



# JERKY GUN

## MAKING JERKY

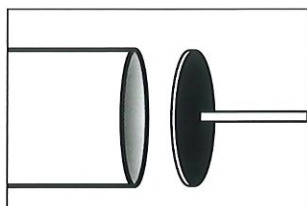
**YOU WILL NEED:** Flat or round, short nozzle, Hi Mountain Jerky Cure and Seasoning of your choice and Jerky Screen



1. Mix cure and seasoning according to the ground meat/Jerky Cure and Seasoning chart found in the Jerky Cure Kit.
2. Wet hands thoroughly then take approximately a cup of seasoned meat and form it into a roll small enough to fit into the barrel of the gun.
3. Spray Jerky Screen with a light coat of oil.
4. Before squeezing the trigger, gently slide the barrel over the plunger by hand to align correctly.
5. Pull trigger gently squeezing strips or sticks on the Jerky Screen.
6. Place Jerky Screen in your oven, smoker or BBQ.
7. Cook or smoke at 180 degrees F for approximately 1 1/2 hours. Do not over cook. Great jerky is soft and chewy and the more moisture you leave in your jerky the more nutrients remain.



Place roll of meat into the barrel of the gun.



Slide the barrel over the plunger by hand to align correctly.



When making jerky, squeeze strips on to your Jerky Screen.

## MAKING SNACKIN' STICKS

**YOU WILL NEED:** Round, long nozzle, Hi Mountain Snackin' Stick Kit of your choice (*casings are included in kit*)



1. Mix cure and seasoning according to the ground meat/Snackin' Sticks chart found in the Snackin' Stick Kit.
2. Feed the casing strand onto the jerky gun (Spraying the nozzle with a little non stick oil helps the casings slide easier). Loosen two inches of the casing at the end that is not tucked in and feed this onto the nozzle. Push the casing onto the nozzle until no more will fit. The whole casing strand may not fit onto the nozzle. Cut off excess and tie the end.
3. Wet hands thoroughly then take approximately a cup of seasoned meat and form meat into a roll small enough to fit into the barrel of the gun. Be sure the ball is wet enough to slide into the barrel. Spray the inside of the barrel lightly with oil to make it easier to load the meat.
4. Hold the end of the nozzle with one hand, gently letting out casing while squeezing the trigger, filling the casing with the seasoned meat. Stuff until firm being careful not to over-stuff to prevent a break when twisting. Puncture the casings near air bubbles as they occur with a needle for a firm consistent snack stick. Stuff to the desired length then twist to create links.
5. Put in a plastic bag and refrigerate to cure overnight.
6. Removing from the refrigerator, let stand at room temperature for 1 hour. Place in the smoker or oven at 200° F. for 2 hours or until internal temperature reaches 165° F. (test with a meat thermometer). Do not over-smoke.

When done, cut into sticks and enjoy, refrigerate or freeze to enjoy later!

**For Tips, recipes and more products please visit  
[www.himtnjerky.com](http://www.himtnjerky.com)**

**Hi Mountain Jerky  
1000 College View Dr., Riverton Wy, 82501  
1-800-829-2285**

This product is warranted against defects in material and workmanship for a period of one year from the date of purchase. No warranty is expressed or implied against misuse, abuse or uses other than set out in the instructions.





# JERKY GUN

## ABOUT USING YOUR JERKY GUN

Hi Mountain makes 17 varieties of Jerky Cure and seasonings, 2 Jerky Maker's Variety Packs (5 blends in each pack), 12 Snackin' Stick blends and 3 Breakfast Sausage Seasonings. Pick up your favorite flavor to use with your Jerky Gun.

Whether you are making jerky, Snackin' Sticks or Breakfast Sausage keep in mind the following.

**Loading the barrel:** While holding onto the barrel with one hand grasp the metal rod with the other hand and press the metal release lever with your thumb. This will allow you to pull the plunger out of the barrel.

**Attaching Nozzles:** The barrel will pop out of the body of the gun. Put the round, long nozzle onto the end of the barrel.

**Cleaning:** Wash by hand with hot soapy water and air or hand dry with a dishcloth. Do not put in the dishwasher.



Slide casing over the nozzle



Load barrel



Hold the end of the nozzle and squeeze the trigger



Fresh sausage will last 3 days in the refrigerator and several months frozen.

## MAKING BREAKFAST SAUSAGE LINKS

**YOU WILL NEED:** The round, long nozzle, Hi Mountain Breakfast Sausage Seasoning and Sausage Casings (casings sold separately, not included in Breakfast Sausage Seasoning box).



1. Mix cure and seasoning according to the chart found in the Breakfast Sausage Seasoning box.
3. Slide the casing over the nozzle, gently pushing it all the way to the end. Put as much casing onto the nozzle as you can then tie off the end of the casing.
4. Wet hands thoroughly then take approximately a cup of seasoned meat and form meat into a roll small enough to fit into the barrel of the gun. Be sure the ball is wet enough to slide into the barrel. Spray the inside of the barrel lightly with oil to make it easier to load the meat.
4. Hold the end of the nozzle with one hand, gently letting out casing while squeezing the trigger, filling the casing with the sausage.
5. Make each link 3" to 4" long. When the link is the right length, stop squeezing the trigger and twist the link several times to close it. Twist each link the opposite direction of the last.

You now have delicious homemade sausage ready to cook, refrigerate or freeze! Cut the links apart before cooking.

## ABOUT MAKING BREAKFAST SAUSAGE

Making link sausage requires casings. Hi Mountain offers casings which are sold separately.

Homemade breakfast sausage is most often made with 100% pork. If you purchase your meat at your local supermarket we recommend buying pork trim that is at least 70% lean.

Hi Mountain Seasonings breakfast sausage is delicious made with wild game. We strongly recommend using at least 30% pork in your wild game mixture.

For Tips, recipes and more products please visit

**[www.himtnjerky.com](http://www.himtnjerky.com)**