

Garlic Black Pepper Beef Jerky

**adapted from www.jerkyholic.com*

Lean Meat

1 lb Unger Meats Beef Jerky

Marinade

¼ cup Soy Sauce

¼ cup Cold Water

2 tbsp Brown Sugar

2 tsp Ground Black Pepper

½ tsp Sea Salt

½ tsp Garlic Powder

¼ tsp Onion Powder

1 tsp Liquid Smoke

¼ tsp Curing Salt (available at Unger Meats)



- 1 Wrap pre-sliced beef in plastic wrap, and place in the freezer for an hour or two to partially freeze.
- 2 While the meat is in the freezer, combine the soy sauce, water, brown sugar, ground black pepper, sea salt, garlic powder, & onion powder in a bowl or ziplock bag and mix well.
- 3 Add sliced beef to the mixture and marinate for 24 hours in the refrigerator.
- 4 After the meat has finished marinating, remove from refrigerator and strain excess marinade.
- 6 Pat dry the strips with paper towels.
- 7 Dry with your favourite jerky making method. We used our smoker. Follow the directions for your smoker as all are different.
- 8 The jerky is finished when it bends and cracks, but does not break in half.

Cooks Tips:

- *Marinate for 24 hours for the most flavourful tasting jerky.*
- *When using a smoker, make sure the smoke is a nice clear/blue colour, NOT white. If you have white smoke, increase your temperature. The white smoke can alter the taste of the jerky... not in a good way!*
- *When testing the jerky to see if it is finished, let it cool for 5 minutes before testing it. Once cool, bend a piece, it should bend and crack but not break in half.*
- *Best wood chips to use are apple wood and hickory.*
- **Ensure you pour extra LOVE into the marinading and smoking process - He says it makes a difference ;)**

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