

## Jerk'm Jerky

2lbs of sirloin roast or similar

### Marinade:

1 cup of BBQ sauce

¼ cup white sugar

¼ cup brown sugar

3 tablespoons of Black Pepper

1/4 cup kosher salt

1 quart of water

1. Cut the sirloin roast into ½" thick strips.
2. Combine the marinade ingredients
3. Add the sirloin strips to the marinade and refrigerate for a minimum of 4 hours, preferably overnight.
4. Turn on the smoker and set to smoke.
5. Remove the sirloin strips and pat dry.
6. Smoke for 3 hours.

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