Spices, Seasoning
Custom Formulations

1001 Georgia Avenue
Deer Park, TX 77536
Phone: 281-476-0808
Fax: 281-476-0524

MAKING JERKY
Dried Beef or Venison (No Cure)

Jerky is made with very lean meats so that the moisture level in the final product is very dry. The meat is cured, dried and sometimes smoked, but not cooked. Moisture content is low, usually 25-35%. Either the dry- or pickle-cure procedure can be used.

Suggested meats include:
Beef Rounds, Venison or other game

Meat Preparation for ground meat Jerky
1. After grinding the meat, use 2 to 3 teaspoons of seasoning for 1 lb of meat.
2. Precook the meat to 160º F to kill bacteria before drying the meat.
3. Follow the suggested drying temperatures in the chart below.

Meat Preparation for Jerky strips
1. Slice the meat across the grain in 1/4" strips.
2. Rinse the meat in cold water and sprinkle with seasoning to taste.
3. Place strips in a Ziploc bag and marinade in the refrigerator for several hours. Water may be used to make a liquid marinade.

USDA recommends precooking the meat to an <u>internal</u> temperature of 160º F to destroy the bacteria prior to drying. This will prevent the dried jerky from posing a health risk. Follow the method below to eliminate bacteria problems

Hot Pickle Cure Method
1. Slice the meat across the grain in 1/4" strips. Cut off as much fat as possible.
2. Prepare 2 to 3 cups of marinade of your choice in a large sauce pan.
3. Bring the marinade to a full rolling boil over medium heat. Add a few meat strips, making sure they are covered by the marinade. Reheat to full boil.
4. Remove pan from range. Using tongs, remove strips from hot marinade (work quickly to prevent overcooking) and place in single non-overlapping layers on drying racks
5. <u>Repeat steps 3 and 4 until the meat has been pre-cooked. Add more marinade if needed.</u>
6. Dry the strips in dehydrator, oven, or smoker. See chart below for suggested temperatures.

Drying Temperature	Minimum Drying Time
125* F	10 hours
135* F	8 hours
145* F	7 hours
155* F	4 hours