

BEEF

Looking for a Beef Jerky Recipe? We've gathered the best collection of homemade jerky recipes possible from around the world. From Hawaii to China to Cajun country and everything in-between! All the best Beef Jerky Recipes are right here! Pick a recipe and start making your own homemade beef jerky today!



Holiday Beef Jerky Recipe

Ingredients:

- * 1 lb. beef (or any meat type)
- * 1/2 c. apple cider
- * 1/3 tsp. white pepper
- * 1/5 tsp. nutmeg
- * 1 Tb. corn syrup
- * cinnamon
- * salt
- * curing salt

Directions:

1. To make the cutting process easier, try freezing your meat no longer than 30 minutes prior. Either way, you will want to slice your meat into strips about 1/4" thick (or get creative and try Christmas shaped cookie cutters!).

2. Combine the salt and curing salt with your meat and let sit. Some people let their meat cure in the fridge an hour and some do it for 2 days, it's your preference.

3. Add the remaining ingredients, the measurements are your preference but try not to use more than just a pinch of cinnamon on each side of your jerky strips, cinnamon can be very strong! After mixing all of your ingredients into your meat, you can either let it marinate for a while in the fridge again or go straight to your dehydrating method.

4. If using a dehydrator, lay out your strips onto the racks, without touching and dehydrate on the lowest temperature anywhere from 12-24 hours. Be sure and check periodically so you can have your jerky just the way you want it! If you're using an oven, set it to the lowest temperature, foil line a cookie sheet and lay out your strips without touching and stick it in the oven. Keep the oven door propped open for ventilation and let dehydrate anywhere from 3-9 hours. Remember, the longer you dry out your meat the harder it gets and you don't want to cook it so, check often if using the oven method. Have fun, enjoy and happy holidays!!

Jimmié's Zippy Beef Jerky Recipe

Ingredients:

- * salt
- * pepper
- * chili powder
- * cayenne pepper
- * Jimmié's Zippy Meat Rub
- * 2 pounds of beef (or any meat type)

Directions:

1. Prior to seasoning and slicing, freeze your meat for no more than 30 minutes to making cutting easier. Once you've done that, go ahead and dash on your salt, pepper, chili powder, cayenne pepper and REALLY get that spicy flavor you're looking for by adding Jimmié's Zippy Meat Rub! If this is too hot for you, cut out the chili powder and cayenne pepper, it's all up to you. Also, if you're not a spicy type of person, check out Jimmié's other meat rubs!

2. After you have seasoned your meat just right, go ahead and slice it into strips about 1/4" thick and lay out on the dehydrator's racks, without touching, on the lowest temperature for about 12-24 hours, time preference is up to you. If you rather do the oven, line a cookie sheet with foil and place your meat strips on that, without touching, on the oven's lowest temperature, as well, for about 6-12 hours, leaving the door propped open for ventilation. Remember, your jerky should bend but not snap or be too chewy but your drying time is up to you, just have fun with it! Enjoy!

Moroccan Twist Beef Jerky Recipe

Ingredients:

- * 3 pounds beef – flank or steak (or any meat type)
- * Moroccan Twist Rub
- * 2 tablespoon of Worcestershire sauce
- * 1/2 cup of brown sugar
- * 1 teaspoon of onion powder
- * salt
- * pepper

Directions:

1. Go ahead and rub on your Worcestershire sauce, salt, pepper, brown sugar and onion powder evenly on both sides. Do not use too much because you do not want to overpower the taste of your Moroccan Twist Rub. Once you sprinkle on and rub in those ingredients, go for your Moroccan Twist Rub and coat the meat with a medium to thick layer til you're sure you will be able to taste that amazing flavor!

2. Now that your meat is good and seasoned, go ahead and cut it into about 1/4" thick strips. Freezing for 30 minutes prior to slicing may make this task easier.

3. Line a cookie sheet with foil and place your strips, without touching, onto the pan and into the oven on the lowest temp. with the door propped open for about 4-8 hours. If you want to use a dehydrator, layer the racks with your strips, also without touching, on the lowest temp. for about 12-20 hours. Be sure and check up on your jerky periodically. Length of time varies so, dry to your preference. Enjoy!

BBQ 3000 Beef Jerky Recipe

Ingredients:

- * 2 Tb. brown sugar
- * 2 Tb. Worcestershire
- * 2/3 c. ketchup
- * onion
- * salt
- * pepper
- * garlic
- * BBQ 3000 Seasoning
- * 1 lb. beef (or any meat type)

Directions:

1. If you'd like, freeze your meat for half an hour prior to cutting to make this task a lil easier. Slice your meat into strips about 1/4" thick and slice up your garlic and onion as well.

2. Go ahead and sprinkle on your salt, pepper, and BBQ 3000, heavy on the BBQ seasoning! Now, add as much Worcestershire sauce and brown sugar as you'd like. However, keep in mind that we are going for a BBQ flavor so, the BBQ Seasoning will be used more than any other ingredient and the others are just there to add a little bit of sweetness.

3. Now decide which cooking method you want to use. Which ever one you choose, set it on the lowest temp. and lay out your meat strips without touching or overlapping one another. If you're using the oven, keep the door propped open for ventilation and if you're using a smoker, you might want to use non-seasoned chips to lock in that BBQ taste you'll get with the BBQ 3000. Which ever method you decide to use, the length of time you dry your meat out is up to you so check it periodically. Typically jerky is dried out anywhere from 6-20 hours. Enjoy!

Insanely Hot Beef Jerky

Ingredients:

- * 3 pounds of beef (or any meat type)
- * Insanity sauce
- * Meat Tenderizer
- * Table salt (or curing salt)
- * Pepper

Directions:

1. You can either season your meat before you cut it or go ahead and cut it into strips and then season. Either way, poke some holes into your meat and pour on the Insanity Sauce to get that spicy flavor all the way into the middle of your meat! Also sprinkle on your meat tenderizer, salt and pepper. You won't need any other hot/spicy ingredients because the Insanity Sauce will definitely take care of that!

2. If you're going with the dehydrator method, go ahead and set it on its lowest temp. and set out your strips on the racks, without touching. The length of time is up to you but typically it's anywhere between 12-20 hours.

3. Oven Method - set your oven on its lowest temp. as well and cover a cookie sheet with foil and lay out your strips, without touching and pop into the oven! Remember, leave the oven door propped open for proper ventilation and dry out for about 6-10 hours but check periodically.

4. Smoker - have your chips picked out ahead of time, the flavor is up to you, and lay out your strips, without touching, on the racks with the temp. set to the lowest possible. Check occasionally anywhere after the first couple of hours. Should be done after around 5-8. Enjoy!

Bacon Flavored Jerky Recipe

Ingredients:

- * 3 pounds beef (or any meat type)
- * Ground Black Pepper
- * Bacon Salt (Original, Hickory or Pepered)
- * curing salt

Directions:

1. Slice your meat into strips about 1/4" thick. (freezing for 30 mins. prior may help with this)
2. Cure your meat over night.
3. Not a lot of ingredients are included in this recipe so you do not cover up your bacon flavor! Go ahead and pepper your meat and dash on as much of the Bacon Salt as you'd like. (The Bacon Salt comes in 3 flavors to choose from; Hickory, Pepered or Original)
4. If you chose the Hickory flavored Bacon Salt you might want to dehydrate your meat in the oven or dehydrator instead of a smoker so you do not mix flavors. If you chose to do so, go ahead and set the temperature to the lowest temp. on both machines, but leave the oven door propped open for ventilation. Lay out your meat on the racks, without touching. (You might want to foil line a cookie sheet if using the oven so the meat doesn't stick or make a mess) If you chose to use a smoker or grill go ahead and slap those puppies right on the racks, without touching, and dry out on the lowest temp., as well, checking ever so often. The length of time for which ever method you chose is up to you and how dry or chew you like your jerky! Add as much Bacon Salt as you like. It's great stuff! Enjoy!

Island Cowboy Beef Jerky Recipe

Ingredients:

- * 1 1/2 pounds beef (or any meat type)
- * 2 tablespoons soy sauce
- * 1 tablespoon grated ginger
- * 1/4 teaspoon black pepper
- * 1/4 cups lime juice
- * 2 tablespoons Worcestershire
- * 1 teaspoon red pepper – crushed
- * 1/8 teaspoon liquid smoke
- * cooking spray

Directions:

1. Cut your meat into 1/8" to 1/4" thick slices. (It may help to slightly freeze before hand)
2. Mix lime juice, soy sauce, Worcestershire, ginger, both types of pepper and liquid smoke.
3. Add meat and coat.
4. Cover and refrigerate for at least 6 hours.
5. Dry meat according to your dehydrator.

Teriyaki Beef Sticks Recipe

Ingredients:

- * 1 teaspoon of salt
- * 1 1/2 cup of soy sauce
- * 1/2 cup of salad oil
- * 1 cup of vinegar
- * 1/3 cups of chopped ginger or 5 tablespoons of ground ginger
- * 1 cup of water
- * 1 cup of brown sugar
- * 1 large chopped onion
- * 5 minced garlic cloves
- * 3 pounds of beef (or any meat type)

Directions:

1. Mix all ingredients to make the marinade.
2. Slice meat into 1" strips that are 1/8" thick.
3. Place meat strips on a stick, like an accordion, using 4" of meat/stick.
4. Marinate for 4 hours per stick.
5. Grill about 15 minutes, turning ever so often.

Bacon Flavored Jerky Recipe

Ingredients:

- * 2 pounds of beef (or any meat type)
- * 1 cup of water
- * 1/4 teaspoon of garlic powder
- * 1/4 teaspoon of onion powder
- * 1 teaspoon of liquid smoke
- * 2 teaspoon of mustard seed
- * 4 teaspoons of curing salt

Directions:

1. Combine all ingredients and let sit in fridge for 24 hours.
2. Form into rolls, about 3, and wrap up in foil.
3. Make a bunch of tiny holes in the foil with a fork.
4. Put directly on rack to allow the grease to drain/drip off.
5. Bake it at 300 degrees for a little over an hour, cool and enjoy!

Pepper's Pepperoni Jerky Recipe

Ingredients:

- * 1 1/2 pounds of ground beef (or any meat type)
- * 1/8 teaspoon of garlic powder
- * 1 teaspoon of paprika
- * 1 1/2 tablespoons of Morton's Tender quick salt
- * 1 tablespoon of fennel seed
- * 1 tablespoon of crushed red pepper

Directions:

1. Mix all ingredients thoroughly. (recipe will make about 4 sticks)
2. Form your sticks and put in the fridge, uncovered, for about 24 hours.
3. Bake on wire rack for 60 minutes at 300 degrees. Enjoy!

Beef Sticks Recipe

Ingredients

- * 3 pounds of ground beef (or any meat type)
- * 1/4 teaspoon of garlic powder
- * 1/2 teaspoon of onion powder
- * 2 tablespoons of liquid smoke
- * 3 tablespoons of tenderizer

Directions:

1. Mix all ingredients together.
2. Form into 4 sticks and place in refrigerator, uncovered, for 24 hours.
3. Bake on wire rack so grease can drip down, for 60 minutes at 300 degrees.

Greatest Beef Jerky Recipe

Ingredients:

- * 5 pounds of beef (or any meat type)
- * 5 ounces of liquid smoke
- * 15 ounces of Lea & Perrins OR Worcestershire sauce
- * 15 - 20 ounces of teriyaki sauce
- * 15 - 20 ounces of soy sauce
- * 2 - 4 Tb. of garlic powder
- * 2 - 4 Tb. of dark brown sugar
- * 2 - 4 Tb. of onion powder
- * 2 - 4 ounces of molasses OR dark corn syrup
- * 2 - 4 tsp. of cayenne pepper

Directions:

1. Cut meat and mix ingredients for marinade.
2. Cover and put meat in the refrigerator and let marinate for 24 hours.
3. Cover oven rack with foil and place the meat across racks.
4. Set oven 160 - 180 degrees. After the meat has stopped dripping, turn each piece over.
5. Cook for about 4-6 hours depend on what you like and remember to leave the oven door slightly open for ventilation. Enjoy!

Condiment Beef Jerky Recipe

Ingredients:

- * 1 pressed garlic clove
- * Chili powder - to taste (optional)
- * 1/4 cup of butter (1/2 stick)
- * 1/2 cup of ketchup
- * 3/4 cup of honey
- * 1 tablespoons of soy sauce
- * 1 tablespoon of vinegar
- * 2 tablespoons of brown sugar
- * 2 teaspoons of Dijon mustard
- * 1 pound of beef (or any meat type)

Directions:

1. Cut meat into 1/4" thick strips or you can have your butcher do it for you. Freezing for half an hour may make this task a little easier.
2. Combine ingredients and marinate strips.
3. Cover and marinate 6-12 hours, or as long as you'd like, in the refrigerator.
4. Dehydrate 24 to 36 hours until jerky is bendable but not too chewy and won't snap.

Garlic Pepper Beef Jerky Recipe

Ingredients:

- * 2 pounds of beef (or any type of meat)
- * 2 minced garlic cloves
- * 5/8 c. of soy sauce
- * 1/2 c. of honey
- * 1/2 tsp. of black pepper
- * 1/2 tsp. of salt
- * 1 tsp. of liquid smoke
- * 5 Tb. of lemon juice

Directions

1. Partially freeze meat for about 30 minutes or so, and cut into slices.
2. Combine ingredients and marinate for 12 - 24 hours, your choice.
3. Cover oven rack in foil and place meat on top on oven's lowest setting with door propped open for ventilation.
4. Bake anywhere from 3-6 hours depending on how chewy or hard you like it but jerky should not break when bended.

Ragin' Cajun Beef Jerky Recipe

Ingredients:

- * 4 pounds of beef (or any meat type)
- * 1/2 tsp. cayenne pepper
- * 1/2 c. Tabasco sauce
- * 1/2 c. dried parsley
- * 1/2 c. tiger sauce
- * 1/2 c. Tony Chachere's seasoning
- * 1 1/2 c. Worcestershire
- * 4 Tb. garlic powder
- * 4 Tb. onion powder
- * 4 Tb. black pepper

Directions:

1. Cut meat into 1/4" thick strips
2. Combine ingredients for marinade.
3. Cover and let meat marinate in fridge to your preference.
4. Dehydrate 5+ hours. Check often and dry to your preference but jerky should not break when bended.

Cajun Beef Jerky Recipe

Ingredients:

- * 10 lb beef - round steak (or any meat type)
- * 10 ounces of Worcestershire
- * 6 ounces of soy sauce
- * 1/2 small bottle of onion salt
- * 1/2 small bottle of liquid smoke
- * 1/2 of a small bottle of hot sauce
- * 1/8 cup of lemon juice
- * 1/8 cup of Cayenne pepper

Directions:

1. Combine ingredients for your marinade
2. Cover and marinate overnight or to your preference.
3. Dehydrate in dehydrator according to manual or a 150-degree oven 4+ hours with door propped open.

Best Ever Made Beef Jerky Recipe

Ingredients:

- * 2 lb. of beef - round steak (or any meat type)
- * 1/4 c. soy sauce
- * 1 tsp. paprika
- * 1 tsp. black pepper
- * 1 tsp. onion powder
- * 1 tsp. garlic powder
- * 1 tsp. tenderizer
- * 2 tsp. curing salt
- * 2 Tb. liquid smoke
- * 2 Tb. Worcestershire
- * 2 Tb. brown sugar

Directions:

1. Combine ingredients and coat the meat thoroughly.
2. Cover the meat still marinating in the bowl and let sit in the fridge for as long as you prefer.
3. Take out, rinse off and pat dry with paper towels to get the excess off.
4. Dry out at least 4 hours or to your preference and enjoy!

Best Ever Beef Jerky Recipe

Ingredients:

- * 4 lb. meat - round steak (or any meat type)
- * 1 tsp. hot sauce
- * 1 tsp. Italian salad dressing (dry)
- * 1 1/3 tsp. garlic powder
- * 1 1/3 tsp. fresh ground black pepper
- * 1 c. Worcestershire
- * 1 c. soy sauce
- * 4 Tb. onion powder
- * 2 pinches of salt

Directions:

1. Slice meat into about 1/4" thick strips (or have your butcher do it for you ahead of time) and trim all fat.
2. Combine all ingredients to make your marinade.
3. Marinate strips, leave in bowl, cover and let marinate in the fridge for as long as you prefer.
4. Bake at lowest oven temp. with the oven door propped open for ventilation. Check often and bake as long as you'd like. Jerky should bend but not break or be too chewy. Remember to place them on foil right on top of the oven racks because they will drip. (Turn once drippings stop)

Should've Had V8 Beef Jerky Recipe

Ingredients:

- * 1 pound of beef (or any meat type)
- * 1 garlic clove - crushed
- * 1/8 teaspoon of cayenne pepper
- * 1/4 teaspoon of pepper
- * 1 teaspoon of ground ginger
- * 1 teaspoon of curing salt
- * 1 tablespoon of brown sugar
- * 1/4 cup of soy sauce
- * 1/4 cup of V8 Tropical Blend Juice (your preference)

Directions:

1. Cut meat about 1/4" thick. (you can freeze for about 30 mins. to make slicing easier)
2. Combine ingredients, mix thoroughly and add meat.
3. Leave meat in marinade, cover and let marinate in fridge as long as you'd like.
4. Lay on dehydrator trays for 24 - 35 hours but it could be sooner or more, check often. Jerky should bend but not break or be too chewy. Enjoy!

V8 Beef Jerky Recipe

Ingredients:

- * 5 lb. of beef (or any meat type)
- * 2 minced garlic cloves
- * 1 white medium minced onion
- * 1 1/2 tsp. of curing salt
- * 5 tsp. of canning salt
- * 1/2 c. of brown sugar
- * 1/2 c. of teriyaki sauce
- * 1 1/2 c. of V8 Tropical Blend Juice (your preference)
- * 1 Tb. ground black pepper

Directions:

1. Combine the canning salt, meat and curing salt. Put the meat into a cake pan, cover and put in the fridge to cure for about 2 days. (Be sure and mix it up a couple times a day)
2. After 2 days, mix in the rest of the ingredients.
3. Place meat strips on dehydrator trays and dehydrate according to manual, or place meat strips on foil directly on the oven racks. Set oven at lowest temp., prop oven door open for ventilation and check periodically. Jerky should bend but not break or be too chewy. Enjoy!

Honey Peppered Beef Jerky Recipe

Ingredients:

- * 2 pounds of beef - flank steak (or any meat type)
- * 1/2 cup of honey
- * 1/2 cup of soy sauce
- * 1 tablespoon of cayenne pepper
- * 4 tablespoons of lemon juice
- * 1 minced garlic clove
- * 1 pinch of pepper and salt

Directions:

1. Before slicing meat, you may want to put it in the freezer for about half an hour and then cut into 1/4" thick strips.
2. Mix ingredients, marinate, leave strips in the bowl, cover and refrigerate as long as you'd like.
3. Take out, rinse off and pat dry with paper towels.
4. Lay out on dehydrator trays and dehydrate according to your dehydrator instructions. Jerky should bend but not break or be too chewy. Enjoy!

Sweet Beef Jerky Recipe

Ingredients:

- * 3 lb. of beef (or any meat type)
- * 1 cinnamon stick
- * 5 crushed allspice berries
- * 1/4 c. of hot water (put in last to soften up honey)
- * 1/4 c. of apple cider vinegar
- * 1/4 c. of Worcestershire
- * 1/2 c. of fresh garlic - chopped
- * 3/4 c. of red hot sauce
- * 1 c. of brown sugar
- * 2 c. of honey
- * 3 c. of soy sauce
- * 1 Tb. of Kosher salt
- * 2 tsp. of habanero powder

Directions:

1. Mix everything together until salt and sugar are dissolved.
2. Cover and marinate meat for 24 hours in the fridge, stirring occasionally.
3. Dehydrate in dehydrator or lowest temperature of oven, with the door propped, to your preference until jerky cracks bent but doesn't break.

Burger Beef Jerky Recipe

Ingredients:

- * 10 lb. of beef (or any meat type)
- * 3/4 bottle of liquid smoke
- * 1/3 c. salt
- * 1 Tb. cardamon
- * 1 Tb. MSG
- * 1 Tb. marjoram
- * 1 1/2 Tb. pepper
- * 4 Tb. curing salt
- * 1 tsp. red pepper
- * 1 1/2 tsp. garlic powder

Directions:

1. Slice meat into 1/4" thick strips.
2. Combine ingredients and let meat marinate in it in the fridge to your preference.
3. Take out, rinse off and pat dry with paper towels.
4. Place on dehydrator trays and dehydrate to dehydrator's directions OR place on foil on oven racks on lowest temp. with oven door propped open for ventilation. Cook to preference. Jerky should bend but not snap or be too chewy. Enjoy!

Colt's BBQ Beef Jerky Recipe

Ingredients:

- * 3 pounds beef - flank or steak (or any meat type)
- * 2 tablespoon of Worcestershire sauce
- * 1/2 cup of red wine vinegar
- * 1/4 cup of brown sugar
- * 1 cup of ketchup
- * 1/4 teaspoon of cracked black pepper
- * 1 teaspoon of onion powder
- * 1 teaspoon of salt
- * 2 teaspoon of dry mustard
- * A dash of hot pepper sauce

Directions:

1. Slice beef 1/4" thick.
2. Mix ingredients to make the marinade.
3. Add beef, coat thoroughly, cover and marinate in fridge to your preference.
4. Rinse meat slices and pat dry with paper towel.
5. Dry in an electric dehydrator at 145 until pliable.

BBQ Smokehouse Beef Jerky Recipe

Ingredients:

- * 1 lb Beef - brisket, loin tip or tenderloin
- * Garlic & Onion salt - to taste
- * BBQ sauce (without sugar)

Directions:

1. Slice meat in about 1/4" thick strips.
2. Set oven at about 215 and put down foil over the racks.
3. Brush meat with sauce and sprinkle on the garlic and onion salt.
4. Layout the meat strips but don't stack or let them touch.
5. Cook for about 7-8 hours, turning and brushing on more sauce as desired.
6. Keep oven door propped open for ventilation and jerky should bend but not snap or be too chewy. Enjoy!

Best BBQ Beef Jerky Recipe

Ingredients:

- * 1 tablespoons of oil
- * 2 tablespoons of white sugar
- * 2 tablespoons of brown sugar
- * 2 tablespoons of Worcester-shire
- * 2 tablespoons of ground ginger
- * 2 tablespoons of cider vinegar
- * 1/4 cup of onion - minced
- * 2/3 cup of ketchup
- * 1/2 teaspoon of black pepper
- * 1 teaspoon of garlic - minced
- * 1 teaspoon of Dijon mustard
- * 1 teaspoon of liquid smoke
- * Dash of cayenne
- * 1 cup of beer (your preference)
- * 1 packet of Nesco/American Harvest jerky cure mix
- * 1 pound of beef

Directions:

1. Freeze beef for 30 minutes and slice into 1/4" thick strips.
2. Mix together the sugars, oil, and onion in a hot pan, stir, reduce heat, and cook until onions caramelize. Add beer, simmer, cool and mix remaining ingredients together. Once thoroughly mixed or grinded, add meat.
3. Marinate to your preference covered in the refrigerator.
4. Remove and place in your dehydrator. Dry about 6-12 hours or to your preference.
5. Check jerky regularly, it should bend but not break or be too chewy. Enjoy!

BBQ Beef Jerky Recipe

Ingredients:

- * 1 1/2 lb. beef - round or flank (or any meat type)
- * 1/3 c. red wine vinegar
- * 1/4 c. brown sugar
- * 1/2 c. ketchup
- * 1/4 tsp. red cayenne pepper
- * 1 tsp. salt
- * 1 1/2 tsp. dry mustard
- * 1 1/2 tsp. onion powder
- * 1/2 tsp. garlic powder
- * Vegetable cooking spray

Directions:

1. Trim fat and cut meat into 1/4" thick strips.
2. Combine ingredients together in a large bowl and coat each strip.
3. Cover and place in refrigerator to marinate as long as you'd like.
4. Take out, rinse off and pat dry with paper towels.
5. Lay out foil on top of the oven racks and set oven on lowest temp.
6. When oven is ready, place meat strips right on top of the foil, keep oven door propped open and turn meat over after a couple of hours. Cook meat to your preference, check often and cook til pliable. Enjoy!

Beef Jerky A La Kenny Recipe

Ingredients:

- * 1 pound of beef (or any meat type)
- * 2 tablespoon of brown sugar
- * 1/3 cup of Worcestershire
- * 1/2 cup of soy sauce
- * 1 1/4 teaspoon of garlic powder
- * 1 1/4 teaspoon of onion powder
- * 2 1/3 teaspoon of ground black pepper
- * Liquid mesquite smoke

Directions:

1. Slice meat and mix ingredients for marinade.
2. Combine thoroughly, cover and marinate in the fridge as long as you'd like.
3. Set oven to 200, layer racks with foil and lay strips on top of foil without touching.
4. Keep oven door propped open and let cook til pliable turning once. Enjoy!

Cranberry Beef Jerky Recipe

Ingredients:

- * 2 lb. beef (or any meat type)
- * 1 c. of light brown sugar
- * 1 c. of cranberries - dried
- * 1 c. of teriyaki marinade
- * 1/2 tsp. ground black pepper
- * 1 tsp. white wine vinegar
- * 2 tsp. of red pepper - crushed
- * 2 tsp. of garlic granules

Directions:

1. Add all ingredients, except meat, into a bowl and mix well.
2. Cut meat into 1/4" thick slices and coat evenly in marinade.
3. Cover bowl and let sit in fridge to your preference.
4. Dehydrate on dehydrator or in oven at 200 degrees with door propped open. Check often and turn once.
5. Jerky is done when snaps back from bend without breaking. Enjoy!

Oriental Beef Jerky Recipe

Ingredients:

- * 1/2 cup of soy sauce
- * 1 1/2 tablespoons of fresh, minced ginger
- * 1 1/2 tablespoons of crushed red pepper
- * 1 1/2 tablespoons of Sesame oil
- * 4 1/2 tablespoons of honey
- * 4 1/2 tablespoons of dry sherry
- * 6 large minced garlic cloves

Directions:

1. Cut meat anywhere between 1/8" - 1/4" thick strips.
2. Combine ingredients above and coat strips and leave in bowl, covered, over night in fridge.
3. Preheat over to lowest temp., line racks with foil and place strips on foil without touching.
4. Bake to your preference keeping the door open for ventilation. Enjoy!

Hawaiian Islands Beef Jerky Recipe

Ingredients:

- * 2 pounds of beef (or any meat type)
- * 1 1/2 tablespoons of Sugar
- * 2 tablespoons of Hawaiian salt
- * 3/4 cups of Soy sauce
- * 1 piece of crushed ginger
- * 1 minced garlic clove
- * 1 crushed red chili pepper (optional)

Directions:

1. Slice beef into 1/4 inch strips.
2. Combine ingredients for marinade.
3. Coat strips in marinade and let set in the marinade over night in the fridge, covered.
4. Set oven to lowest temp., and place meat on top of foil directly on top of the racks. Keep oven door ajar for ventilation and cook to preference. Enjoy!

Lemon Honey Beef Jerky Recipe

Ingredients:

- * 3 pounds of beef (or any meat type)
- * 1 minced garlic clove
- * 1 pinch of salt
- * 1 pinch of fresh ground black pepper
- * 1/2 cup of soy sauce
- * 1/2 cup of honey
- * 4 tablespoons of lemon juice

Directions:

1. Freeze meat for 30 minutes while you mix all the ingredients to make your marinade. Mix well.
2. Cut meat about 1/4 inches thick and coat in marinade.
3. Cover and let sit in fridge until desired marination has been reached.
4. Set oven to lowest temperature, cover racks in foil and place meat onto foil without touching. Be sure and keep the oven door ajar just a little bit for ventilation. Cook until jerky is pliable and enjoy!

Butter Beef Jerky Recipe

Ingredients:

- * 1 pound of beef (or any meat type)
- * 1/2 a stick of butter
- * 1/2 cup of catsup
- * 3/4 cup of honey
- * 1 tablespoon of vinegar
- * 2 teaspoons of Dijon mustard
- * 2 tablespoons of brown sugar
- * 1 tablespoon of soy sauce
- * 1 pressed garlic clove
- * Dash of chili powder - to taste

Directions:

1. Slice meat into strips of about 1/4" thick.
2. Mix ingredients and coat meat.
3. Let meat marinate in bowl, cover and refrigerate as long as you'd like.
4. Take out, rinse off thoroughly and pat dry with a couple of paper towels.
5. Lay out onto trays of dehydrator and dehydrate according to your dehydrator's manual. Enjoy!

Honolulu Beef Jerky Recipe

Ingredients:

- * 1 pound of lean beef (or any meat type)
- * 1 garlic clove - crushed
- * 1/8 teaspoon of cayenne pepper
- * 1/4 teaspoon of pepper
- * 1 teaspoon of ground ginger
- * 1 teaspoon of salt
- * 1/4 cup of soy sauce
- * 1/4 cup of pineapple juice
- * 1 tablespoon of brown sugar

Directions:

1. Cut meat up into slices about 1/4" - 1/8" thick.
2. Mix ingredients in a large bowl and thoroughly coat meat strips.
3. Leave in bowl, cover and let marinate in refrigerator to your own desired preference.
4. Take out, rinse off and pat dry.
5. Lay out on dehydrator trays, without touching, and dehydrate according to dehydrator's instructions or until jerky is pliable. Enjoy!

Thai Beef Jerky Recipe

Ingredients:

- * 2 1/2 pounds of beef - sirloin or round (or any meat type)
- * 1 1/2 cups of oil
- * 1 teaspoon of cumin seeds
- * 1 1/2 teaspoons of sugar
- * 3 teaspoons of coriander seeds
- * 4 teaspoons of Thai light soy sauce (Aew Sai)

Directions:

1. Cut meat 1/4 inches thick across the grain.
2. Roast the coriander and cumin seeds in a fry pan over low heat until fragrant, cool, and grind coarsely.
3. Mix up the ingredients and marinate the strips to desired preference in the fridge, covered.
4. Take out, rinse off (optional) and pat dry with a paper towel.
5. Line oven racks with foil, place meat on top of foil and set oven to lowest temp. with the door propped open for ventilation.
6. Cook to desired preference. Jerky should bend back if bent but not snap nor be too chewy. Enjoy!

Orange Beef Jerky Recipe

Ingredients:

- * 1 pound of beef (or any meat type)
- * 1 tablespoon of brown sugar
- * 1 tablespoon of corn syrup
- * 1/4 cup of water
- * 1/2 cup of pulp-free orange juice
- * 2/3 cup bottled teriyaki marinade
- * 1/4 teaspoon of pepper
- * 1/2 teaspoon of garlic powder
- * 1 teaspoon of liquid smoke
- * 1 teaspoon of salt/pound of meat
- * 1 teaspoon of onion powder
- * 1 teaspoon of soy sauce

Directions:

1. Optional - freeze meat for 30 minutes to help with the slicing process. Cut meat into 1/4" thick strips.
2. Mix ingredients, coat strips, let stand in marinade, cover and refrigerate to desired preference.
3. Optional - take out, rinse off and pat dry with paper towels.
4. Lay out on dehydrator racks, without touching, and dehydrate according to manual. Enjoy!

Texas BBQ Beef Jerky Recipe

Ingredients:

- * 4 teaspoons of salt
- * 1 teaspoons of pepper
- * 1 teaspoon of garlic powder
- * 1 teaspoon of onion powder
- * 3 drops liquid smoke
- * 1/2 cup of water
- * Texas BBQ Rub
- * 2 pounds of beef (or any meat type)

Directions:

1. Freeze meat for 30 minutes but no more than that and slice into 1/8" thick strips.
2. Combine ingredients sprinkling on a good helping of Texas BBQ Rub, marinate strips of meat, cover and refrigerate over night.
3. Take out and wipe excess marinade off.
4. Let's go ahead and use a smoker for this recipe. Have your wood chips bought ahead of time and set your smoker to the lowest temp. or around 200 keeping in mind you want to dry the meat, not cook it. You can either lay out your strips over the racks or stick toothpicks through one end and hang them, just depends on what type of smoker you have. Go ahead and smoke your meat for about 3-9 hours, checking periodically. You may want to cut that time short if you're satisfied with your meat or have your temperature set higher, or you may want to dehydrate your strips a little longer than that, it's your preference! Enjoy!

Spicy Thai Beef Jerky Recipe

Ingredients:

- * 8 lb. of beef (or any meat type)
- * 1 c. of beef stock
- * 4 Tb. of lime juice
- * 4 Tb. of fish sauce (nam pla)
- * 4 tsp. sugar
- * 1/2 c. of mint leaves (loosely packed)
- * 1/2 c. of shallots - thinly sliced
- * 4 Scallions; sliced in half lengthwise and cut into 1/4" lengths
- * 2 fresh hot chili peppers - seeded and chopped
- * 4 tsp. of pepper
- * 1 tsp. of cayenne pepper
- * 4 tsp. of liquid smoke
- * 1/2 c. of soy sauce

Directions:

1. Trim fat and cut strips into 1/4 inch strips.
2. Bring sugar, lime juice, beef stock, and fish sauce to a boil over high heat.
3. Once to a boil, add mint, shallots, scallions and peppers. Cool and strain.
4. Combine the beef stock, other ingredients, meat and cover. Marinate overnight, turning meat periodically.
5. Line oven racks with foil, place meat on top, without touching, prop open oven door for ventilation and dry according to preference. Enjoy!

Caliente Beef Jerky Recipe

Ingredients:

- * 8 lb. of beef (or any meat type)
- * 2 tsp. of Cayenne pepper
- * 2 tsp. of Liquid smoke
- * 4 tsp. of Pepper
- * 4 tsp. of Chili powder
- * 4 tsp. of Garlic powder
- * 4 tsp. of Onion powder
- * 6 tsp. of Salt
- * 1/2 c. of Worcestershire
- * 3/4 c. of Soy sauce
- * 1 c. of Water

Directions:

1. Trim all fat and cut into 1/4 inch slices.
2. Combine ingredients, add meat and cover.
3. Marinade in fridge overnight.
4. Remove from marinade, line a cookie sheet with foil and lay meat without touching.
5. Dry for 6 or more hours at 175 degrees making sure to turn after 3 hours and keeping oven door propped open for ventilation.

Caribbean Beef Jerky Recipe

Ingredients:

- * 1 Tb. of Caribbean Jerk Seasoning
- * 1/4 c. of Soy Sauce
- * 3/4 c. of Worcestershire
- * 1/2 tsp. of Ground Black Pepper
- * 1/2 tbsp. of Crushed Red Pepper
- * 1/2 tsp. of Garlic Powder

Directions:

1. Cut meat, trimming all fat, into about 1/4 inch strips.
2. Mix ingredients to make marinade, coat meat, cover and stick in the fridge for 5 hours.
3. Remove, rinse and pat dry with paper towels (optional).
4. Lay out on dehydrator racks and dry out according to dehydrator's manual. Enjoy!

A-1 Beef Jerky Recipe

Ingredients:

- * 3 pounds of Rump Roast
- * Liquid Smoke
- * A-1 Steak Sauce
- * 2 quarts of Water
- * 1 cup of Vinegar
- * 2 cups of Salt
- * 2 tablespoons of Pepper

Directions:

1. Slice roast as thin as possible removing all fat.
2. Boil about 6 minutes and roll out moisture.
3. Put on a cookie sheet in the oven on the lowest temp. (200) for about an hour or 2, check periodically. Prop open oven door for ventilation.
4. Coat meat with A-1 and Liquid Smoke and enjoy!

Kelly's Surprise Beef Jerky Recipe

Ingredients:

- * 1/4 c. of Cayenne pepper
- * 1/4 c. of Water
- * 1 c. of Soy sauce
- * 4 oz. of Mesquite smoke
- * 2-3 lb. of rump roast

Directions:

1. Have your butcher cut a 2 or 3 pound roast into strips as thin as bacon, trimming all fat.
2. Combine soy sauce, mesquite smoke & pepper in a gallon size Ziploc bag and let sit for about 2 hours.
3. Add meat and let sit for 5 - 10 mins.
4. Remove and lay out on dehydrator trays, without touching.
5. Open dehydrator vents 1/2 way and dehydrate according to instructions. Enjoy!

Bonfire Beef Jerky Recipe

Ingredients:

- * 1 1/2 lb. beef (or any meat type)
- * 1/2 tsp. garlic powder
- * 1/2 tsp. onion powder
- * 1/2 tsp. pepper
- * 1/2 tsp. salt
- * 1 tsp. liquid smoke
- * 1/4 c. soy sauce
- * 1 Tb. A-1 Steak Sauce
- * 1 Tb. Worcestershire sauce

Directions:

1. Be sure and trim all fat from meat when cutting into strips.
2. Marinate in mixture of ingredients, cover and let marinate in the fridge over night or to desired preference.
3. Line cookie sheet with foil and place strips out without touching each other.
4. Oven should be set on lowest temp., keeping the door propped open for ventilation. Check meat periodically turning once during process. Cook til pliable. Enjoy!

My Biltong Beef Jerky Recipe

Ingredients:

- * 1/4 c. of Worcestershire
- * 1/4 c. of soy sauce
- * 1 c. of salt
- * 2 oz. of brown sugar
- * black pepper
- * chili spices or hot pepper flakes

Directions:

1. Cut strips 2" wide & 1" thick.
2. Rub in salt with hand and let sit overnight. Dip a cloth in vinegar, wring dry and whip the meat.
3. You can either dehydrate the meat or hang the meat in a well ventilated and dry area or place in the oven on foil on the lowest temp. with the door propped open til jerky is pliable or to your liking. Enjoy!

Sweet & Spicy Beef Jerky Recipe

Ingredients:

- * 1 lb. beef (or any type of meat)
- * 1 Tb. of onion powder
- * 1 Tb. of garlic powder
- * 5 Tb. liquid smoke flavoring
- * 1/4 c. Worcestershire sauce
- * 1/4 c. teriyaki sauce
- * 1/3 c. balsamic vinegar
- * 1/2 c. pineapple juice
- * 1/2 c. brown sugar
- * 2/3 c. soy sauce
- * 1 tsp. red pepper flakes
- * 2 tsp. pepper

Directions:

1. Season the meat with just a little of the garlic powder, pepper and onion powder. Reserve the remaining spices.
2. Cover and refrigerate.
3. Over medium heat, combine the soy, teriyaki and Worcestershire sauce, brown sugar, balsamic vinegar, liquid smoke & pineapple juice. Heat until the brown sugar dissolves completely.
4. Coat meat. Recover and refrigerate for another 3 hours.
5. Place meat on dehydrator racks, and sprinkle with rest of spices (and red pepper flakes if using). Dry for 5 hours, or to your desired dryness. Enjoy!

Organic Beef Jerky Recipe

Ingredients:

- * 2 pounds organic beef (or any other organic meat type)
- * 2 sliced garlic cloves
- * 2 tablespoons Soy sauce
- * 1 tablespoons Salt
- * 2 tablespoons Worcestershire sauce
- * 1 cup Water
- * 1 cup Corn whiskey
- * 1 teaspoon Ground red pepper

Directions:

1. Cut meat into strips, trimming all fat.
2. Mix ingredients.
3. Coat meat, cover and refrigerate.
4. Place on foil on oven racks on 200 degrees with door propped open, turning once, until pliable. Enjoy!

Homestyle Beef Jerky Recipe

Ingredients:

- * 1 pound beef (or any meat type)
- * 1 tablespoon Worcestershire sauce
- * 1/4 teaspoon Hickory salt
- * 1/4 cup Soy sauce
- * 1/2 teaspoon Garlic powder
- * 1/2 teaspoon Onion salt
- * 1 teaspoon Hot sauce
- * 1 teaspoon Black pepper

Directions:

1. Cut meat into strips.
2. Combine ingredients, coat meat, cover and refrigerate to desired length of time.
3. Line oven racks with foil placing the strips on top of the foil, without touching, keeping the door propped open for ventilation on lowest temp. Cook until pliable or desired texture and taste. Enjoy!

Low Plains Beef Jerky Recipe

Ingredients:

- * 1 lb. beef (or any meat type)
- * 4 garlic cloves
- * 1/4 c. brown sugar
- * 1/2 c. soy sauce
- * 1/2 c. Worcestershire sauce
- * 1 teaspoon onion powder
- * 2 tsp. ground dried red chile
- * 2 tsp. pepper

Directions:

1. About an hour before you smoke your jerky, place the meat in the freezer for about half an hour to make cutting easier.
2. Cut into thin strips and marinate in your mixture of ingredients for as long as you'd like.
3. Prepare the smoker bringing the temperature to 200-220 degrees.
4. After marinating, put the meat on foil and place in the coolest part of smoker.
5. Cook 30- 45 minutes keeping a close watch.
6. Wrap the foil loosely over the meat and continue smoking for another 1 or so. Enjoy!

Modern Beef Jerky Recipe

Ingredients:

- * 2 pounds of beef - round (or any meat type)
- * 2 tablespoons of parsley flakes
- * 1/2 cup of Worcestershire sauce
- * 1/4 teaspoon of Garlic powder
- * 1 teaspoon of pepper and salt or to taste

Directions:

1. Preheat oven to 200 and begin to cut your meat, whatever type of meat you decide to use, about 1/4 inches thick.
2. Next, combine your ingredients together to make the marinade for your strips.
3. Then you will want to coat each strip evenly and let all the strips sit in the bowl, covered, over night in the fridge.
4. The next day, remove and it's optional but you can rinse and pat dry the excess marinade.
5. After, you will then want to either line your oven racks or a cookie sheet with foil and lay your strips down side by side without touching.
6. Oven should be on lowest temperature, turn meat once during your process, check periodically and cook til pliable. Enjoy!

1st Place Beef Jerky Recipe

Ingredients:

- * 1/2 cup of dark soy
- * 1/4 teaspoon of powdered ginger
- * 1/4 teaspoon of Chinese five-spice powder
- * 1/2 teaspoon of Onion powder
- * 1/2 teaspoon of Garlic powder
- * 1 teaspoon of MSG (optional)
- * 3 lb of beef (or any meat type)
- * 2 tablespoons of Worcester-shire sauce

Directions:

1. Trim fat and cut meat into slices of about 1/4" - 1/8" thick.
2. Mix ingredients, coat meat, leave in bowl, cover and refrigerate over night.
3. Remove, rinse, dry.
4. Oven - set oven on lowest temp., line cookie sheet with foil, place strips without touching, keep door propped open for ventilation and cook til pliable.
5. Dehydrator - line racks with meat, without touching, and dry according to dehydrator's instructions. Enjoy!

Homemade Beef Jerky Recipe

Ingredients:

- * 2 pounds of beef (or any meat type)
- * 1/2 teaspoon of sausage seasoning
- * 1/2 teaspoon of Salt
- * 1/2 teaspoon of Marjoram
- * 1/2 teaspoon of garlic salt
- * 1/2 teaspoon of Thyme
- * 1/2 teaspoon of lemon pepper
- * 1/2 teaspoon of Oregano
- * 1/2 teaspoon of Basil
- * 1 teaspoon of onion salt

Directions:

1. Trim all fat and cut meat into strips of your liking.
2. Season both sides of meat, well, and let marinate for your desired length of preference.
3. Set oven on lowest temp., line racks or pan/cookie sheet with foil, lay meat, without touching and cook to your preference. Remember - keep oven door propped open for ventilation. Enjoy!

Original Beef Jerky Recipe

Ingredients:

- * 1/2 lb. of beef (or any meat type)
- * 6 drops Liquid Smoke
- * 1/4 tsp. of Salt
- * 1/4 tsp. of Black Pepper
- * 1/3 tsp. of Garlic Powder
- * 1 tsp. of Accent
- * 1/4 c. of Worcestershire Sauce
- * 1/4 cup Water
- * 1/4 c. of Soy Sauce

Directions:

1. Freeze meat for about 30 minutes to make slicing easier. Cut into 1/8" strips.
2. Mix ingredients, marinate, cover and place in fridge overnight or to desired length of time.
3. Place strips in a microwave roasting rack. Set microwave on high for 4 - 6 mins. After 4, add time in 30 second increments until desired consistency. Enjoy!

Original Smoked Beef Jerky Recipe

Ingredients:

- * 1 Tb. cider vinegar
- * 4 Tb. pepper
- * 1 dash Worcestershire sauce
- * 1 dash hot sauce
- * 1 c. soy
- * 2 lb. of beef (or any meat type)

Directions:

1. After trimming all the fat, cut your meat into thin slices about 1/8" thick.
2. Combine ingredients and marinate meat.
3. Cover and keep the meat marinating in the fridge over night or til your desired time.
4. Loosely wrap the meat in foil and smoke until pliable. Enjoy!