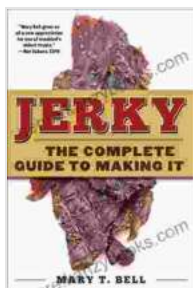


Jerky: The Complete Guide to Making It

Jerky is a delicious and nutritious snack that can be enjoyed by people of all ages. It's a great way to use up leftover meat, and it's also a great way to preserve meat for long periods of time.



Jerky: The Complete Guide to Making It by Mary T. Bell

★★★★☆ 4.5 out of 5

Language : English

File size : 21993 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled

Print length : 297 pages

Lending : Enabled



If you're new to making jerky, don't worry! This book will teach you everything you need to know to get started. We'll cover everything from choosing the right meat to drying and storing your jerky.

And if you're an experienced jerky maker, this book will still have something to offer you. We've included over 100 recipes, so you're sure to find a recipe that you'll love.

So what are you waiting for? Free Download your copy of Jerky: The Complete Guide to Making It today!

Chapter 1: Choosing the Right Meat

The first step to making great jerky is choosing the right meat. Not all meats are created equal when it comes to jerky. Some meats are too lean, while others are too fatty. The best meats for jerky are those that have a good balance of lean and fat.

Some of the best meats for jerky include:

- Beef
- Venison
- Turkey
- Pork

Once you've chosen your meat, you'll need to trim it of any excess fat. This will help to ensure that your jerky dries evenly.

Chapter 2: Preparing the Meat

Once your meat is trimmed, you'll need to prepare it for drying. This involves slicing the meat thinly and marinating it in a flavorful mixture.

There are many different recipes for jerky marinades, but most of them contain some combination of the following ingredients:

- Soy sauce
- Worcestershire sauce
- Brown sugar
- Garlic powder
- Onion powder

- Black pepper

Once you've prepared your marinade, place the meat in a sealed container and refrigerate it for at least 4 hours, or overnight.

Chapter 3: Drying the Jerky

Once your meat is marinated, it's time to dry it. There are two main methods for drying jerky: air drying and oven drying.

Air drying is the traditional method for drying jerky. It's a slow process, but it produces the best results. To air dry jerky, simply hang the strips of meat in a warm, dry place. The meat will dry completely in 2-3 days.

Oven drying is a faster method for drying jerky, but it doesn't produce as good of results as air drying. To oven dry jerky, preheat your oven to the lowest setting. Place the strips of meat on a wire rack and bake them for 4-6 hours, or until they are completely dry.

Chapter 4: Storing the Jerky

Once your jerky is dry, it's important to store it properly to prevent it from spoiling. The best way to store jerky is in an airtight container in a cool, dry place. Jerky will keep for up to 6 months when stored properly.

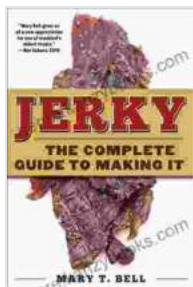
Chapter 5: Jerky Recipes

This book includes over 100 recipes for jerky, so you're sure to find a recipe that you'll love. Here are a few of our favorites:

- Beef jerky with garlic and black pepper
- Venison jerky with teriyaki sauce

- Turkey jerky with honey and paprika
- Pork jerky with brown sugar and cayenne pepper

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