



A Recipe from Old Smokey Products Company

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RECIPES // Beef, Jerky Style

Recipe for the Old Smokey Electric Smoker

Ingredients

- lean meat
- salt
- pepper
- worcestershire
- celery seed

Directions

Slice lean meat into 1/4" strips. Marinate overnight in salt, pepper, worcestershire and celery seed mix. Dry thoroughly on paper towel before putting in smoker. This is the most important step, as making jerky requires dehydrating the meat. The wetter it is to start, the longer the process will take. Smoke on high for about 15 minutes, then reduce heat to Low until meat is completely dry, which could take about 12 hours. Remove juices that accumulate in the drip pan.

Note: the reason this is called "jerky style" is because making true jerky is difficult for the Old Smokey Electric Smoker. Its strength lies in keeping things moist, not drying them out. It will work and will create a great result, but it may be a little different from what you buy in the store or have made on fire-based smokers. Give it a try anyway, you'll like the result!