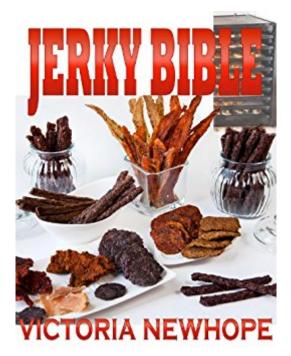
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Jerky Bible





Synopsis

In this book, you will find jerky recipes for dehydrator lâ [™]ve tried several times and liked them. I do not use store bought Worcestershire sauce, liquid smoke, curing salt, sugar, meat tenderizer, onion or garlic powders, and the like. If you want to make a GREAT jerky, use natural products: onion and lemon juices, fresh garlic, brandy, wine, spices, pepper and tomato sauces, herbs, apple cider vinegar, honey, Nama Shoyu (raw soy sauce), etc. I make my own raw Worcestershire and BBQ sauces. You will find sauce recipes in chapter â œSaucesâ •. Rosemary Lemon Chicken JerkyCreole Chicken JerkyRed Pepper Chicken JerkyGipsy Chicken JerkyOriental Chicken JerkyOnion Dill Pepper Chicken JerkyChimney Sweep Chicken JerkyOnion Lemon Chicken JerkyOrange Coriander Chicken JerkyMilano Chicken JerkyDijon Mustard Honey Chicken JerkyRed Rooster JerkyGinger Lemon Chicken JerkyChicken de Provence JerkySicilian Chicken JerkyAustrian Chicken JerkyBerbere Ethiopian Chicken JerkyBavarian Chicken JerkyAdobo Chicken JerkyMonk Chicken JerkyThe Best Chicken JerkyCoconut Curry Chicken JerkyAromatic Chicken JerkyGourmet Chicken JerkySir Lancelot Beef JerkyHot & Spicy Veal JerkyTarragon Whiskey Veal JerkyPoor Man Beef JerkyCognac Thyme Beef JerkyHerb Beef JerkyMemphis Beef JerkyCaribbean Citrus Beef JerkyOnion & Herb Beef JerkyExtra Spicy Beef JerkyTomato Basil Garlic Beef JerkyJamaican Beef JerkyMongolian Beef JerkyVietnamese Style Beef JerkyKorean Style Beef JerkyVolcano Beef JerkyWhiskey Lime Beef JerkyTequila Lime Onion Beef JerkyInca Beef JerkyHungarian Beef JerkyMen Love This Jerky Portobello Ground Beef JerkyBlack Forest Ground Beef JerkyMontana Ground Beef JerkyMedieval Ground Beef JerkyPirate Ground Beef JerkyCajun Ground Beef JerkySpicy German Mustard Ground Beef JerkySouthwest Chipotle Ground Beef JerkyHamburger Ground Beef JerkyFrench Bouquet Garni Ground Beef JerkyPomegranate Herb Ground Beef JerkyCanadian Ground Beef JerkyPrune Garlic Ground Beef JerkyGrape Rosemary Ground Beef JerkyKansas Ground Beef JerkySaudi Kabsa Ground Beef JerkyGreek Bifteki Style Ground Beef JerkyRas El Hanout Ground Beef JerkyMoroccan Style Ground Beef JerkyRed Pepper Tomato Ground Beef JerkyParmesan Tomato Ground Beef JerkySouthwestern Ground Beef JerkyTexas Ground Beef JerkyUkrainian Style Ground Beef JerkyBrazilian Churrasco Style JerkyRio de Janeiro Ground Beef JerkyKaiser Ground Beef Jerky Rum Ginger Ground Beef JerkyFrench Quarter Ground Beef JerkyChili Dijon Ground Beef JerkyGrandpaâ [™]s Favorite Ground Beef JerkyLos Caballeros Ground Beef JerkyMediterranean Citrus Ground Beef JerkyFrench Lamb JerkyMiddle Easy Lamb JerkyGyros Style Lamb JerkySantorini Lamb JerkyRosemary Garlic Lamb JerkyPersian Lamb JerkySeekh Kebab Style Lamb JerkyDill Salmon JerkyGinger Tuna JerkyNutmeg Thyme Salmon JerkyHot Tuna

JerkySpanish Salmon JerkyTarragon Mustard Fish JerkyRosemary Lemon Salmon JerkyPepper Onion Fish JerkyWhiskey Teriyaki Salmon JerkyFisherman JerkyViking JerkyCalamari JerkyWorcestershire SauceBBQ SaucePepper PureeTomato PureeTarragon Mustard SauceCheese Jerky

Book Information

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Customer Reviews

I have tried 10 or 12 recipes in this book.. Most of them my friend and I liked. Like any other cookbook, The important thing to learn is not so much ingredients but methods and flavor combinations you haven't thought of before. This is exspecially true with this pictulare book. If you know for instance you don't like (in our case) cumin. Then sub something else or simply omit it. However meat selection and drying method are very important to the finale jerky. Once you start making you own jerky store bought simply won't cut it. I make 5lbs of raw meat at a time to yield almost 2lbs of jerky. That last the 2 of us about a month. Store bought jerky that somewhat compares cost about \$3 an ounce. So we have just made \$96 of jerky. The kind we want in less time than it would take to order and ship it to us. I have even tried jerky seasoning pack you can get at outdoor stores. They simply do not compare to fresh ingredients. The most used tool we have

found is a good food processor or blender the mix the flavorings throughly. This ensures an even mixture of seasoning. The first peice taste like the last peice. A slicer is not necessary as you can use a good sharp knife. You will have the knife out any way to get rid of the fat on the meat. A dehydrator I have found does not work as well as I would like. I have a stackable round one that takes days to dehydrate the meat. Not acceptable. I have found air movement in more important than temp. I use the fan on my oven set at the lowest setting until the jerky is done. In my case a commercial oven it takes about 4hrs. YouTube also has some very interesting DIY videos on how to build your own if you decide to get into this fun hobby a little deeper. Or sells better jerky ovens with temp. controls and timers.

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