

# Beef Jerky

## Mix in a Bowl

- 2 LB thinly sliced top round beef
- 3/4 cup Worcestershire sauce
- 3/4 cup soy sauce
- 1 TBSP smoked paprika, or to taste
- 1 TBSP honey, or more to taste
- 2 TSP freshly ground black pepper
- 1 TSP red pepper flakes
- 1 TSP garlic powder
- 1 TSP onion powder

## Prepare

1. Combine ingredients in bowl, coat the meat, cover, and let soak overnight in refrigerator.
2. Remove excess marinade and dry with paper towels
3. Place wire rack over baking sheet and lay meat across
4. Bake at 175 degrees for 3.5 hours

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