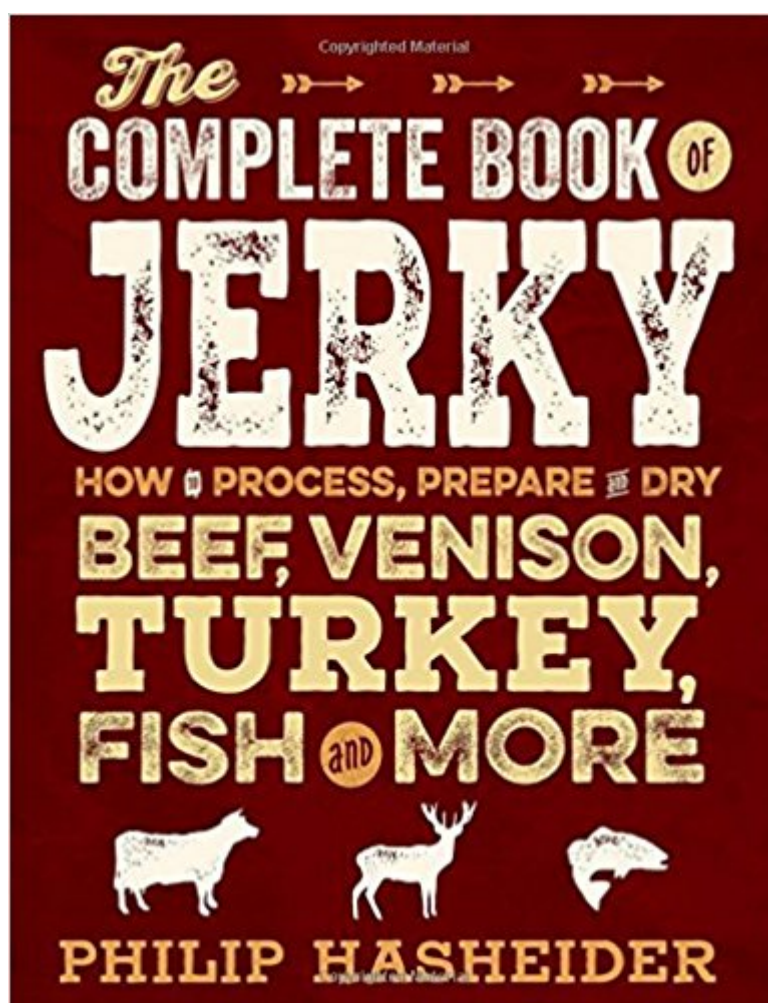


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# The Complete Book Of Jerky: How To Process, Prepare, And Dry Beef, Venison, Turkey, Fish, And More (Complete Meat)



## Synopsis

Sink your teeth into the ultimate homemade treat! High in protein, low in fat, and tasty--it's no surprise that jerky has been a popular snack for decades. While commercially made jerky is easy to find in stores, it has a few downsides: it's expensive, often high in sodium, and the flavors are limited. When you make your own jerky, hunters can make use of their own game, fishers can use their fresh catch, and conscious consumers can use locally sourced meat. Of course, the flavor options go far beyond cracked black pepper as well! From classics such as smoked salmon and teriyaki beef to more creative options such as spicy turkey, savory tofu, and soy and brown sugar venison, the choice is yours! Author Philip Hasheider, a butchery expert, will walk you through basic butchery for larger cuts of meat, how different muscles (and fish) translate into jerky, and a variety of ways to prepare jerky using a food dehydrator or a smoker. Marinated, flavored, or plain and simple, learn how to make the jerky you crave!

## Book Information

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## Customer Reviews

Philip Hasheider is a fifth-generation farmer raising pasture-grazed livestock with his wife and two children near Sauk City, Wisconsin. A former cheesemaker's assistant, his interests in agriculture and history have led him to write eleven books, including Voyageur Press' *The Complete Book of Butchering, Smoking, Curing, and Sausage Making* and *The Hunter's Guide to Butchering, Smoking, and Curing Wild Game and Fish*. He has also penned how-to books for raising livestock,

which include How to Raise Pigs and How to Raise Cattle. Hasheider has written numerous articles for national and international dairy breed publications, and his diverse work has appeared in the Wisconsin Academy Review, the Capital Times, Wisconsin State Journal, Sickle & Sheaf, and Old Sauk Trails.

This book is awesome! If you are a jerky lover and dehydrate this book is a must! Seller is wonderful. All was described as written. Thank you!

I bought this as a gift, but looked through it. It gives great information and recipes. I will have to try the fish jerky!

had all the info I needed

I just started making jerky, but these recipes work. What else can I say.

Just what I was looking for.

full of info, love it

Love the book and the author.

Very pleased with the variety of recipes

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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) Beef Jerky Recipes: Homemade Beef Jerky, Turkey Jerky, Buffalo Jerky, Fish Jerky, and Venison Jerky Recipes The Complete Book of Jerky: How to Process, Prepare, and Dry Beef, Venison, Turkey, Fish, and More (Complete Meat) The Jerky Bible: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl Smoking Meat: Fish Edition: Top 25 Amazing Smoked Fish Recipes (Smoked Fish Recipes, Smoked Fish Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) The Complete Jerky Book - How To Dry, Cure and Preserve Everything from Venison to Turkey Smoking Meat: The Best 55 Recipes of Smoked Meat, Unique Recipes for Unique BBQ: Bundle: Smoking Fish vs Meat: The Best Recipes Of Smoked Food Book1/Smoking

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