

## **TOOLS**

- Sharp Knife or Jerky Slicer
- Cutting Board
- Large Mixing Bowl
- Smoker, Dehydrator or Other Device that has the capability of holding a consistent temperature.

## **INGREDIENTS**

- 25 lbs. of Whole Muscle Meat (Hind quarters work best for large portions)
- 13 oz. of Bearded Butcher Blend Seasoning of Choice
- 1 oz. Sodium Nitrite Pink Cure Salt

## **INSTRUCTIONS**

1. Slice jerky into strips approximately 1-1/2" wide and 1/8" - 1/4" thick.
2. Mix jerky strips with Bearded Butcher Blend Seasoning and Sodium Nitrite Pink Cure Salt.
3. Let seasoned meat sit in the refrigerator overnight.
4. Mix again and load strips onto grill mats or dehydrator racks. Leave a little space between strips to ensure even cooking.
5. Preheat smoker to 165° F.
6. Load racks of meat onto the smoker and let cook for 2 hours.
7. Increase smoker temperature to 185° F.
8. When internal meat temperature reaches 165° F, remove jerky from smoker and let cool completely.
9. Jerky may not be shelf stable so refrigerate jerky to ensure a safe eating experience.
10. Vacuum seal and freeze any jerky that won't be consumed within a few days.



# **Bearded Butchers Whole Muscle Jerky**

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

## **Notes**

- Spray the grill mats or cooking racks with cooking oil before use.
- Cut strips of meat in even thicknesses to achieve a more uniform cook.
- 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 deer jerky, scan this code:

