

Black Pepper, Cajun, Chipotle Pepper, Cowboy Spicy & Teriyaki Jerky – 25# Batch

***10# batch sizes use mixing directions on package and procedures/smoking below.**

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