

Jerky Rod Instruction Sheet

Prepare excellent jerky or sausage in your Cookshack smoker and Jerky Rods. Hang sliced jerky vertically in minutes with 4 easy steps.



How to Use:

1. Remove all grills from side racks.
2. Move side racks to the highest notch.
3. Skewer the top of the jerky or sausage onto rods spaced ½ inch apart. Do not let jerky or sausage touch each other.
4. Slide jerky rod into side racks.



Cajun Style Jerky

What you will need:

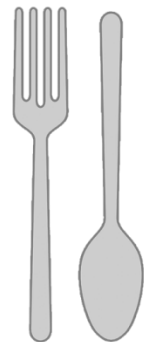
- 7 lbs. venison or beef (inside round)
- 1 Hi Mountain Seasonings Cajun Style Jerky Kit (can be purchased from Hi Mountain Jerky, Inc., in Riverton, WY by calling 1.800.829.2285)

Directions:

Cut meat into thin slices, with the grain, 6 to 8 inches long, 1 inch wide and ¼ inch thick. Follow directions in Jerky Kit to season meat. Load in smoker. Smoke-cook at 200°F for 2 hours using 4 oz. hickory wood.



RECIPE



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