

Beef Jerky

Ingredients

Honey char siu flavor

- 500 grams of beef eye round slice into 3 mm thick pieces
- 3-5 tbsp of honey (depends on how sweet do you want
- 2 tbsp of oyster sauce
- 1 tbsp of soy sauce
- 4 tbsp of hoisin sauce
- 1/2 tsp of red yeast powder



★★★★☆

4 from 1 vote

Teriyaki flavor

- 500 grams of beef eye round slice into 3 mm thick pieces
- 3.5 tbsp of soy sauce
- 3 tbsp of honey
- 2.5 tsp of grated ginger
- 2.5 tsp 2.5 ts of grated garlic
- 2 tbsp of diced scallion
- 1.5 tsp sesame seeds To sprinkle on the surface. Just an option. I didn't do this in the video, you can do you if you want

Sichuan numbing and spicy flavor

- 500 grams of beef eye round slice into 3 mm thick pieces
- 6 pieces of hot dry chili
- 1/4 of a black cardamon
- 1/2 of a star anise
- 1 tbsp of Sichuan peppercorn
- 3 pieces of cloves
- 1 small piece of cinnamon
- 1 small orange peel
- 1/4 tsp of cumin seed
- 1/4 tsp of white peppercorn
- 2 tsp of alcohol
- 2 tsp of vegetable oil
- 2 tsp of soy sauce
- 2 tsp of sugar
- 1 tsp 1/4 tsp of salt

Instructions

1. - You can use round steak, tip sirloin, chuck, flank steak for this recipe.
2. - Slice the beef thinly. I recommend 3 mm Thick. Marinate the beef overnight.
3. - Place the beef on a drying rack. Use a fan to air dry the beef (It can take up to 10 hours).
4. - Cook the beef in the oven on low heat (180 F or 82 C) to dry it more until it is ready.