
ALL THINGS JERKY

THE DEFINITIVE GUIDE TO MAKING DELICIOUS
JERKY AND DRIED SNACK OFFERINGS

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Skyhorse Publishing
New York

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HAPPY, HAPPY, HAPPY BIRD JERKY

2-3 pounds poultry strips—duck, goose, chicken, turkey or any favorite game bird
½ cup beer or water
1 cup bourbon or brandy (not optional)
¼ cup teriyaki sauce
¼ cup soy sauce
1 tablespoon liquid smoke flavoring (hickory)
2-3 tablespoons Cajun seasoning salt
3-4 tablespoons Louisiana hot sauce—to taste

We got this recipe years ago while duck hunting down in the back bayous of Louisiana, and it's been a favorite for anyone that loves poultry jerky with a bold bourbon or brandy flavor. Marinate the meat strips for 24+ hours in your refrigerator. Drained and allowed to air dry, put the strips on the dehydrator trays at 155-165 degrees F till the strips crisp up but are not overly chewy. Can also be smoked with apple wood at 200 degrees F.



HI MOUNTAIN JERKY STRIPS

- 2 pounds lean pork meat strips- or other game meat strips
- 1 tablespoon and 2 teaspoons Hi Mountain Seasonings (dark color)
- 1 tablespoon and 2 teaspoons Hi Mountain Cure (crème colored)

Of all the “ready to use,” commercial jerky making rubs and cures that are available on the marketplace today, you’d be hard pressed to find better quality and flavor selection than from Hi Mountain Seasonings (www.himtnjerky.com). While we have dozens of recipes for making your jerky and meat sticks from scratch and home ingredients, sometimes you simply want to take the easy way to make great snacks. With 18 different Hi Mountain jerky flavors, they are ready to roll out of the box, or can be modified and added to for your custom flavors—garlic or onion powder, ground black/red pepper and more.

You can pre-cook (boil or bake) the pork, bear, or other types of meat strips, if you want to, before starting the curing process.

Take the meat strips and place into a plastic bag or container. Add the cure and seasonings to the meat, and let marinate/cure in your refrigerator for 12-24 hours or more. This is a dry cure/seasoning mix, so no additional liquid is required.



CARDAMOM AND CLOVE

- 2 lbs lean meat strips (works great with beef, venison, elk and antelope)
- 2 tablespoons balsamic vinegar
- 1 tablespoon cardamom pods
- 1 tablespoon whole cloves
- 1 tablespoon black peppercorns
- 1 tablespoon brown sugar
- 1 teaspoon seasoning salt

Cardamom is a rather strong spice that is native to the Middle East and North Africa. As a spice, it's also more popular than cinnamon in Scandinavia and traces those roots back to the days of the Vikings and their raids into Constantinople. *Go figure that one out!* Today, it can be purchased in pod form where you will grind your own seeds, or as a pre-ground spice. Fresh pods have most flavors, but are not likely found in the local grocery store. It can easily be ordered via the Internet.

This recipe from Weston Supply (www.westonsupply.com) is probably one of the most unusual but great tasting jerky recipes we've ever tried. We dehydrated it at 155 degrees F for about 5 hours, and we also snuck a batch of meat into the smoker with apple wood. Results of both were outstanding and didn't last long.

[insert image verso: recipe 3]

