

# THE JERK BEEF JERKY

You know what goes well with bourbon? More bourbon. One of our favorite bites ever is a Chinese-American classic, good ol' bourbon chicken. A lot of these recipes don't actually have the brown liquor in it – the way we learned it was that it was invented in a Chinese restaurant on Bourbon street in NOLA, and it got really popular and locals just called it Bourbon chicken, but to double down on the goodness, we're adding a dash of bourbon to keep the party rollin'. This sweet, tangy chicken drapes itself over a bed of cajun, beer-infused rice to help you keep revelin' until the sun comes up. It's sticky, sweet and a little salty, which makes this velvety mouthfeel with the right combo to keep you coming back for more. We're supposed to tell you what to do with the leftovers, but we've never had any when we've made this dish, ya'll.

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**Yield:** 6-8 servings

## Ingredients

- 2.5 pounds of london broil, cut into  $\frac{1}{4}$ " strips, the width of the cut
- 1 tablespoon of chopped fresh thyme
- 1 tablespoon of chopped fresh rosemary
- 1 cup soy sauce
- $\frac{1}{2}$  cup water
- 1 tablespoon Worcestershire sauce
- $\frac{1}{4}$  teaspoon ground black pepper
- $\frac{1}{4}$  teaspoon ground white pepper
- $\frac{1}{4}$  teaspoon granulated garlic
- $\frac{1}{2}$  teaspoon onion powder
- 1 teaspoon seasoned salt (or buck's seasoning, you can use cajun seasoning too)
- 1  $\frac{1}{2}$  teaspoons hot sauce (about 20 drops)
- 4 teaspoons liquid smoke

## Directions

- Add all the ingredients except the meat into a large bowl, and whisk until it is evenly mixed and and you don't see any more of the granules of the spices
- Pour the marinade into a large plastic storage bag
- Add the meat into the storage bag, and store overnight, up to 24 hours or so
- Preheat the oven to 150 degrees (if your oven does not go as low at 150 degrees, 170 degrees can work as well)
- Place a wire rack over a rimmed baking sheet
- Place the strips of meat onto the rack, touching each other, as close together as you can, as they'll shrink significantly while they're cooking)
- Slide into the oven for 3 hours
- Create a vent in the oven with a towel ( folded into quarters) to vent out the moisture while cooking
- Remove from oven, let cool, and place in bags as needed (they'll last for at least a month)

