



Peppered Beef Jerky



12 servings



4 Hours

INGREDIENTS

1/2 Cup Brown Sugar
1/2 cup Dark Beer
1 cup Soy Sauce
4 tbsp Coarse pepper
8 tbsp Garlic salt
4 tbsp hot sauce
1/2 cup Worcestershire sauce
2 tbsp curing salt
4 tbsp Chili powder
4 tbsp chipotle powder
4 lbs flank steak

NOTES:

I personally use a Pitboss Pro Series smoker but any smoker will work just fine.

DIRECTIONS

1. Combine dry and wet ingredients in a bowl and mix until the brown sugar is dissolved.
2. Using a sharp knife, trim the fat from the flank steak and cut into 1/4 to 1/2 inch thick strips.
3. Place the meat in a sealable bag and pour the wet and dry ingredients over. Seal and place in the refrigerator for 24 hours to marinate.
4. When it's time to smoke, fire up your smoker and set to 200 degrees. I prefer to use hickory wood or pellets but any flavor will work.
5. Arrange the meat on a single layer on your smoker and smoke for 3-4 hours or until the jerky is dry but still bends and is chewy.
6. Remove the jerky with tongs and place in a resealable bag to rest for 1 hour
7. After a hour, Seal the bag or use my suggested vacuum sealer to keep fresh.
8. ENJOY!

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