Barbecued Jerky



Our smoky Barbecued Jerky recipe is made for adventurers on-the-go 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
- 1 tsp ground ginger
- 1 tsp salt
- 1 tsp minced garlic
- 1 tsp Dijon mustard
- 1 tsp liquid smoke
- 1/2 tsp freshly ground black pepper
- 1/8 tsp cayenne pepper
- 1 lb lean beef strips (such as top round or flank), fat trimmed, about 1/4 inch thick

Instructions:

1. Combine the sugars, oil, and onion in a pan. Heat and stir.
2. Reduce the heat and cook until the onions caramelize. Add the beer and simmer. Allow to cool.
3. Add the remaining marinade ingredients (everything except the beef) to the cooled onion-beer mixture. Let the flavors blend for at least 15 minutes, then purée in a blender.
4. Add the beef strips to the marinade and marinate for at least one hour. For longer marinating times, refrigerate in a covered container or airtight plastic bag.
5. Remove the strips from the marinade and pat dry with paper towels. Discard the used marinade.
6. Arrange the strips on your NESCO® Dehydrator trays without overlapping. Dry at 160°F for approximately 4 to 7 hours. Check a few of the thickest strips with a food thermometer. They need to reach 160°F internally. The jerky is done when it bends and cracks but does not snap.
7. Let the jerky cool completely, then store in an airtight container. Refrigerate or freeze for longer storage.