

TOOLS

- Meat Grinder with Coarse Plate and Fine Plate
- Jerky Gun
- Large Mixing Bowl
- Dehydrator with Trays

INGREDIENTS

- 25 lbs. of Meat Trimmings
- 1 Bearded Butcher Jerky Kit
 - 1 Pack of BBB Seasoning (13 oz)
 - 1 Pack of Sodium Nitrite Pink Cure Salt (1 oz)
 - 1 Pack of Hickory Smoke Flavor Powder (3 oz) *Optional*

INSTRUCTIONS

1. In a large mixing bowl, mix meat trimmings with Bearded Butcher Blend Seasoning, Sodium Nitrite Pink Cure Salt, and Hickory Smoke Flavor Powder (Optional).
2. Once combined, feed the seasoned meat through the meat grinder using the coarse plate.
3. Feed the mixture through the grinder again using the fine plate.
4. Load the meat into a jerky gun.
5. Extrude meat in strips onto dehydrator trays, being careful to leave space between strips for even cooking/drying.
6. Load the trays into the dehydrator and set the temperature to 167° F.
7. Check the strips after 6 hours. Add more time if necessary.
8. Once the snack strips have been cooked/dehydrated to your liking, let them cool.
9. Cut to desired length.
10. Vacuum seal any snacks that won't be consumed within a few days and freeze for optimal freshness.



Bearded Butchers Jerky Snacks

Making your own Bearded Butcher Ground Meat Jerky Snacks has never been easier! Follow these simple steps and, when paired with your favorite protein and a hot dehydrator, you will have a delicious product that will have you going back for more...and more...and more:)

Notes

- Spray the cooking racks and the inside of the jerky gun with cooking oil before use.
- Put the head of the grinder in the freezer for an hour or so before grinding the meat to help keep the meat cool.
- Leave space between the strips of jerky on the trays so it dehydrates evenly.
- Putting an oxygen scavenger in the vacuum bag helps minimize freezer burn.



To see the video of us making jerky snacks, scan this code:

