

Smoke Daddy's Beef Jerky

3 lbs. lean beef about 3/8" thick steaks, after it is dried you can cut into smaller strips

1 tbsp. salt

**1 level tsp. Prague Powder No.1* This is a cure and this is where I get it.

http://www.alliedkenco.com/catalog/index.php/cPath/37_52?osCsid=183a9c7312bf316665b3eda763a5a152

1tsp. onion powder

1 tsp. garlic powder

1 tsp ground black pepper

1/4 cup soy sauce

1/3 cup Worcestershire sauce

1. The meat is placed into a container and mixed with all ingredients. Place in the refrigerator for 24 hr. Mix once during that time.

2. Place meat on racks to air dry. You can put a fan in front to help. When dry to the touch put in smoker.

3. Place meat on racks properly spaced and dry in a 100 degree smoker. And smoke for the first 5-6 Hr after that just leave in the smoker at a low temp with plenty of air flow. I use a small heat fan for this.

You are not cooking this you are drying it out so it will take some time to dry -12 to 24 hr, so be patient

*Prague Powder No.1

Also known as:

- Curing salt
- Tinted curing mixture (TCM)
- Tinted curing powder (TCP)
- Prague powder #1
- Insta-cure #1
- Modern cure
- Pink curing salt
- FLP
- Saltpetre