

Teriyaki Beef Jerky Recipe

½ Cup Brown Sugar
¼ Cup + 1 Tablespoon GFCF Soy Sauce
1 Cup Water
½ teaspoon ground ginger
1 ½ teaspoon Garlic powder
1 Tablespoon Salt
¼ cup honey
1 Tablespoon salt
1 Tablespoon onion powder
1 teaspoon black pepper
1 tablespoon liquid smoke
1 Cup orange juice
3 pounds thinly sliced lean beef



Mix sauce put in plastic bag with beef for 12 to 36 hours

Dry at 155 degrees for 4 to 8 hours. When done jerky will bend without breaking with no signs of redness

<http://www.lincolntent.com/GlutenFreeCaseinFree-Beef.html>

or

<http://www.lincolntent.com/GlutenFreeCaseinFree-AppetizersRecipes.html>