

Five-pound Prague Powder #1 smoked jerky

FOOD-013 / REV A / 2026.09.01

The canonical standard uses five pounds of lean beef, 5.7 g of labeled 6.25% Cure #1 at a 0.25% rate, an 18-24 hour refrigerated rest, a 150-160°F smoke, and a validated 160°F internal step before or early in drying. Doneness is checked piece by piece.

STATUS	Canonical Current Standard
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / CANONICAL CURRENT STANDARD
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Complete five-pound smoked jerky standard using a weighed curing-salt calculation.

GOAL

Make a safely handled five-pound smoked jerky batch with repeatable texture.

INGREDIENTS

- 5 lb lean beef
- 5.7 g Cure #1 at 6.25% sodium nitrite
- 1/2 cup Worcestershire
- 1/3 cup soy sauce
- 1 tbsp pepper
- 1 tbsp crushed red pepper
- 2.5 tsp garlic/onion seasoning
- 1.25 tsp smoked paprika
- 0.5-1.25 tsp cayenne

METHOD / STEPS

1. Weigh the meat and cure accurately.
2. Rest covered at or below 40°F for 18-24 hours.
3. Smoke at 150-160°F.
4. Validate 160°F internal temperature before or early in drying.
5. Check each piece for flexible, dry texture.
6. Cool and store conservatively unless water activity is measured.

RESULT / WHERE THIS STANDS

Canonical current standard; one confirmation cook remains the validation gate.

SAFETY / LIMITATIONS

- Use only the labeled curing product and its directions.
- A recipe is not a shelf-stability guarantee; refrigerate or freeze unless water activity is measured.

SPECIFICATION

TYPE	Kitchen / recipe
SOURCE	Recovered notes and content manifest
VALIDATION	Next test should record batch, temperature, time, and result
FOCUS	Cure identity, thickness, internal temperature, and texture

DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

RELEASED MATERIAL / SOURCE LINKS

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

RECIPE / COMPLETE PUBLIC STANDARD

https://u225x.com/downloads/DAT-0021_five-pound-jerky-standard.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/FOOD-013>