*Beef Jerky*

the Smart Oven® Air Fryer Pro

**Breville**®

# Beef Jerky

🕐 *Prep 20 minutes + 8 hours marinating / Dehydrate 3–4 hours*

⚖ *Serves 6–8*

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**1 pound (450g) of lean beef such as sirloin, flank steak or top or bottom round**

**Spice mix**

   **4 teaspoons kosher salt**

   **½ teaspoon freshly ground black pepper**

   **2 teaspoons chili powder**

   **1 teaspoon ground cumin**

**1 tablespoon garlic powder**

**1 teaspoon onion powder**

**¼ cup brown sugar**

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## Method

1. Trim the meat of any visible fat, then freeze for 1–2 hours until firm but not frozen solid. Using a very sharp knife, slice meat across the grain into ⅛ inch (3mm) slices.

2. Combine spice mix ingredients in a small bowl. Place meat in a medium bowl and rub the spice mix into the grain of the meat. Cover with plastic wrap and refrigerate for at least 8 hours or overnight. Meat can also be marinated in a large zip-top bag.

3. Arrange meat slices in a single layer on 2 dehydrate baskets.

4. Select DEHYDRATE/160°F (70°C)/SUPER CONVECTION/4 hours. Place dehydrate baskets in rack positions 3 and 5 and press START.

5. Dehydrate for 3–4 hours or until jerky shows no sign of redness and bends but doesn't snap. Allow the jerky to cool completely before placing in an airtight container.

6. Store jerky in an airtight container for up to 3 weeks at room temperature or 4 months in the refrigerator.

## Note

You will need two dehydrate baskets for this recipe. Otherwise, dehydrate in two batches and keep the second batch refrigerated until ready to use.

## Tips

*For making jerky*

Thin slices will allow the heat to reach the center of the meat. Cut meat against the grain for a more tender, less chewy jerky and with the grain for a chewier jerky.

The salt and vinegar in marinades and spice rubs add flavor and help to destroy pathogens on the surface of the meat. Keep meat properly refrigerated before dehydrating.

Jerky can be made from different types of meat such as beef, pork, lamb and poultry. Leaner meat is better for jerky as fat does not dry and causes jerky to spoil faster.