

Original Jerky



Next time you hit the trails, don't forget to pack your Jerky. Use your NESCO Dehydrator to achieve the perfect balance of chewy and tender. Savor delicious protein at your convenience and guaranteed fuel for hours.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

Original Jerky Seasoning and cure
2 lbs. of lean ground meat

Instructions:

1. Mix two pounds of ground meat with one packet each of seasoning and cure.

2. Form into strips or sticks using a NESCO Jerky Gun.
 3. Dry jerky at 160 degree fahrenheit for 5-8 hours using a NESCO food dehydrator.
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Bloody Mary Jerky



Who doesn't love the sweet, savory, tangy taste of a Bloody Mary? Now you can get that same great flavor all day, in your jerky!

Barbecued Jerky

Our smoky Barbecued Jerky recipe is made for adventurers on-the-go and can be prepared right in your NESCO Dehydrator. A combination of cayenne pepper and Dijon adds just the right amount of kick for the perfect chewy snack. Don't get caught hungry mid-hike. From the trailhead to the mountain range, this recipe will satisfy you every step of the way.

Chicken Jerky

If you're searching for a delicious on-the-go snack, we've got you covered. Our Chicken Jerky recipe is perfect for busy people and packs a savory punch with its blend of tangy teriyaki and tropical pineapple. After marinating chicken using NESCO's Jerky Cure, simply place strips on your NESCO Dehydrator and enjoy jerky that lasts for weeks in just a few hours. Wherever you're headed, you can rest easy knowing this homemade snack is both healthy and satisfying.

Turkey Jerky



Backpack? Check. Flashlight? Check. Turkey jerky....? You don't want to go without our Turkey Jerky on your next camping trip. Not only does it pack light and stay fresh for weeks, but it can also be made easily right in your NESCO Dehydrator. We recommend using any of NESCO's jerky seasonings to spice up this lean alternative to traditional beef jerky. Grab a strip (or stick) of protein-packed flavor and get hiking.

Jerky Marinade

You won't want to season your jerky with anything else after trying our Jerky Marinade. Made with a combination of special spices and zesty sauce, this recipe brings out the best flavor in all your game. All you need are a few ingredients and your NESCO Dehydrator to transform your meat into the chewy snack you

know so well.

Grandpa's Venison Jerky



Next time you hit the trails, don't forget to pack Grandpa's Venison Jerky. Seasoned with classic flavors of brown sugar, garlic, and soy sauce, our recipe will transport you back in time hunting in the woods as a kid. Use your NESCO Dehydrator to achieve the perfect balance of chewy and tender. Savor delicious protein at your convenience and guaranteed fuel for hours.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

3/4 cup soy sauce
1 tablespoon brown sugar
1 teaspoon liquid smoke
1 teaspoon salt
1/2 teaspoon minced garlic
1/2 teaspoon grated ginger
1/2 teaspoon freshly ground black pepper
1 pound venison strips

Instructions:

1. Mix all ingredients together except venison strips. Allow flavors to blend at least 15 minutes.
2. Add strips. Marinate at least one hour. For a longer marinating time, place in refrigerator in a covered container or an air-tight plastic bag.
3. Remove from marinade and place in your **NESCO® Dehydrator** on dehydrator trays. Dry at 155° F for 4 to 15 hours, depending on how thick meat is cut.

Jerky Marinade

Bring out the flavor in all your cuts of beef, venison, and game with our classic Jerky Marinade. Trust us, this one is a winner. The key ingredient? Your NESCO Jerky Cure. Simply marinate meat, place on your NESCO Dehydrator, and dry. Whether you're taking on the outdoors by foot or traveling behind the wheel this hunting season, count on NESCO to make your meat taste as good as it deserves.

Your Key Ingredients:

[NESCO Dehydrator](#)

[NESCO Jerky Cure](#)

Grocery Ingredients:

4 Tbps soy sauce
4 Tbps Worcestershire sauce
1 Tbsp tomato sauce
1 Tbps grated ginger root (optional)
1/2 tsp black pepper (more pepper for hotter jerky)
1 Tbsp curry powder (optional)
2 cloves garlic
1 packet **NESCO® Jerky Cure**
1 pound meat strips

Instructions:

1. Marinate meat for 4 to 6 hours, then drain.
2. Place on **NESCO® Dehydrator** trays and dry 6 to 12 hours at 155° F or until dry and chewy.

NOTE: Use for beef, venison, and game meats. All wild game meat should be frozen for 60 days at sub-zero temperatures BEFORE DRYING to make certain all bacteria are killed.

Backpacker's Beefy Noodles

We know every ounce of gear counts when you're trying to stay light on the trail. For your next adventure, stick to the essentials with Backpacker's Beefy Noodles. This recipe is simple, nutritious, and weighs less than some other store-bought instant meals. Combine ingredients with the help of your NESCO

Vacuum Sealer. Ingredients will stay fresh and secure inside your pack until you're ready to refuel.

Your Key Ingredient:

[NESCO Vacuum Sealer](#)

Grocery Ingredients:

4 tablespoons shredded beef jerky
1 ounce (3 packages) Ramen noodles
1 ounce (1 package) instant onion soup
2 tablespoons mixed dehydrated vegetables
1-1/4 teaspoon crushed red pepper
1/4 teaspoon garlic powder
1/4 teaspoon ground ginger
1/2 teaspoon dried cilantro
12 packets soy sauce

Instructions:

At home:

1. Combine all of the dry ingredients in a large NESCO Vacuum Sealer freezer bag.

On the trail:

1. Boil 2 cups of water. Add water to bag and stir.
2. Let noodles soften and vegetables re-hydrate for about 5 minutes.
3. Season with soy sauce to taste. Serves 2.