

Cajun or Teriyaki Jerky/Whole Muscle – 25# Batch

25 lbs. of whole muscle meat - Beef, Pork, Wild Game, or Poultry
Cajun or Teriyaki Jerky Seasoning
1 oz. Sure Cure - 6 cups water

Procedure:

- *Trim all fat from meat (fat can sometimes make meat have a rancid flavor).
- *Slice meat ¼ in. slices.
- *Mix jerky seasoning, sure cure and water in a bowl. Stir until all is dissolved.
- *Place sliced meat in meat lugs, pans or plastic bag.
- *Pour mixed brine over meat and mix in well.
- *Place in refrigerator overnight to cure. Stir every once in a while.

Smoking and Drying

- *Preheat smokehouse to 130 degrees.
- *Lay jerky strips on smokehouse screens or racks and put in smoker.
- *Dry at 130 degrees with damper open until Jerky is dry to touch. Jerky has to be dry before smoking, might take 1-2 hours.
- *Turn smoker to 150 degrees, add chips or sawdust and smoke for 2 hours, damper ½ open.
- *Turn smoke off, cook at 150 degrees, damper ½ open until desired dryness.
- *5 lb. Batch-use 2 ¾ oz. seasoning-1 level teaspoon cure (pink stuff) and 1 ¼ cup water.

Cajun or Teriyaki Jerky/ Ground and Formed – 25# Batch

15# Beef (or wild game) and 10# Pork Butts
Cajun or Teriyaki Jerky Seasoning
6 cups Cold Water
1 oz. Sure Cure

Procedure:

- *Grind all meat once through 1/8" plate.
- *Place ground meat in meat lugs or pans, sprinkle on 1/2 of seasoning, cure and water.
- *Mix thoroughly with hands or meat mixer 5-8 minutes.
- *Add rest of seasoning, cure and water and mix 5-10 more minutes. Meat will get tacky (sticky) and will turn a dark cured color.
- *Mixing of meat is the most important part of sausage making.
- *Pack meat into stuffer (or Jerky Gun) very tightly to exclude all air pockets.
- *Stuff jerky into desired length strips.
- *Place in refrigerator overnight—this is important for the meat to cure.

Smoking and Drying

- *Preheat smokehouse to 130 degrees.
- *Lay jerky strips on smokehouse screens or racks and put in smoker.
- *Dry at 130 degrees with damper open until jerky is dry to touch. Jerky has to be dry before smoking, might take 1-2 hours.
- *Turn smoker to 150 degrees, add chips or sawdust and smoke for 2 hours, damper ½ open.
- *Turn smoke off, cook at 150 degrees, damper ½ open until desired dryness.
- *5 lb. Batch-use 2 ¾ oz. seasoning-1 level teaspoon cure (pink stuff) and 1 ¼ cup water.