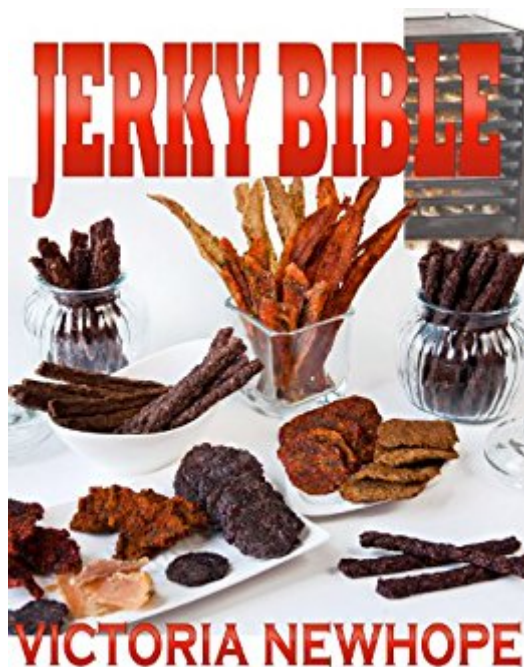


The book was found

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

File Size: 2355 KB

Print Length: 143 pages

Publication Date: March 11, 2012

Sold by:Â Digital Services LLC

Language: English

ASIN: B007JFSDH6

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #362,969 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #60

inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #115 inÂ Kindle Store
> Kindle eBooks > Cookbooks, Food & Wine > Cooking by Ingredient > Meat, Poultry & Seafood >
Meats #344 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game >
Meats

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.

[Download to continue reading...](#)

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) 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) The Bible: The Complete Guide to Reading the Bible, Bible Study, and Scriptures (bible, religion, spirituality, holy bible, christian, christian books, understanding the bible) Jerky Bible The Complete Book of Jerky: How to Process, Prepare, and Dry Beef, Venison, Turkey, Fish, and More (Complete Meat) Food Dehydrator Cookbook: A basic guide to make your own jerky, snack, drying vegetable and fruits How We Got the Bible Pamphlet: A Timeline of Key Events and History of the Bible (Increase Your Confidence in the Reliability of the Bible) Then and Now Bible Maps: Compare Bible Times with Modern Day - Overhead Transparencies (Then & Now Bible Maps at Your Fingertips) The Massive Book of Bible Trivia, Volume 1: 1,200 Bible Trivia Quizzes (A Massive Book of Bible Quizzes) Seven Last Words of Christ from the Cross: A Devotional Bible Study and Meditation on the Passion of Christ for Holy Week, Maundy Thursday, and Good Friday Services (JesusWalk Bible Study Series) Bible: The +77 Most Powerful Salvation Prayers to Ask God For Forgiveness - Including Dozens of Inspirational Bible Verses Inside (Christian Prayer Series Book 9) Jim Murray's Whiskey Bible 2016 (Jim Murray's Whisky Bible) Potter's Bible: An Essential Illustrated Reference for both Beginner and Advanced Potters (Artist/Craft Bible Series) The Bible Cure for Asthma: Ancient Truths, Natural Remedies and the Latest Findings for Your Health Today (New Bible Cure (Siloam)) The PowerScore LSAT Reading Comprehension Bible 2016 Edition (The PowerScore LSAT Bible Series) Bible Cure for Hepatitis C: Ancient Truths, Natural Remedies and the Latest Findings for Your Health Today (New Bible Cure (Siloam)) The Bible Cure for High Blood Pressure: Ancient Truths, Natural Remedies and the Latest Findings for Your Health Today (New Bible Cure (Siloam))

The Bible Cure for Irritable Bowel Syndrome: Ancient Truths, Natural Remedies and the Latest Findings for Your Health Today (New Bible Cure (Siloam)) The Bible Cure for Thyroid Disorders: Ancient Truths, Natural Remedies and the Latest Findings for Your Health Today (New Bible Cure (Siloam)) The Swim Coaching Bible, Volume I (The Coaching Bible Series)

[Dmca](#)