Post-smoke jerky seasoning toss

FOOD-016 / REV A / 2026.09.01

Add a light final flavor layer without making dried jerky wet again.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

GOAL

Run the first test described in this guide and record the result for post-smoke jerky seasoning toss.

A RECIPE TO MAKE / ADDED TO THIS RECORD

A full two-pound batch accompanies these technique notes. Heating to 160°F before drying is separate from dehydrator air temperature and the bend test; the optional clean dry finishing seasoning is measured.

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

PEPPERY BEEF JERKY WITH AN OPTIONAL HOT-SMOKE FINISH - UNCURED

New uncured adaptation of the recovered Worcestershire, soy and pepper flavor profile. The original Tender Quick recipe remains a separate historical record. Moist preheating and conservative cold storage are added; this is not presented as Robert-tested or as a validated shelf-stable cured product.

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	About 20-35 minutes heating/smoking, then 3-8 hours or longer drying

RECIPE INGREDIENTS

- 2 lb very lean beef, such as eye of round, with visible fat removed
- 3 tablespoons Worcestershire sauce
- 2 tablespoons soy sauce
- 2 teaspoons coarse black pepper

- 2 teaspoons crushed red pepper flakes
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon cayenne pepper; use 1/2 teaspoon for a hotter batch
- 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. 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.

- Optional dry finish for this 2-lb raw-meat batch: toss the still-warm finished jerky with 1/4 teaspoon coarse black pepper and 1/8 teaspoon garlic powder from clean containers. Add no cure and no raw-meat marinade. Storage stays the same.

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

Recovered legacy flavor reference

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

ORIGINAL RECORD / RETAINED NOTES

SOURCE STATE

New recipe or technique reference; not a recovered exact recipe

INGREDIENTS

- Meat and seasoning quantities require the recovered batch sheet.
- Curing product identity must remain explicit.

METHOD / STEPS

1. Reserve a clean dry spice blend that has never touched raw meat.
2. For a first test, toss 1 lb finished warm jerky with about 1-2 teaspoons total dry seasoning, adding gradually.
3. Let a piece cool and taste before seasoning the remaining batch.
4. Cool completely and package in clean containers; refrigerate or freeze when shelf stability is not established.

THINGS TO WATCH FOR

Do not reuse raw-meat marinade as a finishing sauce. Wet sauces, oil and heavy sugar coatings change storage behavior. Warm seasoning can taste different after cooling.

FIRST TEST / WHAT TO RECORD

The coating adheres lightly without damp patches or an overpowering salt level.

RESULT / WHERE THIS STANDS

The coating adheres lightly without damp patches or an overpowering salt level.

TROUBLESHOOTING

- Do not reuse raw-meat marinade as a finishing sauce. Wet sauces, oil and heavy sugar coatings change storage behavior. Warm seasoning can taste different after cooling.

SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.

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.

REFERENCE NOTES

USDA jerky safety (https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/meat-fish/jerky).

HOW-TO SOURCES

USDA jerky safety

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

RELEASED MATERIAL / SOURCE LINKS

food-016-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

https://u225x.com/downloads/manifest-records/food-016-public-summary.txt

RETURN TO THE LIVING RECORD

Post-smoke jerky seasoning toss

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

https://u225x.com/record/FOOD-016