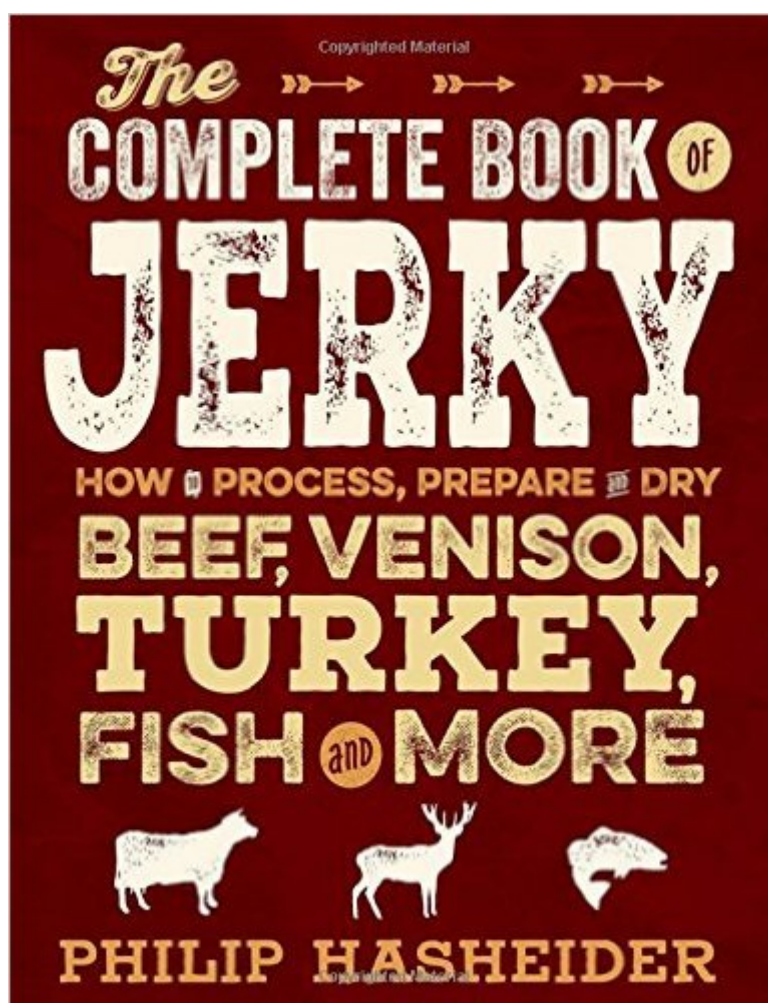


The book was found

The Complete Book Of Jerky: How To Process, Prepare, And Dry Beef, Venison, Turkey, Fish, And More (Complete Meat)



Synopsis

Sink your teeth into the ultimate homemade treat! High in protein, low in fat, and tasty--it's no surprise that jerky has been a popular snack for decades. While commercially made jerky is easy to find in stores, it has a few downsides: it's expensive, often high in sodium, and the flavors are limited. When you make your own jerky, hunters can make use of their own game, fishers can use their fresh catch, and conscious consumers can use locally sourced meat. Of course, the flavor options go far beyond cracked black pepper as well! From classics such as smoked salmon and teriyaki beef to more creative options such as spicy turkey, savory tofu, and soy and brown sugar venison, the choice is yours! Author Philip Hasheider, a butchery expert, will walk you through basic butchery for larger cuts of meat, how different muscles (and fish) translate into jerky, and a variety of ways to prepare jerky using a food dehydrator or a smoker. Marinated, flavored, or plain and simple, learn how to make the jerky you crave!

Book Information

Series: Complete Meat

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Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (8 customer reviews)

Best Sellers Rank: #418,765 in Books (See Top 100 in Books) #50 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators](#) #293 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #407 in [Books > Cookbooks, Food & Wine > Canning & Preserving](#)

Customer Reviews

Thorough, with great pictures to explain all the steps. I got this book during Pennsylvania deer hunting seasonâ "perfect timing for me. I learned a few things in the section on food safetyâ "good stuff to know. All the information on different equipment choices was interesting. Great pictures to cover the steps in making jerky. With deer season behind me Iâ "m looking forward to trying the recipes for making jerky from beef, ground meat, and fish. Not sure Iâ "ll try the tofu jerky, but I

now have a couple recipes if I ever get adventurous.

I just started making jerky, but these recipes work. What else can I say.

Very pleased with the variety of recipes

Great resource for all kinds of jerky!

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