

## JERKY (WHOLE MUSCLE OR RESTRUCTURED)

**Meat Block:** 25 lbs. meat, sliced against the grain, 1/8" to 1/4" thick

**Additives:** 1-bag Excalibur Jerky Seasoning (for 25 lbs. of meat)  
1-bag (1 oz.) Sure Cure (cure package is included with all jerky seasonings)

**Mix:** Mix the Jerky Seasoning and the Sure Cure together.

**Process:** Drag meat slices through seasoning, completely covering all sides. After covering slices with seasoning, put in a bag and add water until covered and hold in the cooler for 12 hours.  
Or, for a re-structured jerky, mix cure into seasoning and then into meat. Grind meat once through a 1/8" plate and extrude using the All-Around Jerky Maker on your grinder or stuffer.

**Cooking Instructions:** Lay seasoned strips on smoke screens and place in smokehouse.

Stage	Oven	Smoke*	Damper**	Time
1	130°F	On	Open	1 Hour
2	145°F	On	2/3 Closed	2 Hours
3	175°F	On	2/3 Closed	Until Internal Meat Temp Reaches 160°F

\* Do not use smoke if cooking in a household oven or dehydrator.

\*\* If cooking in household oven, leave door slightly open for stage 1 and then closed for the rest.

**Cooling:** Hold 2 hours at room temperature before moving to cooler or vacuum packaging.