

Jerky Recipe Translation

CHAT-0222 / REV EXPORT-03 / 2026.08.22

A conversation-specific public summary of jerky recipe translation, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the jerky recipe translation discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

Fiesta curing salt is identified in the source, but the recovered generic and product-specific gram amounts conflict. The new recipe deliberately omits cure and does not guess or endorse either dosage.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

SWEET-PEPPER DEHYDRATOR BEEF JERKY - UNCURED ALTERNATIVE

New uncured recipe using the recovered two-pound batch and sweeter marinade preferences. It omits the disputed Fiesta curing-salt measurements rather than guessing a cure dose. No Robert-tested claim.

YIELD	About 8-12 oz finished jerky from 2 lb beef; actual yield varies
PREP / WAIT	20 minutes plus 8-12 hours refrigerated marinating
COOK	Moist preheating, then approximately 3-8 hours or longer drying

RECIPE INGREDIENTS

- 2 lb lean beef cut into 1/8-3/16-inch strips
- 1/3 cup Worcestershire sauce
- 1/4 cup soy sauce
- 1 tablespoon brown sugar

- 2 teaspoons coarse black pepper
- 1 1/2 teaspoons garlic powder
- 1 1/2 teaspoons onion powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon crushed red pepper flakes
- 2 cups water for the boiling step, plus more only as needed to cover the strips

RECIPE METHOD

1. Trim off visible fat. Slice chilled beef across the grain into even 1/8-3/16-inch strips, never thicker than 1/4 inch. Wash hands and clean utensils after handling raw meat.
2. Mix the Worcestershire, soy sauce and all marinade seasonings. Add the beef, turn to coat, cover and refrigerate at 40°F or below for 8-12 hours. This is an uncured recipe: add no Tender Quick, Cure #1, Cure #2 or unidentified pink salt.
3. Before drying, put the meat and its marinade in a saucepan. Add the measured water and, if needed, more water just to cover the strips; work in batches rather than crowding the pan. Bring to a full boil, then boil 5 minutes, stirring to separate the strips. Check several of the thickest strips with a thin-tip thermometer: they must reach 160°F. Continue heating if needed. Discard the cooking liquid after use.
4. Move the strips directly to a preheated dehydrator at 140°F in a single layer. Use a separate thermometer to check drying temperature. Begin checking cooled samples after about 3 hours, then every 30-60 minutes; drying can take 3-8 hours or longer with thicker pieces or a full machine. Do not use the clock as the endpoint.
5. A cooled strip should be leathery, with fibers separating when bent and no soft wet center. Remove finished pieces individually. Let the finished batch cool briefly on clean racks, then package in small portions and refrigerate at 40°F or below within 2 hours of leaving the heat.
6. For this new recipe, use refrigerated jerky within 3-4 days or freeze portions promptly for longer keeping. This deliberately conservative plan makes no room-temperature storage or vacuum-sealed shelf-life claim.

RECIPE NOTES & STORAGE

- A 160°F dehydrator setting, cured color, smoke exposure or a bend test does not establish that the meat reached its required internal heating temperature. Complete the moist heating step before drying.
- This recipe is for a new batch of lean beef. It does not provide a way to rescue meat that was previously held at unsafe temperatures, and it is not a process for poultry, ground meat or wild game.
- CHAT-0222 identifies Fiesta curing salt, but the recovered conversation gives conflicting weight conversions. This alternative intentionally contains no curing salt; it is not a corrected Fiesta dose. The manufacturer label and a complete matching tested process are needed for a cured version.

RECIPE BASIS & REFERENCES

USDA FSIS: Jerky and Food Safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/meat-fish/jerky>

National Center for Home Food Preservation: Jerky

<https://nchfp.uga.edu/how/dry/recipes/jerky/>

USDA FSIS: Leftovers and Food Safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Recovered dehydrator flavor discussion

<https://u225x.com/record/CHAT-0222>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

So I usually make jerky by curing it with mortons tender quick and so on and then low smoking it on low for hours. But I have the new dehydrator now and I have 2 pounds of thin cut maybe 1/8 to 3/16 stir fry meat beef that has no fat on it. And I have actual curing salt. I want a good dehydrator recipe

CONVERSATION / EXTRACTED GUIDANCE

1. 2 lb thin-sliced lean beef
2. 2.27 g Cure 1 (6.25% sodium nitrite)
3. 1/3 cup Worcestershire sauce
4. 1/4 cup soy sauce
5. 1 tablespoon brown sugar
6. 2 teaspoons coarse black pepper
7. 1 1/2 teaspoons garlic powder
8. 1 1/2 teaspoons onion powder

SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	5 user turns / 6 assistant turns
ATTACHMENTS	15 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.08.22 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0222-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0222-public-note.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0222>