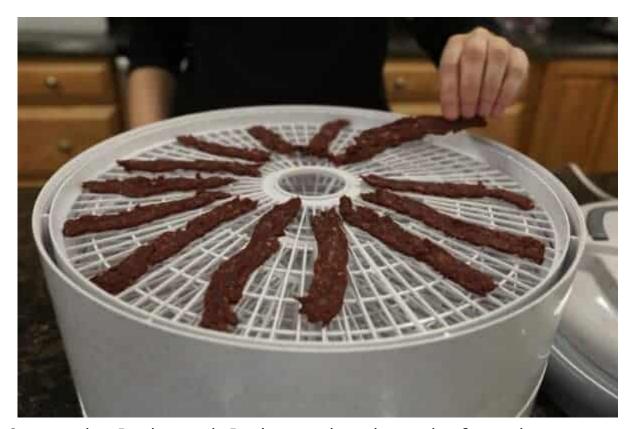
Barbecued Jerky



Our smoky Barbecued Jerky recipe is made for adventurers on-thego and can be prepared right in your NESCO Dehydrator. A combination of cayenne pepper and Dijon adds just the right amount of kick for the perfect chewy snack. Don't get caught hungry mid-hike. From the trailhead to the mountain range, this recipe will satisfy you every step of the way.

Your Key Ingredient:

NESCO Dehydrator

Grocery Ingredients:

- 2 Tbsp brown sugar
- 2 Tbsp white sugar
- 1 Tbsp oil
- 1/4 cup minced onion
- 1 cup beer

- 2/3 cup ketchup
- 2 Tbsp cider vinegar
- 2 Tbsp Worcestershire® sauce
- 2 Tbsp ground ginger
- 1 tsp salt
- 1 tsp minced garlic
- 1 tsp Dijon mustard
- 1 tsp liquid smoke
- 1/2 tsp freshly ground black pepper

Dash of cayenne pepper

1 lb meat strips

Instructions:

- 1. Combine sugars, oil, and onion in a pan. Heat and stir.
- Reduce heat, cook until onions caramelize. Add beer. Simmer. Cool.
- 3. Mix remaining ingredients together with the exception of strips. Allow at least 15 minutes for flavors to blend, then puree in blender.
- 4. Add strips. Marinate at least one hour. For longer marinating time, place in refrigerator in a covered container or in an air-tight plastic bag.
- 5. Remove from marinade and place in your NESCO® Dehydrator on dehydrator trays at 145° F. Dry approximately 6 to 12 hours until chewy.