

Early American Style Beef Jerky Terry O'Neal

6 tsp. black pepper

6 tsp. salt

1 - can of beef broth

2 lbs. London Broil beef or another really lean type

Cut your lean beef in 3/16" to 1/4" strips. Make sure the beef doesn't have any fat in it, I use London broil with all the outer fat removed. If you want tender jerky, just cut the beef against the grain. Mix up your mixture. Cut all the meat and put in a gallon size zip-lock bag. Add mixture and remove air and zip it shut and mix it up. Put in refrigerator and let sit over night or longer. Remove beef and blot beef dry with towel. Place in dehydrator with no sides touching. Set vents on dehydrator all the way open. Dehydrate for 8-10 hours or till jerky splinters but doesn't break when bent.