

# Chef J's Island Jerky

There is nothing better than a delicious piece of beef jerky, especially when it doesn't contain preservatives and is packed with Chef-crafted flavors. Take this Island Jerky for a taste drive and see what real flavor taste like. This is some good clean label fun right here.

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

**Yield:** 3.75 Pounds

**Prep time:** 10 Minute Prep, 16 hour soak

**Total time:** 4.5 Hours Cook time

## Ingredients

| <i>Measure</i> | <i>Ingredient</i>                     | <i>Prep Notes</i>                   |
|----------------|---------------------------------------|-------------------------------------|
| 5 Pounds       | Beef, Top Round, Sliced ¼" thick      | Cut rounds in half                  |
| Taste          | Oink Rub, 5280 Culinary               |                                     |
| 1.5 Cup        | Soy Sauce, Low Sodium                 |                                     |
| 1.5 Cup        | Happy Ending BBQ Sauce, 5280 Culinary |                                     |
| 1 Cup          | Pineapple Juice                       |                                     |
| 2 Tbsp         | Oil, Sesame, Toasted                  |                                     |
| ½ Cup          | Sugar, Brown, Dark                    | For a sweeter jerky add ¾ cup sugar |
| 2 Tbsp         | Sesame Seeds, White, Toasted          |                                     |
| ½ Cup          | Vinegar, Apple Cider                  |                                     |

## Prep Directions:

- In a large mixing bowl mix the following ingredients together:
  - Soy Sauce, Happy Ending BBQ Sauce, Pineapple Juice, Sesame Oil, Sugar, Vinegar and Sesame seeds
  - Place bowl in fridge to keep chilled
- Place the sliced meat into a large pan
  - Season with the Oink rub, layer by layer and let sit at room temp for 30 minutes
    - Season to taste and adjust as needed
  - Mix well after 30 minutes and add the chilled Marinade and mix well to coat all beef
  - Cover the pan/bowl and place in the fridge for 16 hours (over 16 hours will produce a salty jerky)

## ***Cooking/Smoking Directions:***

- Load your Traeger with Signature Blend Pellets
- Preheat Traeger to 180 degrees
- Remove the soaked beef from the marinade and place onto the lower and upper racks of the Traeger
- Arrange so the meat is lying flat and not stacked on top of other meat
- Smoke at 180 degrees for 4.5 hours
- Jerky when done should be pliable and have a nice bronze color and smoke flavor
- Remove from the Traeger and divide into 2ea 1-gallon zipper bags
- Leave bag open to vent, place bag into your fridge
- Allow to cool for 6-8 hours
- Zip bag closed and store in the fridge
- Consume within 4-5 days, keeping refrigerated for that time