



## Zach's Spice Company Library of Formulas

### JERKY

#### Hot Pickle Cure Jerky from Dried Beef or Venison Using a Marinade

Jerky is made with very lean meats so that the moisture level in the final product is very dry. The meat is cured, dried and sometimes smoked. Moisture content is low, usually 25-35%. Use this method to destroy bacteria before drying the meat.

**Suggested meats include :**

Beef Rounds Venison or other game

Make a marinade using any combination of spices, water, or other liquid flavor. The exact combination is a personal choice.

USDA recommends precooking the meat to an internal temperature of 160\* F to destroy remaining bacteria prior to drying. This can be accomplished using the method below.

**Hot Pickle Cure Method**

1. Slice the meat across the grain in 1/4" strips. Cut off as much fat as possible.
2. Prepare 2 to 3 cups of marinade of your choice in a large sauce pan.
3. Bring the marinade to a full rolling boil over medium heat. Add a few meat strips, making sure they are covered by the marinade. Reheat to full boil.
4. Remove pan from range. Using tongs, remove strips from hot marinade (work quickly to prevent overcooking) and place in single non-overlapping layers on drying racks
5. Repeat steps 3 and 4 until the meat has been pre-cooked. Add more marinade if needed.
6. Dry the strips in dehydrator, oven, or smoker. See chart below for suggested temperatures.

<u>Drying Temperature</u>	<u>Minimum Drying Time</u>
125* F	10 hours
135* F	8 hours
145* F	7 hours
155* F	4 hours