




## ► SERVES 8

Prep Time: 1 hour • Total Time: 2 hours 15 minutes, plus 24 hours for marinating

- 14 oz. (400 g) lean beef (like sirloin, eye of the round, or flank steak)
- 2 tbsp (30 mL) brown sugar
- 2 tbsp (30 mL) soy sauce
- 1 tbsp (15 mL) rice wine vinegar
- ½ tsp (2 mL) salt
- ¼ tsp (1 mL) garlic powder
- ¼ tsp (1 mL) onion powder
- ⅛ tsp (0.5 mL) cayenne pepper

# Homemade Beef Jerky

1. Trim any visible fat from the beef. Freeze for about 1 hour, or until firm. Slice the beef against the grain into ⅛" (3-mm) thick slices (see cook's tip).
2. Combine the remaining ingredients in a medium bowl; mix well.
3. Add the sliced beef to the marinade and toss to coat. Refrigerate, covered, for 24 hours.
4. Arrange the sliced beef in a single layer on each cooking tray, patting off any excess marinade with paper towels. Place one tray on the top rack and one tray on the bottom rack of the **Deluxe Air Fryer**.
5. Turn the wheel to select the **DEHYDRATE** setting; press the wheel to select. Turn the wheel to adjust the time to 3 hours and the temperature to 170°F (77°C). Press the wheel to start . Switch the trays halfway through cooking (you'll hear beeps as a reminder).
6. Let the jerky cool completely before serving or storing.

### Cook's Tip

For chewier beef jerky, slice the beef with the grain. You can store jerky in an airtight container in the refrigerator for up to 2 weeks.