

# Beef Jerky

Recipe By *Esther Ottensoser*



Cooking and Prep:  5  
h 45 m

Serves:  6

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Purim

Diet: Low Carb

Source: Family Table by  
Mishpacha Magazine

## Ingredients (11)

### Meat

1 pound (454 grams) London broil, cut into 1/8-inch-thick slices

### Marinade

1/2 cup barbecue sauce

1 tablespoon **Gefen Worcestershire Sauce**

1 and 1/2 tablespoons **Tuscanini Balsamic Vinegar**

1 and 1/2 tablespoons **Gefen Soy Sauce**

1 tablespoons Frank's hot sauce

1/2 teaspoon crushed red pepper

1/2 teaspoon garlic powder

1/8 teaspoon pepper

1/2 teaspoon paprika

1/2 teaspoon onion powder

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## Start Cooking

### Beef Jerky

1. Combine marinade ingredients and marinate the meat for three hours.
2. Preheat oven to 200°F (93°C) and bake meat for two and a half hours on a Gefen Easy Baking Parchment-lined baking sheet.
3. Turn over halfway through baking time. Meat should be dry but still be bendable when ready.