

INSTRUCTIONS

- Always use standard measuring cups or spoons and level them off with a knife to ensure proper amounts of seasoning and cure. Always use a meat mixture with at least 20% pork to avoid dry ground jerky. Cook all jerky to an internal temperature of 160 degrees. Refrigerate or freeze after cooking.

Marinade Method:

- Trim meat to get rid of fat and sinew. Cut meat into 8 inch strips and a thickness of 1/8 inch.
- Mix seasoning, cure and water in a glass bowl (1/2 cup for 1 lb, 2 1/2 cups for 5 lbs, 5 cups for 10 lbs, or 12 1/2 cups for 25 lbs). Place meat strips in a bowl with seasoning mixture and refrigerate for at least 8 hours.
- **Oven:** Preheat to 200 degrees and cook meat strips on a cookie sheet for 1 1/2 hours per side with the oven door open to the first stop.
- **Dehydrator:** Place meat strips on dehydrator racks and cook per the manufacturer instructions.

Ground Jerky Method:

- Dissolve cure and seasoning amounts from mixing guide (opposite side) in 1 oz (1/8 cup) of water **per pound** of ground jerky.
- Mix with ground meat thoroughly until mixture becomes tacky. Add additional water if necessary. Let jerky cure overnight, but less than 24 hours, in the refrigerator. Roll out to 1/8 inch thick and cut into strips.
- **Oven:** Preheat to 200 degrees and cook meat strips on a cookie sheet for 1 1/2 to 2 hours with the oven door open to the first stop. Check often to get desired consistency. As ovens differ you may need to adjust cooking time.
- **Dehydrator:** Place meat strips on dehydrator racks and cook per the manufacturer instructions.
- **Smoker:** Preheat smoker to 200 degrees. Cook jerky for 1 1/2 to 2 hours at 200 degrees. Do not exceed 3 hours as over smoking can leave a bitter taste. Check jerky often to achieve desired consistency.