



Maple Fireball™ Jerky Marinade

Our contribution to Global "WARMING"

WARNING VERY HOT

- 1 Tablespoon Andy's World Famous HeatYourMeat™
- 1 Tablespoon Onion Powder
- 1 Tablespoon Garlic Powder
- 2 teaspoons Black Pepper
- 1 Pound (Lean) Beef Sirloin Tip, cut into 1/8" strips
- 1/2 Cup Brown Sugar
- 2/3 Cup Soy Sauce
- 1/2 Cup Maple Syrup
- 1/3 Cup Fireball™ Cinnamon Whiskey
- 1/4 Cup Worcestershire Sauce
- 1/3 Cup Balsamic Vinegar
- 4 to 5 Tablespoons Liquid Smoke
- 1/2 Cup Pineapple Juice

Instructions:

- In a mixing bowl combine all ingredients except Beef Strips, and whisk together until well blended.
- Place Beef strips into a gallon zip lock bag and pour marinade into bag covering beef and seal, voiding bag of air.
- Refrigerate for at least 4 hours. (Over night is best)
- Arrange the beef strips on the rack of a dehydrator. Dry for 5 hours, or to your desired dryness.

This Recipe is simple and extremely tasty!!
Enjoy!