

Paul's Spicy Beef Jerky Recipe

- ✂ Cut 2 Pounds extra lean Round Stake into 1/8" - 1/4" thick slices
- ✂ Create Marinade:
 - ✂ 4 ounces "Lawry's Teriyaki with Pineapple Juice - 30 Minute Marinade for chicken, meat, & fish" (1/3 of the 12 ounce Bottle)
 - ✂ 2 Tablespoons "A.1. Bold & Spicy Steak Sauce"
 - ✂ 4 Tablespoons Brown Sugar
 - ✂ 1 Tablespoons "Luzianne Cajun Seasoning" or "Le Page Cajun Pepper Mix"
 - ✂ 3 Tablespoons "Jane's Crazy Mixed Up Pepper Seasoning"
 - ✂ 1 Tablespoons Salt or "Montreal Steak Coarse Salt Mix"
- ✂ Marinate for 30 minutes (or longer if you have more patience than I do)
- ✂ Dehydrate 4+ hours - I use an [American Harvest Snackmaster Elite](#), which can be found at [Target](#).

To make even spicier, add a couple pinches of Crushed Habanero Pepper. Be careful!

Try BBQ Sauce instead of Teriyaki.

This was originally given to my by my brother David, but I have made a few adjustments.

Caution: Read the the [USDA - Food Safety Of Jerky](#)