# Sweet & Spicy Beef Jerky



Looking for the perfect balance of sweet & spicy? Look no further, this is the BEST beef jerky choice for you. You can customize the flavor and the level of spiciness. We know you'll love it!

**Your Key Ingredient:**

NESCO Dehydrator

**Grocery Ingredients:**

- 5 lbs. top round beef
- 1 tbsp. onion powder
- 1 tbsp. garlic powder
- 2 tsp. black pepper
- 5 jalapeños
- 1 cup soy sauce
- 1 cup brown sugar

- 1/2 cup Worcestershire sauce
- 2/3 cup balsamic vinegar
- 1/2 cup fresh orange juice
- 1/2 cup fresh grapefruit juice
- 1 tbsp crushed red pepper

**Instructions:**

1. If your beef isn’t pre-sliced, freeze for about 1 hour and use a **NESCO® Food Slicer.**
2. Combine garlic powder, onion powder, black pepper, and crushed red pepper.
3. Season both sides of the beef slices with the seasoning mix.
4. Mix jalapeños, soy sauce, brown sugar, Worcestershire sauce, balsamic vinegar, orange juice, and grapefruit to create your marinade.
5. Pour over seasoned beef and thoroughly massage the marinade into it.
6. Marinate in the fridge for 24 hours.
7. Arrange the jerky on your **NESCO® Dehydrator** trays.
8. Sprinkle a little crushed red pepper over each jerky slice.
9. Set the temperature to 160 degrees Fahrenheit.
10. Dehydrate for 4-5 hours.
11. Enjoy!

