

Jerky, Beef and Game

Marinade/Brine

1/3 cup Sugar

1/4 cup NON-IODIZED Salt

2 cups Soy Sauce

1 cup Water

1 cup Red Wine

1/2 tsp Onion Powder

1/2 tsp Pepper

1/2 tsp Garlic Powder

1/2 tsp Tabasco Sauce

Trim all fat from meat and slice with the grain about 1/4" to 1/2" thick. The meat slices nicely when semi-frozen, or your butcher can slice it for you. Place meat in the cool marinade and refrigerate overnight, or for no less than 8 hours.

Remove from brine and allow to air dry without rinsing. Place the jerky on the drying shelves and then place the shelves in the smoker rack. You may want to use our [Smokehouse Drying Screens](#) to make cleanup easier. Place the rack in your [Smokehouse Electric Smoker](#). Smoke for 12 to 16 hours, depending on how dry you like your product. Use 3 flavor pans full of [Hickory or Cherry Wood Chips](#) in the early stages of the drying cycle. A [Smoker Insulation Blanket](#) can help to hold the heat in your [Smokehouse Electric Smoker](#) if it is a cool day.

