

Jerky – Rocky Mountain Rawhide!

(recipe variations)

Hi Smoke Addicts! Do you love good jerky as much as most folks do? Have you priced it in the stores lately? Making good jerky is so simple, it's a shame not to make and enjoy your own for a fraction of the price of an inferior store-bought product. If you have a great recipe or technique, please post it here. We'd sure like to hear about it so we may share it with others.

Jerky is simply dried beef or venison and it may be ground (comminuted) or simply dried in whole strips. For good comminuted (ground and formed) jerky, just grind the meat, add the cure and spices, mix well and press the raw meat onto sterile screens to dry. The best jerky is made without fat, as dried fat becomes rancid. Use the leanest meat you can find. Top or bottom round beef is a good choice. Great jerky can be made from thin strips cut about 3/8" wide and only 1/4" thick. Lay them out on screens after soaking them in the mixture (refrigerated) for three days. After soaking, allow them to dry 10 days or more, then apply light smoke. Remember, this product is dried - not cooked! So, don't try to rush the process with heat.

Although you don't need any casing, you will need to add Cure #1 accordingly. Our American Cure is much stronger than some cures in other countries, so please be very careful to add the right amount. If you're not sure how strong your cure is, ask us!

Here are a few recipes you might enjoy: I'm sorry, you might have to look up our measurements.

Rytek's Recipe:

- 3 lbs. lean beef or venison
- 1 tbspn. Salt
- 1 tspn. Cure #1
- 1 tspn. Onion powder
- 1 tspn. Garlic powder
- 1 tspn. Black pepper (ground)
- 1/4 cup Soy Sauce
- 1/3 cup Worcestershire Sauce

New England (mild and very good)

- 2 lbs ground meat
- 1/2 tsp black pepper
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp salt
- 2.26 g. of Cure #1 (USA)
- 1/4 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1/4 cup soy sauce
- 1 tbspn Worcestershire sauce
- 1/4 cup water

Texas (Cowboy Style)

- 2 lbs ground meat
- 2tsp salt
- 2.26 g. of Cure #1 (USA)
- ½ tsp black pepper
- 1 tsp chili powder
- 1 tsp paprika
- 1 tsp garlic powder
- ¼ tsp cayenne
- ½ tsp oregano
- ½ cup water

New Orleans (Southern United States) Cajun

- 2 lbs ground meat
- ½ tsp black pepper
- ½ tsp cayenne
- 1 tsp onion powder
- ½ tsp paprika
- 1 ½ tsp garlic powder
- 2 tsp salt
- 2.26 g. of Cure #1 (USA)
- 3 tbsp Worcestershire sauce
- ½ cup water.

Guadalajara (Mexican)

- 2 lbs ground meat
- ¼ cup BBQ sauce
- ¼ cup water
- 1 tsp liquid smoke
- 1 tbsp powdered fajita mix
- 1 tsp Worcestershire sauce
- ½ tsp chili powder
- ¼ tsp cayenne
- 1 tsp salt.
- 2.26 g. of Cure #1 (USA)

Best wishes, Chuckwagon