

RECIPE

# Sugar-Free “Hamburger” Jerky



Ready in **16 hours**

Yields **6 oz**

## Ingredients

- 1 pound of lean ground beef
- 1 tsp Baja Gold Sea Salt
- ½ tsp Worcestershire sauce
- ¼ tsp Colgin Hickory Liquid Smoke
- ¼ tsp onion powder
- ¼ tsp white pepper

## Preparation

1. Gather Ingredients and measure
2. Combine all ingredients thoroughly in a bowl and cover
3. Place combined ingredients in the refrigerator for 12 hours.
4. Remove from the fridge and mix thoroughly.
5. Fill the jerky shooter with the ingredients and use the flat nozzle. Fill the shooter carefully avoiding any air pockets in the mix.
6. Make ½-inch thick strips of jerky onto a lightly greased sheet tray
7. Place in the 325-degree preheated oven for 15-25 minutes until the jerky is cooked
8. Allow cooling time on the cooling rack
9. Place in dehydrator for 2-4 hours
10. Cool & Enjoy!