

Savina Pepper IPA Beef Jerky

www.jerkychampion.com

The Meat:

- 2 lbs of Partially Frozen fat trimmed Beef Top Round (Sub Bottom Round or Chicken Breasts) sliced in ¼" strips

For the Marinade:

- ½ Can of your favorite IPA style beer
- 1 cup of Soy Sauce
- 2 Tablespoons of Brown Sugar (Optional if you're rocking the Keto diet)
- 2 Teaspoons of Red Savina or any other High Scoville Pepper (this gives a little burn that doesn't linger, but I am a pepper head so use discretion)
- 1 Tablespoon Hot Paprika
- 1 Tablespoon of Garlic Powder
- 1 Teaspoon of Red Chili Flakes (optional or go over/under depending on your taste)

Combine all marinade ingredients into a utility bowl and whisk until sugar is fully dissolved. Once your beef is no longer frozen, combine beef strips and marinade in a gallon Ziploc bag and chill in the refrigerator for 24 hours.

Once marinated, remove strips from the bag placing them on the dehydrator racks without overlapping. Optionally, add a brief shake of a large flake kosher salt to the full tray before depositing in the dehydrator. Dry on high for 8 hours (start monitoring at 6 hours as models differ) This recipe took 8 hours on an older model 4 Tray Excalibur.

Yields roughly ¾ of a pound of jerky.

For more, visit www.jerkychampion.com