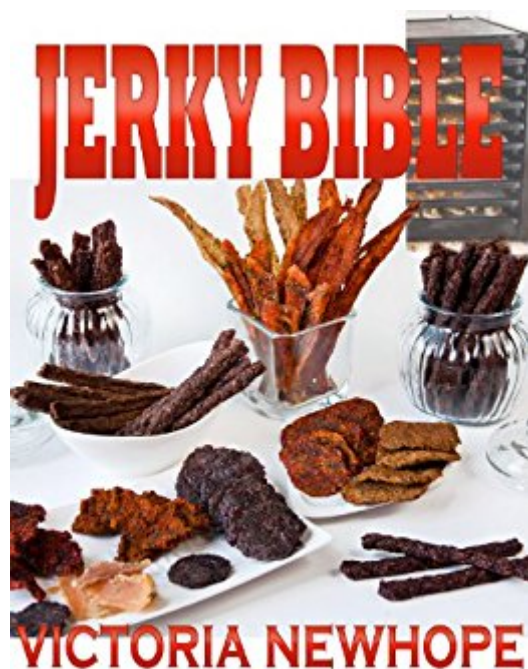


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# Jerky Bible



## 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

## Book Information

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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 expecially 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 to mix the flavorings thoroughly. This ensures an even mixture of seasoning. The first piece tastes like the last piece. A slicer is not necessary as you can use a good sharp knife. You will have the knife out anyway 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 is 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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