

Five-Pound Smoked Jerky / Cure #1 Standard

DAT-0021 / REV A / 2026.09.01

This later canonical standard is separate from the Tender Quick recipe. It specifies the labeled Cure #1 concentration, a weighed 0.25% cure rate, 18-24 hours refrigerated, a validated 160°F internal step, 150-160°F smoking, piece-by-piece doneness, and conservative refrigeration or freezing unless water activity is measured.

STATUS	UNDER TEST
CLASSIFICATION	DAT
MATERIAL	KITCHEN / CURING
DISPOSITION	CANONICAL / CONFIRMATION COOK

TECHNICAL NOTES

A complete five-pound smoked-jerky standard with weighed cure, lethality step, texture test, and conservative storage.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The complete canonical recipe previously lived in a download. This card brings its exact ingredients onto the record and makes moist heating to 160°F before drying explicit; it does not claim a completed confirmation cook.

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/seasoning 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>

ORIGINAL RECORD / RETAINED NOTES

SPECIFICATION

BATCH	5 lb lean beef
CURE	5.7 g Cure #1 at 6.25% nitrite
SMOKE	150-160°F
STATUS	One confirmation cook

DEVELOPMENT HISTORY

2026.09.01 / Rev A

Added the later canonical five-pound standard and separated it from the historical formula.

RELEASED MATERIAL / SOURCE LINKS

DAT-0021_five-pound-jerky-standard.txt

RECIPE / 3 KB

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

CONNECTED RECORDS

DAT-0011

<https://u225x.com/record/DAT-0011>

DAT-0017

<https://u225x.com/record/DAT-0017>

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/DAT-0021>