

How to make Great Jerky!

- Best cuts make the best jerky.
- No fat!
- Partially freeze the meat so it is more easily cut into 1/4" thick strips across the grain.
- In a large pot mix 6 quarts of water, one pound of salt, garlic powder Lea and Perrins Worcestershire Sauce, ancho chili peppers, Tabasco, apple vinegar, molasses, soy sauce, teriyaki sauce, star anise, brown sugar and black pepper (to taste).
- Bring to a boil and blanch each piece of meat in the boiling water for around 2 minutes.
- Put the meat on racks in the oven or on your grill. Leave the lid cracked open a bit. Don't over heat. Heat at 140 for 6-8 hours until the meat is at the desired consistency.
- Store in zip lock bags. Freeze or refrigerate for longer storage.