting with the grain and **removing all fat**.

Marinate for 24 – 36 hours in the following marinade:

- 1/3 cup Soy Sauce
- 1/3 cup Teriyaki sauce
- ¼ Cup Brown Sugar
- ¼ cup A1 Steak sauce
- 1 TBSP Hot sauce
- 1 tsp kosher salt
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- 1 ½ tsp Chilli Pepper Flakes
- 1 tsp Fresh Ground Black Pepper
- 1 TBSP Honey

Mix ingredients well and marinate beef strips in a large plastic Ziploc bag, turn bag a couple times while marinating in refrigerator.

Remove and drain meat from marinade, and place several pieces on wooden skewers so that they can be hung from top grill on smoker. A weber Smokey mountain works best for this application.

Start a small fire with charcoal to maintain a smoking temperature of 150 degrees. At this temp it will take from 3 – 6 hours to dry the jerky. Add wood to the fire for smoke, only in the first half of the cooking process.