



## **Al's Jerky**

### [Notes From the Kitchen](#)

A simple smoked jerky made with a basic marinade and slow drying for a classic texture.

### **Ingredients**

- 1 lb meat (moose, beef, or similar)
- 4 tbsp soy sauce
- 4 tbsp Worcestershire sauce
- 1 tsp ketchup
- 1/4 tsp black pepper

- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/4 tsp red pepper flakes (or to taste)
- 1/4 tsp cure (optional but recommended for long smokes)

## **Instructions**

1. Partially thaw the meat so it is still firm and slice 1/4 inch thick across the grain.
2. Place slices in a glass bowl and mix in all marinade ingredients until evenly coated.
3. Refrigerate overnight, stirring a couple of times.
4. Hang the strips from racks using toothpicks or hooks.
5. Dry at 120°F for about 1 hour until the surface becomes slightly tacky (pellicle forms).
6. Raise smoker temperature to 160°F and apply smoke for about 2 hours.
7. Increase temperature to 180°F and continue drying until jerky cracks but does not break when bent after cooling.

## **Alternate Faster Method**

- Smoke at 200°F for about 2 hours or until properly dried.

## **Notes**

- Test doneness only after the jerky cools — warm jerky feels softer than it really is.
- Do not seal in plastic immediately. Let it rest in a paper bag or jar first to release remaining moisture.
- Once fully dry, vacuum seal and freeze for long storage.

[Visit the blog for the complete method](#)