

# Homemade Dehydrator Beef Jerky

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Doesn't everyone like Beef Jerky? I know my family does & when you go to buy it in the store it is just so darn expensive, so being I have an large amount of beef in my freezer why not make my own Homemade Dehydrator Beef Jerky?

Years ago I bought my son a dehydrator, together he and I have used it a number of times to make beef jerky, so I borrowed it from him to make my own beef jerky. Years ago when I would make it I would buy the packets from Farm & Fleet, but boy have they went up in price, I proceeded to find my own recipe online and try that. Thank you for Pinterest!!

I sliced up a large round steak & I also happen to have a round roast, I ended up with 2 1/2 pounds of thin sliced beef.



Sliced Round Steak & Round Roast

I found a homemade marinade beef jerky recipe that I used the ingredients were Worcestershire Sauce, Soy Sauce, Liquid Smoke, Fresh Ground Pepper Corns, Crushed Red Pepper Flakes, Onion Powder & 1 Tablespoon of Honey.



Homemade Beef Jerky Ingredients



## Beef Jerky Marinating

Mix the above ingredients together and place meat in bowl and pour the marinade over and mix into meat, place in plastic sealed bag or glass dish and let marinade for 6 hours. After the 6 hours place on the dehydrator and let it cook for as long as needed. I actually let it cook over night (8 hours), the thinner the cut of meat the less it has to cook.

I also made another batch of Beef Jerky but for this one I used a store purchased Beef Jerky packet, I honestly thought the homemade beef jerky marinade I made had a better flavor.

I know it was a great treat for all my company at Christmas because there is very little left and it is something I plan to make again next year.

Here is the link for the marinade I used: <http://www.thekitchn.com/how-to-make-beef-jerky-in-dehydrator-cooking-lessons-from-the-kitchn-88618>