



TRUE NORTH



TRUE NORTH PARTY JERKY

INGREDIENTS

- | | |
|---------------------------------|------------------------------------|
| 1 cup dry red wine | 1/2 tsp. seasoned pepper |
| 1 cup water | 1/2 tsp. onion powder |
| 1 1/2 cups soy sauce | 1 - 2 crushed garlic cloves |
| 1/3 cup demerara or brown sugar | Desired amount of lean round steak |
| 1/4 cup coarse salt | |
| 1 tsp. hot sauce | |

OTHER INGREDIENTS

True North Wood Bits (Hickory)

INSTRUCTIONS

1. Slice beef while semi-frozen, into 1 1/2 inch-square pieces.
2. Combine all ingredients for brine, add meat, and refrigerate overnight.
3. Remove meat, drain, and let air dry for 1 hour. Do not rinse.
4. Place in preheated smoker for 8 hours, burning 2 panfuls of hickory woodchips.
5. Wrap in foil and refrigerate until needed.
6. To serve, slice thinly, and serve along with cheese, crackers, and your favorite dips.

MY NOTES

