

Smoked Jerky Recipe

CHAT-0306 / REV EXPORT-03 / 2026.08.29

A conversation-specific public summary of smoked jerky recipe, 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 smoked jerky recipe discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The first card organizes the existing cured five-pound standard with an explicit before-drying heating step. The second is a clearly separate uncured option using the recovered spicy flavor quantities; do not combine their methods or substitute cure products.

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

FIVE-POUND SMOKED JERKY - EXISTING CURE #1 STANDARD

Organized existing canonical recipe, not a new flavor formula. The original 5.7-g labeled 6.25% Cure #1 formulation is retained; pre-drying moist heating and conservative storage are clarified. No successful Robert confirmation cook or independent preservation validation is claimed.

YIELD	Approximately 1 1/4-1 3/4 lb finished jerky; drying changes yield
PREP / WAIT	30 minutes plus 18-24 hours refrigerated curing
COOK	Moist heating to 160°F first, followed by about 3-6 hours smoking/drying; texture determines finish

RECIPE INGREDIENTS

- 5 lb lean beef, weighed after trimming and sliced 1/8-3/16 inch thick
- 5.7 g labeled Prague Powder #1 or Insta Cure #1 containing 6.25% sodium nitrite, weighed on a 0.1-g scale; use only a product whose directions permit this application and rate
- 1/2 cup Worcestershire sauce
- 1/3 cup soy sauce
- 1 tablespoon coarse black pepper
- 1 tablespoon crushed red pepper flakes
- 2 1/2 teaspoons garlic powder
- 2 1/2 teaspoons onion powder
- 1 1/4 teaspoons smoked paprika
- 1/2-1 1/4 teaspoons cayenne pepper
- Optional: 2 teaspoons mustard powder
- Hot water below the roasting rack for moist preheating; enough to cover the pan bottom without touching the beef

RECIPE METHOD

1. Keep the trimmed five-pound batch cold. Confirm the cure identity and its directions before weighing 5.7 g; do not convert this amount using a nutrition-label serving weight. This recipe does not apply to Tender Quick, Cure #2, Fiesta dosing inferred from an old chat, ordinary pink salt or an unidentified product.
2. Mix the measured cure uniformly into the Worcestershire, soy and seasonings before adding beef. Coat every strip. Cover and refrigerate at 40°F or below for 18-24 hours, turning several times.
3. Complete the heating step before smoking or drying: heat an oven to 325°F. Drain the strips, discard the used marinade and put the beef in a single layer on racks over rimmed pans. Put hot water beneath the racks without submerging the meat, and cover the pans tightly with foil so the strips steam/roast while moist.
4. Check several thick strips using a thin-tip food thermometer. Continue moist heating until they reach at least 160°F internally; begin checking after about 10 minutes, but let measured temperature determine the endpoint. Work in manageable batches and keep uncooked portions refrigerated.
5. Immediately move the cooked strips to clean racks in a smoker maintaining 150-160°F for the separate drying/flavor stage. Leave airflow gaps. This low chamber temperature is used only after the measured 160°F moist heating step, never as a substitute for it.
6. Begin checking thin pieces around 2 1/2-3 hours. Total drying often takes 3-6 hours but varies. Cool a sample for 5-10 minutes; it should bend with fiber cracks and have no soft wet center. Remove individual pieces as finished.

7. Cool briefly, then pack in small clean containers and refrigerate within 2 hours. Keep at 40°F or below; for this unvalidated home batch, use within 3-4 days or freeze promptly. No pantry-storage or vacuum-packaging shelf-life claim is made.

RECIPE NOTES & STORAGE

- The ingredient formula is copied from the existing DAT-0021 public standard, including 2 1/2 teaspoons EACH of garlic and onion powder. The download and FOOD-013 remain unchanged.
- The existing standard specifies 160°F before or early in drying. This presentation makes the USDA-preferred before-drying moist heat sequence explicit. Cure does not replace the heating step.
- The source still calls for a confirmation cook. This supplement does not turn the formula into a tested or independently validated shelf-stable process, and manufacturer instructions take precedence over a generic cure name.

RECIPE BASIS & REFERENCES

Existing canonical five-pound standard

https://u225x.com/downloads/DAT-0021_five-pound-jerky-standard.txt

Existing FOOD-013 recipe

<https://u225x.com/record/FOOD-013>

USDA FSIS: Jerky and Food Safety

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

The Sausage Maker: Cure #1 composition and distinctions

<https://sausagemaker.com/blogs/blog/curing-salts-explained-insta-cure-1-2-natural-ecocure>

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>

FIVE-POUND PEPPERY SMOKED JERKY - CLEARLY SEPARATE UNCURED ALTERNATIVE

New uncured alternative using the recovered five-pound flavor quantities. The canonical Cure #1 recipe is retained unchanged and linked separately. This addition is not a recreation of the cured favorite or a claim of a successful Robert test.

YIELD	About 1 1/4-1 3/4 lb finished jerky from 5 lb beef; varies with drying
PREP / WAIT	35 minutes plus 8-12 hours refrigerated marinating
COOK	Heating in batches, 15-30 minutes optional smoke, then 3-8 hours or longer drying

RECIPE INGREDIENTS

- 5 lb lean beef, trimmed and sliced 1/8-3/16 inch thick
- 7 1/2 tablespoons Worcestershire sauce
- 5 tablespoons soy sauce
- 5 teaspoons coarse black pepper
- 5 teaspoons crushed red pepper flakes
- 2 1/2 teaspoons garlic powder
- 2 1/2 teaspoons onion powder
- 1 1/4 teaspoons smoked paprika
- 1/2-1 1/4 teaspoons cayenne pepper
- 5 cups water for the boiling step, used in batches; 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. For real smoke flavor, immediately transfer the hot cooked strips to clean racks in a smoker already holding 225°F. Leave gaps between strips and smoke with mild cooking wood for 15-30 minutes, watching thin pieces closely. This short hot-smoking stage is optional; the smoked paprika supplies flavor when it is skipped.
5. 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.
6. 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.
7. 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.
- Use enough dehydrator space for a single layer with airflow; divide the batch between separate complete sessions if necessary. Keep any portion not yet being cooked refrigerated.
- The existing Cure #1 standard at FOOD-013/DAT-0021 remains the separate cured recipe. This five-pound alternative contains no cure and does not silently substitute one curing product for another.

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>

USDA FSIS: Smoking Meat and Poultry

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

Existing five-pound Cure #1 standard

<https://u225x.com/record/FOOD-013>

Recovered five-pound flavor request

<https://u225x.com/record/CHAT-0306>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

Jerky time again. The dehydrator version wasn't bad but the smoked recipe is king for sure. Can you give me the recipe for the smoked jerky I said was awesome a few months back. I've got 5 pounds of meat I want to put on the smoker tomorrow and Im using pink salt not tender quick

CONVERSATION / EXTRACTED GUIDANCE

1. 5 lb lean beef, sliced about 1/8-1/4"
2. 1 level tsp Cure 1/pink curing salt *(5.67 g)* - assuming standard 6.25% Cure 1
3. 7½ Tbsp Worcestershire sauce
4. 5 Tbsp soy sauce

- 5. 5 tsp coarse black pepper
- 6. 5 tsp crushed red pepper
- 7. 2½ tsp garlic powder
- 8. 2½ tsp onion powder

SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	1 user turns / 1 assistant turns
ATTACHMENTS	1 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.08.29 / EXPORT-04

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

RELEASED MATERIAL / SOURCE LINKS

CHAT-0306-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0306-public-note.txt>

RETURN TO THE LIVING RECORD

Smoked Jerky Recipe

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

<https://u225x.com/record/CHAT-0306>