

Copper Creek Ranch

Beef Jerky

Ingredients

3 lbs lean, grass-fed
Longhorn Ground Beef

½ cup soy sauce or
tamari

¼ cup Worcestershire
sauce

1/8 cup brown sugar

2 teaspoons apple cider
vinegar

2 teaspoons liquid
smoke (mesquite
flavor)

2 teaspoons fine sea
salt

2 teaspoons course
ground black pepper

1 teaspoon garlic
powder

1 teaspoon onion
powder

Directions

Combine all ingredients.

Use either a jerky pistol or hand-form into 1/8" rectangular strips. Follow dehydrator instructions, typically dehydrating for 4-6 hours at 155°F. Adjust drying time according to preference or until the jerky is hard and leathery.

Cool and place in air-tight storage or freezer bags. Store in the refrigerator or freezer.