

Curley's Sausage Kitchen, curley@curleyssausagekitchen.com, 319-635-2236

Curley's Whole Muscle Jerky's

Jakes & Venison Peppered Jerky

25# Batch approx. (whole muscle only)

.31# Curley's Jerky Unit--.48# Curley's Brown Sugar Cure--Can use with: Beef, Wild Game, Pork or Poultry

Procedure:

- *Trim meat of all fat (fat can sometimes make meat have a rancid flavor).
- *Use beef, wild game, pork or poultry and slice meat ¼" thick slices, against the grain.
- *Place jerky seasoning and cure in clean plastic bag and mix well.
- *Lightly dust each side of meat with mixed jerky seasoning. If you like your jerky spicier you can sprinkle more seasoning mixture to each slice.
- *Hold in refrigerator overnight for jerky to cure.

Smoking:

- *Cut meat in 1-2" strips and place on smoker screens or hang on bacon hooks.
- *Preheat smokehouse to 130 degrees.
- *Dry at 130 degrees with damper open. This will take 1 to 2 hours. Meat needs to be dry before smoking.
- *Turn smoker to 150, damper ½ open. Add smoke, and smoke for 2 hours. Usually 2 pans of saw dust or chips.
- *Turn smoke off, cook at 150 degrees until desired dryness.
- * Do small batches at first to get desired seasoned taste.
- **Seasoning Storage: To keep seasonings fresh and prevent caking, store in refrigerator or freezer.

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