

Instructions for Making Snackin' Sticks

Hi Mountain Snackin' Stick 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!

1. Add up to 1/4 cup ice water per lb. of meat. Mix meat, water and seasoning thoroughly for approx. 5 min., or until sticky. *Because the cure acts as a binder, do NOT wait to stuff the casings. Continue to the next step immediately.*
2. Feed the casing strand onto the stuffing nozzle of a grinder or Hi Mountain's Big Shot Jerky & Sausage Making 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. Stuff the casing with the seasoned ground meat mixture. Stuff casing 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.
4. Put in a plastic bag and refrigerate to cure overnight.
5. Removing from the refrigerator, let stand at room temperature for 1 hour. Place in the smoker or oven at 200° F (93° C) for 2 hours or until internal temperature reaches 165° F (74° C) (test with a meat thermometer). Do not over-smoke, this will cause a bitter flavor.

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

If you have the Jerky Master, you can purchase the Snackin' stick Nozzle to making Snackin' Sticks.

Mixing chart for Snackin' Sticks

Snackin' Stick Kits will cure and season up to 20 pounds of ground meat

- Always use standard measuring spoons. Level seasoning and cure with a knife.
- 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. + 1 t. of cure

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

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

CUSTOMER SERVICE: 1- 800- 829- 2285
Hi Mountain Jerky • 1000 College View Dr. • Riverton, WY 82501