



# JACK & PAT'S

## Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

### Butcher's Cut Beef Jerky

(Note: All ingredients can be found at Jack & Pat's)

5 lb Top Round Steak sliced at 1/8" thick

2 oz Excalibur Prime Rib Rub

1 oz Excalibur Steak & Roast Rub

2 oz Wright's Liquid Smoke Hickory or Mesquite

1 oz Lea & Perrins Worcestershire Sauce

2 qts water

1 oz Garlic Powder

1 oz A1 Steak Sauce

Prep: Mix all ingredients in a large container and let meat marinate for at least 12 hours. Lay strips of meat in a dehydrator, evenly spaced out

Cook at 155°F for 6-8 hours (6 hours for softer, chewy jerky and 8 hours for crispy jerky).

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