**Homemade Beer-Brined, Black-Pepper-Crusted Beef Jerky**

### Notes

To cut down on prep time, ask your butcher to slice the beef for you.

### Ingredients

1. 24 ounces amber ale or lager
2. 2 cups soy sauce
3. 1/2 cup worcestershire sauce
4. 2 tablespoons cracked black peppercorns, plus 2 tablespoons coarsely ground black pepper
5. 2 pounds trimmed beef top round or bottom round, about 1 1/2 inches thick

### Directions

1. **Make the marinade**: In a large bowl, combine the ale or lager with the soy sauce, worcestershire sauce, and the cracked black peppercorns.
2. **Prepare the meat:** Cut the beef into 1/4-inch-thick slices, either with or against the grain.
3. **Marinate the meat**: Add the beef to the marinade, a few slices at a time, stirring well to coat each slice with the marinade. Cover and refrigerate for 6 to 8 hours.
4. **Dehydrate the meat**: Preheat the oven to 200°F. Set a large wire rack on each of 3 large rimmed baking sheets.
5. Remove the beef from the marinade, and pat dry with paper towels. Arrange the beef on the racks, leaving 1/4 inch between slices. Sprinkle with coarsely ground black pepper.
6. Bake for about 4 hours, or until the jerky is firm and almost completely dry, but still chewy. Let cool completely on the racks before serving or packaging.