

BEEF JERKY RECIPE

1. Prepare seasoning blend and add to meat at 3% of the meat weight

Ingredient	% of blend
Salt	60.00
Sugar	23.50
Modern Cure	5.00
Black Pepper (ground)	3.40
Red Pepper (ground)	1.60
Garlic Powder	1.00
Allspice (ground)	0.50

2. Add water at 5% of meat weight (to facilitate thorough dispersion of seasonings).
3. Tumble for 60min on medium speed, then hold refrigerated overnight.
4. Dip in 20% solution of smoke for 30-60 secs.
5. Place on kitchen food dehydrator racks and process.

SMOKE

SmokEz PCS (20%)

SmokEz Enviro Select 24P 20%)

SmokEz MP10 (30%)

SmokEz 1091 (20%)

SmokEz 5116 (20%)

COMMENTS

Well rounded smoke flavor

Smooth smoke note with more coloring than the rest

Ashy smoke notes

Heavy traditional flavor

Full traditional flavor