

Sweet Asian Pork Jerky

5lbs Pork Loin Sliced Thin
1/2 Worcestershire Sauce
1/2 Soy Sauce
1/2 Brown Sugar
2 Tablespoons of Sriracha
1 Table Fresh Ground Ginger
1 Table Granulated Garlic
2 Teaspoons Black Pepper

Mix up marinade and pour over pork. Mix around and store in airtight container for at least 24hrs.

Heat smoker to 150 degrees with a second grill rack shelf in grill. Layer both bottom and top racks with pieces of pork. Cook for 1.5 Hours and flip. Cook another 1.5-2 hours. Keep in mind that the thin pieces will burn faster and should be pulled much sooner than thicker slices. Done when they have a beautiful dark Carmel color.

Enjoy! And keep leftovers in ziplock for about a week in the fridge.

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