

Beef Jerky Diana Buchannan

#12 lbs round steak (or flank or brisket)

1/4 C. soy sauce

1 Tbsp. Worcestershire

1/4 tsp. ea. pepper and garlic powder

1/2 tsp. onion powder

1 tsp. hickory smoke-flavored salt

Trim and discard fat from meat. Cut meat in 1/8 to 1/4 thick slices. In a bowl combine all but meat. Stir until seasonings dissolve. Add meat and mix thoroughly. Let stand one hour. Shake off excess liquid and put meat slices on oven racks or shallow baking pan. Dry meat at lowest possible oven temp (maybe 180 or 200) until it is brown, hard, and dry. Can take as long as 24 hours.