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Beef Jerky

Ingredients

- 1kg of beef (works great with pork too)

Normal marinade

- 200 ml soy sauce
- 45 ml worcestershire sauce
- 35 gr brown sugar
- 10 g salt
- 10 g pepper
- 5g garlic powder
- 5 g paprika powder
- Koffie

Jalapeno Lime

- 75 ml worcestershire sauce
- 50 ml maple syrup
- 5g garlic powder
- A little bit of ginger
- 5 Jalapeño peppers (met beetje sap)

- 30 cl orange juice
- 25 cl lime juice
- 5 gr cumin

Instructions

- Slice the beef
- Marinade from 16 hours up to a day in a bowl, turn everything around at least twice





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