

HOW TO USE · HABANERO HUSTLE

HABANERO HUSTLE BEEF JERKY

Smoky, sweet and a little fruity heat. Slice, marinate and dry.

MAKES	PREP	DRY
about 300–400 g	30 min + 6–24 hr marinating	4–6 hr

INGREDIENTS

- 1 kg lean beef (topside, silverside or eye round), trimmed of all visible fat
- 40–50 g Habanero Hustle (about 3 tbsp)
- 3 tbsp Worcestershire sauce
- 2 tbsp soy sauce (optional)
- 3 tbsp water or apple cider vinegar



METHOD (dehydrator)

1. Freeze the beef for 1–2 hours, until firm but not solid. Slice 5 mm thick against the grain.
2. Mix the Habanero Hustle, Worcestershire, soy (if using) and water or vinegar in a large bowl. Add the beef and turn to coat.
3. Cover and marinate in the fridge for 6–24 hours.
4. Pat the strips dry. Lay them on the dehydrator trays in a single layer, not touching.
5. Dry at 70–75°C for 4–6 hours. It is done when a strip bends and cracks but does not snap.
6. Cool completely, then store airtight in the fridge.

FOOD SAFETY Keep the beef in the fridge until it goes in to dry, and dry it at 70°C or hotter. Wash your hands, board and knife after handling raw beef.

SALT AND SUGAR Habanero Hustle is already salty and sweet, so don't add extra salt or sugar.

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DEHYDRATOR METHOD

70–75°C · 4–6 hr

Best for even drying

1. Lay the patted-dry strips in a single layer with a little space between them.
2. Dry at 70–75°C, checking from 4 hours.
3. Bend a cooled piece: it should crack but not snap. Dry longer if it feels soft.

OVEN METHOD

70–80°C · 3–5 hr

Lowest setting, door ajar

1. Set the oven to its lowest setting (about 70–80°C). Put the strips on wire racks over lined trays.
2. Prop the door open slightly with a wooden spoon so moisture can escape.
3. Check from 3 hours and turn once. Done when a cooled strip cracks but does not snap.

SMOKER OPTION

75–80°C · 3–5 hr

Mild wood, hickory or apple

1. Set the smoker to 75–80°C with hickory or apple wood.
2. Hang or lay the strips on racks, not touching. Check from 3 hours.
3. Finish with the same bend and crack test.

MAKE IT YOUR WAY

- → Hotter: add chilli flakes or finely chopped fresh chilli to the marinade.
- → Sweeter: brush the strips with a thin layer of honey or maple syrup for the last 30 minutes.
- → Thicker: slice 8 mm for a chewier bite and dry 1–2 hours longer.
- → Thinner: slice 3 mm for a crisper jerky and check from 2½ hours.

GOOD TO KNOW

- → Reseal the Habanero Hustle pouch after each use. Press out the air and keep it in a cool, dry place.
- → Store jerky airtight in the fridge for up to 2 weeks, or freeze it for longer.
- → Soy sauce and Worcestershire sauce may add allergens. Check the labels.