

Chipotle Pepper & Cowboy Spicy Jerky – 25# Batch

Use with 25# of Beef, Pork, Wild Game, or Poultry

Chipotle Pepper Jerky Seasoning

1 oz. Sure Cure - 6 cups water

Marinade Method

*Trim all fat from meat (fat can sometimes make meat have a rancid flavor).

*Slice meat 1/8 to 1/4 in. thick slices.

*Dissolve entire package and cure into 6 cups cold water.

*Place sliced meat in bowl or pan and add marinade, stir well.

*Marinate 8-24 hours in refrigerator.

Ground & Formed Method

*Dissolve seasoning and cure in 6 cups of water.

*Mix marinade with 25# ground meat.

*Place meat in refrigerator for 8 hours to cure.

*Run through jerky gun or stuffer.

Smoking or Dehydrate

*Smoke or dehydrate until desired dryness.

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