**Recipes**

**Heat Levels and Flavor Formulas**

Add the following ingredients to 16 ounces (2 cups) of marinade for every 5 lbs of meat.

NO CURE NEEDED!!!  Keeps jerky lower sodium with no nitrates or nitrites.

Mix all dry ingredients into the Jerky Marinade before mixing with meat.

**For jerky made from ground meat:**

Use the same recipes. Use only 3 oz jerky marinade per pound of ground meat.

**Mild Hickory**

* Straight out of the bottle

 **Wild Fire**

* 3/8 tsp Tabasco Sauce
* 3/4 tsp Fine Ground Black Pepper
* 3/4 tsp Red Cayenne Pepper

 **Explosive Heat**

* + 1 tsp Tabasco Sauce
	+ 2 tsp Fine Ground Black Pepper
	+ 2 tsp Red Cayenne Pepper

 **Wicked Awesome**

* 2 tsp Tabasco Sauce
* 4 tsp Fine Ground Black Pepper
* 4 tsp Red Cayenne Pepper
* 1/4 cup Crushed Red Pepper
* **Death Pepper**
* 2 tsp Tabasco Sauce
* 4 tsp Fine Ground Black Pepper
* 4 tsp Red Cayenne Pepper
* 1/4 cup Crushed Red Pepper
* 1 Tbsp Brandl’s Death Pepper

 **Ghost Pepper**

* 2 tsp Tabasco Sauce
* 4 tsp Fine Ground Black Pepper
* 4 tsp Red Cayenne Pepper
* 1/4 cup Crushed Red Pepper
* 1 1/2 tsp Ghost Pepper

 **Deathly Ghost Pepper**

* 2 tsp Tabasco Sauce
* 4 tsp Fine Ground Blk Pepper
* 4 tsp Red Cayenne Pepper
* 1/4 cup Crushed Red Pepper
* 1 1/2 tsp Ghost Pepper
* 1 Tbsp Smoking Gun Jerky's "Dynamite Dust" Seasoning

 **Ultimate Insanity**

* 2 tsp Tabasco Sauce
* 4 tsp Fine Ground Black Pepper
* 4 tsp Red Cayenne Pepper
* 1/8 cup Crushed Red Pepper
* 1 tsp Ghost Pepper
* 1 Tbsp Smoking Gun Jerky's "Dynamite Dust" Seasoning

**50 Caliber XXX-Treme**

* 2 tsp Tabasco Sauce
* 4 tsp Fine Ground Black Pepper
* 4 tsp Red Cayenne Pepper
* 1/8 cup Crushed Red Pepper
* 1 tsp Ghost Pepper
* 2 Tbsp Smoking Gun Jerky's "Dynamite Dust" Seasoning

Grim Reaper - EXTREME HEAT!

* 4 TSP Tabasco Sauce
* 4 TSP Fine Ground Blk Pepper
* 4 TSP Red Cayenne Pepper
* 6 TBL Crushed Red Pepper
* 2 TBL "Smoking Gun Jerky's" "Dynamite Dust"
* 4 TSP Dried Carolina Reaper Pepper, (Grind to Fine Powder)

 **Ragin Cajun**

* 1/4 cup Tones Cajun Seasoning

 **Teriyaki**

* Only 1 1/2 cups of Marinade
* 5 oz Teriyaki Sauce

 **Honey Bourbon**

* 1/8 Ccup Wild Turkey American Honey

 **Old No. 7**

* 1/8 cup Jack Daniels Old. No. 7

 **Beer For My Horses**

* Use only 1 1/2 cup Jerky Marinade
* 8–12 oz of your favorite beer (we use Guinness Stout)

 **Red Wine**

* Use  only 1 1/2 cups of Marinade
* 1/2 Cup Red Wine (Merlot)

 **Tequila Lime**

* 1/8 cup Jose Cuervo Tequila
* 1/2 tsp Lime Juice Concentrate

 **Garlic BBQ**

* 1/8 cup Minced Garlic
* 1/4 cup BBQ Sauce

 **Honey  BBQ**

* 1/4 cup Honey
* 1/4 cup BBQ Sauce

 Mesquite

* 1 oz. Mesquite Liquid Smoke

**Chipotle**

* 2 Tbsp Tones Chipotle Seasoning

 **Sweet & Hot**

* 1/4 cup (packed) Brown Sugar
* 3/4 tsp Smoking Gun Jerky's "Dynamite Dust" Seasoning

Sriracha -  Asian Heat!

* Only 1 ½ Cups of Marinade
* 1 Cup Sriracha Sauce
* 2 TBL "Smoking Gun Jerky's" "Dynamite Dust"

Applewood

* 4 TBL "Smoking Gun Jerky's" Applewood Seasoning

 **Sweet & Smokey**

* 4 Tbsp McCormicks Sweet & Smokey Rub

 **Jamaican Jerk**

* 2 Tbsp Jamaican Jerk Seasoning

Black Powder Pepper and Garlic

* 4 TBL "Smoking Gun Jerky's" Black Powder Seasoning

 **Blazin' Saddles**

* 6-oz jar Horseradish
* 3/4 TSP. Smoking Gun Jerky's "Dynamite Dust" Seasoning

 **Hawaiian**

Use only 1 1/2 cups Marinade

* 2 tsp Black Pepper
* 2 tsp Ginger
* 6 Tbsp Brown Sugar
* 1 Tbsp Minced Garlic
* 1/4 Honey
* 1 six-ounce can frozen Dole Pineapple Juice Concentrate

 **Maui Wowee**

Use only 1 1/2 cups Marinade

* 4 tsp Black Pepper
* 2 tsp Ginger
* 6 Tbsp Brown Sugar
* 1 Tbsp Minced Garlic
* 1/4 Honey
* 1 six-ounce can frozen Dole Pineapple Juice Concentrate

**Other Recipe Ideas**

As an all purpose marinade:

Use on chicken breasts, pork chops, pork loins, and steak. Marinade meat in glass pan or in Ziploc bag for 1 to 2 hours in refrigerator before grilling, turning frequently. Use just enough marinade to cover the bottom of the pan.

For juicy burgers on the grill:

Use 1 ounce per pound of hamburger. Crush up 12 unsalted crackers per pound and mix with marinade into hamburger. Makes awesome-tasting burgers!