

# 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