



Air Fryer Beef Jerky

Description

Air fryer beef jerky is the best way to make beef jerky at home. Simple and straight-forward, tasty and nutritious. And the best part? No dehydrator required.

- **Prep Time:** 15 minutes
- **Cook Time:** 2 hours
- **Total Time:** 2 hours 15 minutes
- **Yield:** 10 1x
- **Category:** Snack
- **Cuisine:** American

Ingredients

- 1 lb thinly sliced beef steak (sirloin steak, round steak) [Note 1]

MARINADE

- ½ cup Worcestershire sauce
- ½ cup soy sauce
- 1 tbsp honey
- 1 tsp onion powder
- ½ tsp chili flakes, optional, or add more for spicy jerky

Instructions

1. Mix all the marinade ingredients together in a bowl.
2. Cut beef slices into strips or squares.

3. Add the beef strips to the marinade, ensure that all surfaces of the beef are covered by the marinade.
4. Cover the bowl and place in the refrigerator overnight or for at least 3 hours.
5. Remove beef from marinade and pat dry with paper towels.
6. Place beef strips in air fryer basket in a single layer – ensure it is not overlapping.
7. Air fry beef strips until completely dehydrated. Set to air fry at 210°F (100°C) for two hours, then check the jerky. If it is not completely dried out continue to air fry for 15-20 minute intervals until it is ready. It needs to reach 160°F/71°C [Note 2].
8. When the jerky is ready, allow to cool and store in an air tight container.

Notes

1. Beef should be no thicker than 1/4 inch thick. Partially freezing the beef can make it easier to slice.
2. Check with an instant-read meat thermometer to be sure.

Category

1. Air Fryer Recipes

Date

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