

Tim's "5-Alarm" Beef Jerky

- 2 Lb. Beef Brisket (flat cut)
- 2 7³/₄ oz. cans El Pato tomato sauce
- 2 tbsp. crushed red pepper
- 1 tbsp. light chili powder
- 1 tbsp. coarse ground pepper
- 1 tsp. onion salt
- 1 tsp. garlic salt
- 1 cup water

INSTRUCTIONS

Partially freeze the beef brisket (30-minutes) to aid in slicing. Cut meat with the grain in approximately $\frac{1}{6}$ to $\frac{1}{8}$ inch slices. Trim fat.

In a plastic bowl or other container suitable for refrigeration, mix the remaining ingredients.

Put the sliced meat into the bowl, making sure all of the meat is submerged. Cover and marinate overnight in refrigerator.

Line the lower oven rack with aluminum foil to catch drippings. Lay strips of marinated meat on top rack in oven. For spicier jerky, spoon remaining marinade over the meat. Set oven at 140° F. Crack oven door $\frac{1}{2}$ inch and cook for 10 to 12 hours, depending on oven.

For less chewy beef jerky, cut meat against the grain. For a tasty change, marinate meat in a 2 cup of teriyaki, 2 cup of water mixture or a 3 cup barbecue sauce, 1 cup water mixture.