

Tim Farmer's Country Kitchen

BEEF JERKY

2 pounds eye of round (cut into ¼ inch slices)

¾ cup Worcestershire sauce

¾ cup soy sauce

7 drops liquid smoke

3 tablespoons brown sugar

1 tablespoon kosher salt

¼ teaspoon red pepper flakes

2 tablespoons black pepper

1 teaspoon onion powder

1 teaspoon garlic powder

Sesame seeds



Mix together ingredients and marinate beef slices for 4-5 hours in refrigerator. Place on smoker (or in oven) at 225 degrees for 2 hours. Remove, let cool and eat.

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