



Dr. Pepper Chipotle Jerky

For centuries, mankind turned harvested meat into jerky for sustenance, as a means of food preservation for lean times. Long since removed from such existential survival struggles, why do we continue to cut meat into small pieces and dry them, then chew on the resulting leathery strips? Two words: it's amazing. And easy. (Ok, that was four words).

Preferred Smoking Fuel

- Hickory

Preferred protein

- Beef eye round roast

Marinade ingredients (enough for 6–7 pounds of muscle jerky)

- 3 cups Dr. Pepper
- 6 tablespoons [Boars Night Out Double Garlic Butter rub](#)
- 3-1/2 tablespoons [Lane's BBQ Pineapple Chipotle sauce](#)
- 3 tablespoons Worcestershire sauce
- [Cure #1](#) (aka sodium nitrite or pink curing salt); use 1 teaspoon per 5 pounds of meat

The Preppin'

1. Pour the marinade ingredients into a pot and bring to a simmer, stirring until all the salt is dissolved. Cool the marinade to room temperature, then refrigerate it until completely chilled.

2. Put the roast you're using into the freezer until very firm, then slice into strips about one inch wide, several inches long, and a quarter-inch-thick. Cut with the grain for authentic old-school chew, slice across the grain for an easier bite.
3. Lay the strips in a briner bucket and add the marinade; then secure the locking plate, add the lid, and put the briner bucket into the refrigerator.
4. Marinate the jerky for a minimum of twenty hours, but no more than thirty hours. After thirty hours, the cure starts to negatively change the texture of the meat.
5. Stir the marinade thoroughly every several hours to ensure the strips are marinating evenly.

Smoke Show!

1. After the marinating is completed, preheat your smoker to 150° F, or as low as possible.
2. Remove the jerky from the marinade and lay the strips on a double layer of paper towels. Lay another double layer of towels on top and blot the jerky to remove moisture.
3. Spray stackable jerky racks with cooking spray, then lay the jerky on the racks, making sure no strips are touching.
4. Put the racks on your smoker. Every hour, spin your jerky racks 180° and rotate them top-to-bottom. This will ensure the jerky is dehydrating as evenly as possible.
5. Smoke at 150° until desired texture is achieved: fairly rigid but will not snap when bent; about 6–8 hours. Our favorite way of determining doneness is sampling a piece—repeatedly!
6. When the jerky reaches the desired texture, remove from the smoker and refrigerate until chilled. Immediately vacuum seal and refrigerate any jerky you will not consume within a week; the rest should be kept refrigerated in a bag or covered container.

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