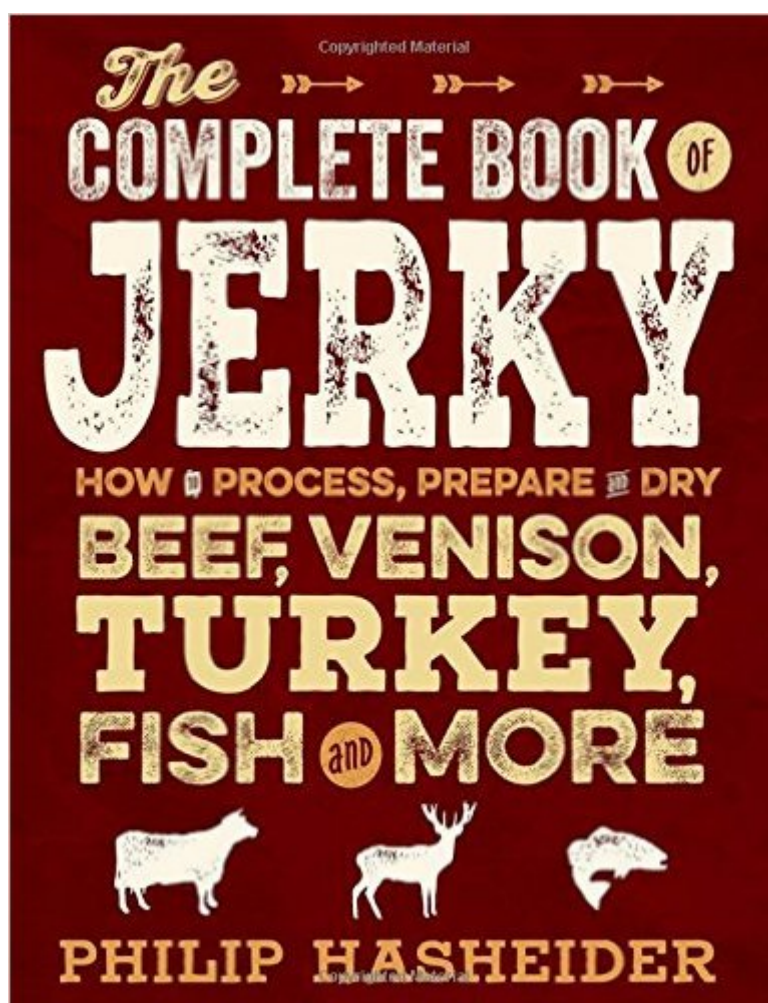


The book was found

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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The 50 Greatest Jerky Recipes of All Time: Beef Jerky, Turkey Jerky, Chicken Jerky, Venison Jerky, Buffalo Jerky, Fish Jerky and More. (Recipe Top 50's Book 31) The Complete Book of Jerky: How to Process, Prepare, and Dry Beef, Venison, Turkey, Fish, and More (Complete Meat) Meat Recipes and Outdoor Cooking Box Set (5 in 1): Over 200 Smoking Meat, Slow Cooker Beef, Dutch Oven, Foil Packet and Jerky Recipes for True Meat Lovers (Smoker Recipes & Jerky) 50 Dry Rubs for Roast Turkey Breast: BBQ Turkey Roast, Turkey Roast Seasoning, Deep Fried Turkey Mock Meat: 50 Vegan Meat Substitute Recipes to Soothe the Carnivores Within & Around You - Mock Chicken, Mock Beef, Mock Pork, Mock Fish, and More! (Veganized Recipes Book 6) FISH: Fun Facts and Incredible Pictures on Animals and Nature: Fish (AGE 7-12) (Children's Books on Animals & Nature, fish,) Cold Night Warm Belly: 35 Chicken, Beef, and Pork Slow Cooker Recipes For the Meat Lover (Cold Night Warm Belly Slow Cooker Recipes) The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising Spice Mixes: Mix Your Own Essential Dry Spices From Around the World to Add Flavor to Your Meals (Dry Herbs & Mixing Spices) Dry-Land Gardening: A Xeriscaping Guide for Dry-Summer, Cold-Winter Climates Dry-Land Gardening: A Xeriscaping Guide for Dry-Summer, Cold-Winter Climates by Jennifer Bennett (1998-03-01) Suck Me Dry 4: Menage Trios (Suck Me Dry Erotic Flash Fiction Series) Smoker Recipes: Irresistible Spicy Smoking Meat, Hamburger, Smoked Chicken and Pork for Your Best Barbecue (Smoking Meat & Barbecue Guide) Grandma's Meat Pies: Savory, Low-Budget Meat Pie Recipes! (Farmhouse Favorites) Smoking Meat Cookbook: 25 Delicious Recipes For The Best Barbecue You Ever Had (Rory's Meat Kitchen) King of the Smoke: 25 Greatest Smoking Meat Recipes To Impress Your Friends & Family (Rory's Meat Kitchen) How to Cook Jamaican Cookbook 1: Authentic Fish & Meat Recipes (The Back to the Kitchen Cookbook Series) How to Prepare for the Air Traffic Controller Exam (Barron's How to Prepare for the Air Traffic Controller) Aquariums for Sharks. Pet Sharks and Shark Fish Care. The Complete Owners Guide. Keeping freshwater and marine sharks and shark fish in home aquariums. Goldfish Care: The Complete Guide to Caring for and Keeping

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