INGREDIENTS | CONTROL (g) | ENHANCED (g)
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Beef brisket lean | 500 | 500
Soy sauce | 100 | 75
Worcestershire sauce | 100 | 75
Water | 0 | 40
Blackstrap molasses | 30 | 30
Lake States® Type Smoked | 0 | 15.8
Onion powder | 10.2 | 10.2
Brown sugar | 9.5 | 9.5
Garlic powder | 7.3 | 7.3
Maltodextrin | 5 | 0
Hickory smoke powder | 2.5 | 0
High-Lyfe™ 530 A | 0 | 1.7
Cayenne pepper | 0.5 | 0.5
Total | 765 | 765

PREPARATION

1. Place the meat in the freezer for an hour to make slicing easier.
2. Slice meat with the grain, as thin as possible (less than 0.6 cm or 1/4 inch).
3. Mix all other ingredients in a large bowl.
4. Submerge the meat into the marinade.
5. Marinate for 24 hours in a closed container or plastic bag.
6. Dry in a low-temperature oven or in a dehydrator (check for settings).