



Jerky Making Supply Checklist

JUST JERKY:

- Meat Grinder
- Jerky Shooter
- Meat Slicer
- Jerky Board
- Knife (Slicer - Granton Edge)
- Jerky Slicer
- Seasoning/Cure (Mix)
- Smoker
- Dehydrator
- Jerky Racks for Smoker
- High Caliber Jerky Blend (or a recipe containing seasoning, cure and spices)

MUST HAVE'S FOR THE HOME-BASED HOBBYIST:

- Bowl/Bucket (for Marinating)
- Vacuum Packager/Bags
- Sawdust/Chips/Bradley Pucks
- Sharpener/Stone/Steel
- Thermometer
- Scale
- Liquid smoke
- Apron
- Rubber or Latex Gloves
- Safety Gloves (Whizzard/Mesh)

NOTE: When processing and handling meat it's important to keep health top of mind. Learn about sanitation, internal cooking temperatures and more at Alberta Agriculture Food Safety site.

www.agriculture.alberta.ca/foodsafety

SANITY SAVER ADD-ON'S:

- High Caliber's Jerky Making Class
- Good Tunes
- Buddies to Help
- Taste Testers

