

Giant Slab World Traveler Beef Jerky

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The Meat:

- 1 large (3-4lb) bottom or top round roast, fat cap trimmed or removed

For the Marinade:

- ½ Can of Tecate or other Central American Lager
- 1 cup of Dragonfly Thai Soy Sauce
- 2 Tablespoons of Brown Sugar (Optional if you're rocking the Keto diet)
- 2 Teaspoons of African Peri Peri Pepper or other High Scoville Pepper
- 1/4th cup of Datu Puti Vinegar or other spicy vinegar
- 1 Tablespoon of Red Chili Flakes (optional or go over/under depending on your taste)
- 1 Tablespoon of powdered ginger

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 1.5lbs of a pound of jerky.

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