

Beef Jerky

2 ea.	NY Strip; Dry Aged; Trimmed
6oz.	Chopped Lemongrass; net weight
8oz.	Chopped Ginger; net weight
2 C.	ABC Sweet Soy Sauce
4 C.	Kikkoman Tamari (Reduced Sodium)

- Clean NY Strip of sinew. Cut into 1 ½ “ Steaks
- On slicer, cut into ¼” strips, parallel to the fat cap.
- In robot coupe, process ginger and lemongrass as smooth as it will go.
- In clean mixing bowl, mix ginger/lemongrass puree, sweet soy and tamari to incorporate.
- Fold in strips of meat to coat.
- Cover and marinate for 24 hours.
- Lay out strips on dehydrator racks.
- Put in dehydrator at 155F for 5 hours.
- When done, remove and cool.