

Flying Fish Porter Beef Jerky

3 - 4 lbs of lean Top Round steak(London broil). Look for the leanest steaks with the least amount of visible fat.
2 Bottles of [Flying Fish Porter](#)
1/3 cup of Worcester Sauce
1/3 cup of Soy sauce
1/3 cup of Teriyaki sauce
2 Tablespoon of garlic powder (not garlic salt)
2 Tablespoon of onion powder (not onion salt)
2 Tablespoon of Hot Hungarian Paprika
1 teaspoon of chili powder
1 teaspoon of medium-coarse ground black pepper
1 Shot of Bourbon

Put the meat in the freezer for 30 to 45 minutes

Cut the meat against the grain in long thin strips, 1/8 - 1/4 inch thick.

Mix the ingredients for the marinade together in a small plastic pitcher or bowl.

Put the meat and marinade in a ziplock bag and seal and set them in a large bowl in the refrigerator for 24 hours. After 12 hours flip the bags upside down in the bowl to ensure even coverage of the marinade.

Now that the meat is finished marinating, remove the jerky from the bag and lay them out flat on a couple of sheets of paper towel on one side only. This is only to remove the access marinade, do not remove the seasonings on the meat. Open your oven and put one of the racks on the very top level and the other rack on the very bottom level covered with tin foil to catch the drippings during the first hour of drying. Some times I add a bit more course pepper to the meat at this point.

Thread the jerky piece by piece onto skewers or toothpicks if you do not have skewers. Place the skewers / toothpicks on the top rack so the meat hangs in between the grids.

Be careful when hanging the jerky that they aren't touching each other, or the metal oven rack, or the bottom of the oven because the jerky won't dry where it comes into contact with anything besides the skewer. Carefully slide the rack back into the oven.

Set the oven temperature from 160 -170 degrees depending on how low your oven goes.

I prop the oven door slightly open with a wooden spoon to allow the moisture to escape while drying the jerky.

Drying time is 3 - 5 hours. After 3 hours you can begin checking the meat and sampling some of the thinner pieces that will be dry enough to eat.

Do not let it go to long. Be sure to let the jerky cool before testing, because when it is warm, it will still be pliable no matter how dry it is. Let the jerky cool first, then take it off the racks. Store in clean, airtight containers with tight fitting lids.

Pack tightly to remove as much air as possible, but do not crush. Store in a cool, dry place up to 3 months.

Submitted by Bill Modica, who may offer you a sample of jerky if you run into him at Andy's Corner bar.