

# SAUSAGE MAKING RECIPE CARD



## JALAPENO JERKY

**ENJOY THIS FAMILY FAVORITE DURING YOUR OUTDOOR ADVENTURES. CAN BE MADE WITH SLICED OR GROUND MEAT (BEEF OR GAME). THE WELL-BALANCED JALAPENO FLAVOR WILL PROVIDE JUST THE LITTLE HOT & SPICY KICK YOU ARE LOOKING FOR, WITHOUT BEING OVERPOWERING. AS A BONUS, THIS BLEND IS FREE OF THE TOP 12 MAJOR ALLERGENS WITHOUT COMPROMISING FLAVOR OR ENJOYMENT.**

<b>Profile</b>	<p>We all take our jerky pretty seriously, and for good reason. Jerky wasn't always just a nice snack; it was vital food staple. Beef jerky helped settle the West as it was a great shelf stable protein source for those travelling long distances. The addition of a balanced and slightly spicy Jalapeno flavor brings this favorite up to contemporary preferences.</p>
<b>Ingredients</b>	<ul style="list-style-type: none"><li>• Start with a good cut of beef when making jerky. Eye of Round or Outside Beef Flats are the most economical.</li><li>• To make slicing easier, partially freeze the meat until firm, making sure all fat has been trimmed first. Slice the meat between 1/4" and 1/2" thick, according to preference.</li><li>• Ice-cold water (as per package instructions).</li><li>• Higher Caliber Allergen Free Jalapeno Jerky Seasoning &amp; Cure.</li></ul>
<b>Process</b>	<ol style="list-style-type: none"><li>1. Make sure all surfaces are clean and ready for food contact and wash hands thoroughly for Food Safety. Process as cold as possible. Once started, proceed until completely finished.</li><li>2. Weigh spices and cure: follow instructions on the package according to amount of meat being used.</li><li>3. Remove all visible/excess fat and slice meat to desired thickness (approximately 3/8 of an inch). Fat spoils faster than lean meat, so the more fat you get off now, the longer your jerky will be shelf stable.</li><li>4. Add measured amount of spices and seasonings to container. Measure the amount of water (as per package instructions) and add to container and mix well. Using latex gloves, add sliced meat to mixture until all meat slices are covered evenly. Ensure meat slices are separated from each other to get full coverage. Keep as cold as possible.</li><li>5. Cover container with butcher paper and place in fridge for at least 24 to 36 hours to absorb the water/seasoning and cure.</li><li>6. Lay jerky strips on racks and smoke/cook to a minimum 71° C (according to your smoker's instructions). May be dehydrated further to preference.</li><li>7. Cool thoroughly, package and refrigerate.</li><li>8. Call us to take one of our classes!</li></ol>