

Making jerky with GROUND MEAT

Hi Mountain Jerky Cure and Seasoning kits have been carefully formulated to satisfy most people's taste. We suggest you **start with a small 1-pound batch** using our recommended measurements. **If that isn't intense enough**, make a second 1-pound batch with an additional **1/2 teaspoon of seasoning**. Continue this to get the taste to be exactly the way you want it. Once you've dialed in your perfect recipe, you can add additional flavors like garlic, pepper, onion, jalapeño as powdered spices or as fresh ingredients to personalize your jerky!

When making jerky with ground meat, Hi Mountain's Big Shot Jerky and Sausage Gun is an excellent tool, while the jerky screen is a must.

1. Mix cure and seasoning according to the chart below.
2. Add up to 1/4 cup ice water per each lb. of meat. Mix meat, water and seasoning thoroughly for approximately 5 minutes, or until sticky (reduces shrinkage).
3. After mixing, wrap in plastic and refrigerate for at least 4 hours or overnight.
4. After removing from the refrigerator, lay the seasoned meat between 2 large sheets of wax paper. Roll meat with a rolling pin into a large rectangular patty approx. 1/4" thick.
5. Cut into strips 1" (2.5cm) wide or wider with a wet table knife. Remove from wax paper and place on the Jerky Screen, then in oven (smoker or dehydrator) on top rack at 200° F (93° C) for 1 hr. 20 min. or more if you like a dryer product.

Mixing chart for GROUND MEAT JERKY

Jerky Kits will cure and season up to 10 pounds of ground meat

- Always use standard measuring spoons. Level seasoning and cure with a knife.
- More seasoning is required ground than for whole muscle meats.
- Remember, for best results, measure the spices and cure accurately.

1 lb. (450gm) of ground meat: use 2 1/2 t. of seasoning and 2 t. of cure

2 lbs. (900gm) of ground meat: use 1 T + 2 t. of seasoning and 1 T. plus 1 t. of cure

3 lbs. (1.360gm) of ground meat: use 2 T. plus 1 1/2 t. of seasoning and 2 T. of cure

4 lbs. (1.800gm) of ground meat: use 3 T. plus 1 t. of seasoning and 2 T. plus 2 t. of cure

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