

Jerky

A.C. Legg, Inc., offers a variety of seasonings for jerky. Flavors include Original (Blend 131), Cajun (Blend 132), Peppered (Blend 133), Jalapeno (Blend 187), Teriyaki (Blend 134), and Hot Teriyaki (Blend 135).

To manufacture whole muscle jerky, use the following procedures:

Vacuum Tumbled Jerky

- 25.00 lbs. beef, pork, or venison strips, cut no more than 1/4 inch thick
 - 16.00 oz. of water
 - 1 bag of A.C. Legg's Jerky Seasoning
 - 1 oz. of tinted curing salt (6.25% sodium nitrite)
1. Place 25.00 pounds of lean meat strips into the vacuum tumbler.
 2. Mix the seasoning, water, and curing salt together and add to the tumbler.
 3. Seal, pull a vacuum of 25 sq inches Hg, and tumble at 6 to 8 RPM for 10 minutes.
 4. Place on racks or hang on hooks and cook/dehydrate.

Tips for Perfection

- A. A good rule-of-thumb to follow is once fully dehydrated, the jerky should be half the weight of the batch going into the dehydrator.
- B. Replace a portion of the water with fruit juices, honey, molasses, soy sauce, or any other liquid that will add an extra dimension of flavor. Always chill water and other liquids to below 40 °F when possible.
- C. Freeze meat before slicing for ease of cutting.
- D. When slicing meat, cut strips 1/8 inch thick and across the muscle fibers (grain).
- E. Jerky is not shelf stable unless vacuum packaged and has a water activity under 0.85.
- F. Add a small amount of pineapple juice to the marinade to help tenderize the meat.

