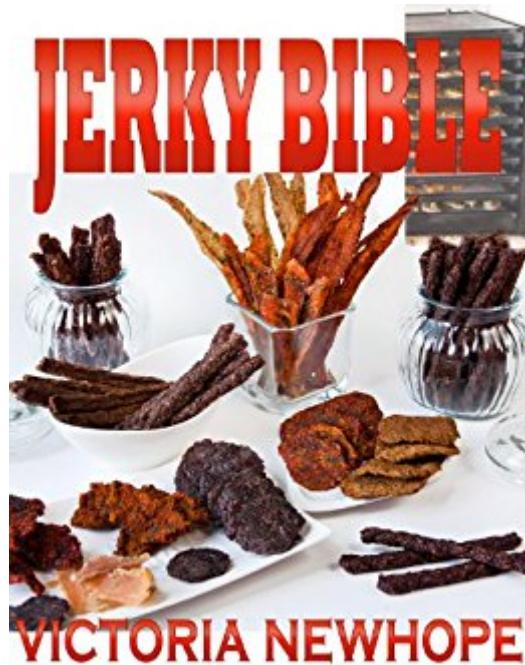


The book was found

Jerky Bible



Synopsis

In this book, you will find jerky recipes for dehydrator Iâ™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 âœSaucesâ •.

Rosemary Lemon Chicken Jerky
Creole Chicken Jerky
Red Pepper Chicken Jerky
Gipsy Chicken Jerky
Oriental Chicken Jerky
Onion Dill Pepper Chicken Jerky
Chimney Sweep Chicken Jerky
Onion Lemon Chicken Jerky
Orange Coriander Chicken Jerky
Milano Chicken Jerky
Dijon Mustard Honey Chicken Jerky
Red Rooster Jerky
Ginger Lemon Chicken Jerky
Chicken de Provence Jerky
Sicilian Chicken Jerky
Austrian Chicken Jerky
Berbere Ethiopian Chicken Jerky
Bavarian Chicken Jerky
Adobo Chicken Jerky
Monk Chicken Jerky
The Best Chicken Jerky
Coconut Curry Chicken Jerky
Aromatic Chicken Jerky
Gourmet Chicken Jerky
Sir Lancelot Beef Jerky
Hot & Spicy Veal Jerky
Tarragon Whiskey Veal Jerky
Poor Man Beef Jerky
Cognac Thyme Beef Jerky
Herb Beef Jerky
Memphis Beef Jerky
Caribbean Citrus Beef Jerky
Onion & Herb Beef Jerky
Extra Spicy Beef Jerky
Tomato Basil Garlic Beef Jerky
Jamaican Beef Jerky
Mongolian Beef Jerky
Vietnamese Style Beef Jerky
Korean Style Beef Jerky
Volcano Beef Jerky
Whiskey Lime Beef Jerky
Tequila Lime Onion Beef Jerky
Inca Beef Jerky
Hungarian Beef Jerky
Men Love This Jerky
Portobello Ground Beef Jerky
Black Forest Ground Beef Jerky
Montana Ground Beef Jerky
Medieval Ground Beef Jerky
Pirate Ground Beef Jerky
Cajun Ground Beef Jerky
Spicy German Mustard Ground Beef Jerky
Southwest Chipotle Ground Beef Jerky
Hamburger Ground Beef Jerky
French Bouquet Garni Ground Beef Jerky
Pomegranate Herb Ground Beef Jerky
Canadian Ground Beef Jerky
Prune Garlic Ground Beef Jerky
Grape Rosemary Ground Beef Jerky
Kansas Ground Beef Jerky
Saudi Kabsa Ground Beef Jerky
Greek Bifteki Style Ground Beef Jerky
Ras El Hanout Ground Beef Jerky
Moroccan Style Ground Beef Jerky
Red Pepper Tomato Ground Beef Jerky
Parmesan Tomato Ground Beef Jerky
Southwestern Ground Beef Jerky
Texas Ground Beef Jerky
Ukrainian Style Ground Beef Jerky
Brazilian Churrasco Style Jerky
Rio de Janeiro Ground Beef Jerky
Kaiser Ground Beef Jerky
Rum Ginger Ground Beef Jerky
French Quarter Ground Beef Jerky
Chili Dijon Ground Beef Jerky
Grandpaâ™s Favorite Ground Beef Jerky
Los Caballeros Ground Beef Jerky
Mediterranean Citrus Ground Beef Jerky
French Lamb Jerky
Middle Easy Lamb Jerky
Gyros Style Lamb Jerky
Santorini Lamb Jerky
Rosemary Garlic Lamb Jerky
Persian Lamb Jerky
Seekh Kebab Style Lamb Jerky
Dill Salmon Jerky
Ginger Tuna Jerky
Nutmeg Thyme Salmon Jerky
Hot 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

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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 especially 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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