



## MAKING JERKY DRIED BEEF OR VENISON (WITH 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. MOISTURE CONTENT IS LOW, USUALLY 25-35%. EITHER THE DRY- OR PICKLE-CURE PROCEDURES CAN BE USED.

### SUGGESTED MEATS INCLUDE :

BEEF ROUNDS, VENISON OR OTHER GAME

**\*CURE MIX:** COMPLETE CURE (SALT, SUGAR, SODIUM NITRITE .75%), OR A MIXTURE OF 7 PARTS SALT AND 1 PART OF MODERN CURE 6.25%.

### DRY-CURED PROCESSING

1. SLICE THE MEAT ACROSS THE GRAIN IN 1/4" STRIPS.
2. COVER THE BOTTOM OF A CURING TUB WITH THIN LAYER OF THE CURE MIX\*.
3. PLACE A SINGLE LAYER OF MEAT STRIPS ON THE LAYER OF THE CURE MIX.
4. LIGHTLY SPRINKLE A LAYER OF CURE THEN ADD ANOTHER LAYER OF MEAT AND SO ON UNTIL THE TUB IS FULL.
5. DO NOT USE MORE THAN 5 OZ OF THE CURE MIXTURE TO 10 LB OF MEAT.
6. CURE THE MEAT AT 40-45 DEGREES F FOR 36 TO 72 HOURS.
7. REMOVE FROM THE CURE, RINSE OFF SURFACE SALT THOROUGHLY.
8. LIGHTLY SPRINKLE JERKY SEASONING AT THIS TIME JUST AS YOU WOULD SEASON A FINE STEAK.  
\*IF MOLD MIGHT BECOME A PROBLEM FOR YOU, CONSIDER A SPRAY OR DIP SOLUTION OF POTASSIUM SORBATE JUST BEFORE APPLYING THE SEASONING.
9. PLACE A SINGLE LAYER ON SCREEN, OR HANG ON A SMOKE TREE .
10. FOLLOW THE GUIDELINES BELOW FOR DRYING.

### PICKLED-CURED PROCESSING

1. SLICE THE MEAT ACROSS THE GRAIN IN 1/4" STRIPS AND PLACE MEAT STRIPS IN AN APPROPRIATE PAN.
2. MAKE A PICKLE-CURE USING 2 LB OF COMPLETE CURE IN 1 GALLON OF WATER.  
ALTERNATE PICKLE-CURE: 1.75 LB OF SALT AND .25 LB OF MODERN CURE IN 1 GALLON OF WATER.
3. CURE MEAT AT 40-45 DEGREES F FOR 36 TO 72 HOURS.
4. THOROUGHLY SOAK AND RINSE THE MEAT TO REMOVE EXCESS SALT.
5. FOLLOW STEPS 8-10 ABOVE TO COMPLETE THE PROCESS.

USDA RECOMMENDS PRECOOKING THE MEAT TO AN INTERNAL TEMPERATURE OF 160 DEGREES TO DESTROY REMAINING BACTERIA PRIOR TO DRYING.

DRYING TEMPERATURE	MINIMUM DRYING TIME
125* F	10 HOURS
135* F	8 HOURS
145* F	7 HOURS
155*F	4 HOURS