
Kona Coffee Perky Jerky

Total time: 1 hr Yield: 6 Servings

Ingredients

3 Tbsp 100% Kona Coffee (5 tbsp. ground Kona coffee + 1 cup water)
1 tsp red pepper flakes
3 Tbsp light brown sugar
1 tsp salt
2 Tbsp sherry
1/4 tsp Chinese 5 spice
1 Tbsp dark soy sauce
1 Tbsp fish sauce
1/2 tsp sesame oil
1/2 lb ground beef
1/2 lb ground pork
1/2 cup honey

Prep Time: 1 hr Total Time: 1 hr

Instructions

Combine 5 round tablespoons ground Kona Coffee and 1 cup water in coffee press. Now put 3 tablespoons of the coffee into a bowl. Add red pepper flakes, light brown sugar, salt, sherry, Chinese 5 spice, soy sauce, fish sauce and sesame oil and stir briskly. Add beef and pork, mix until evenly combined. Divide the meat mixture in half, place in the middle of 2 cookie sheets lined with foil (cookie sheets should be 11 X 17" or larger). Cut a piece of plastic wrap long enough to cover the cookie sheets. With a rolling pin, roll meat mixture out until it covers most of the sheets (just shy of 1/4" thick). Remove plastic wrap and dispose. Brush top of meat mixture with leftover coffee. Bake for a total of 1 hour at 250 degrees, half way drain fat and juice, then turn meat mixture over then continue baking. Remove after baking, drain fat again, and brush with honey and coffee mixture. Place cooked meat back in oven, broil for 2 to 3 minutes until crispy on top. Turn meat over, reapply honey with coffee coating and broil. Allow at least 1/2 hour to cool and cut into desired pieces. Yield 24 – 1 1/2 inch square servings.

Source:

Paula Mijo - 2013 Kona Coffee Cultural Festival Recipe Contest 1st Place Amateur Entree Winner