

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.

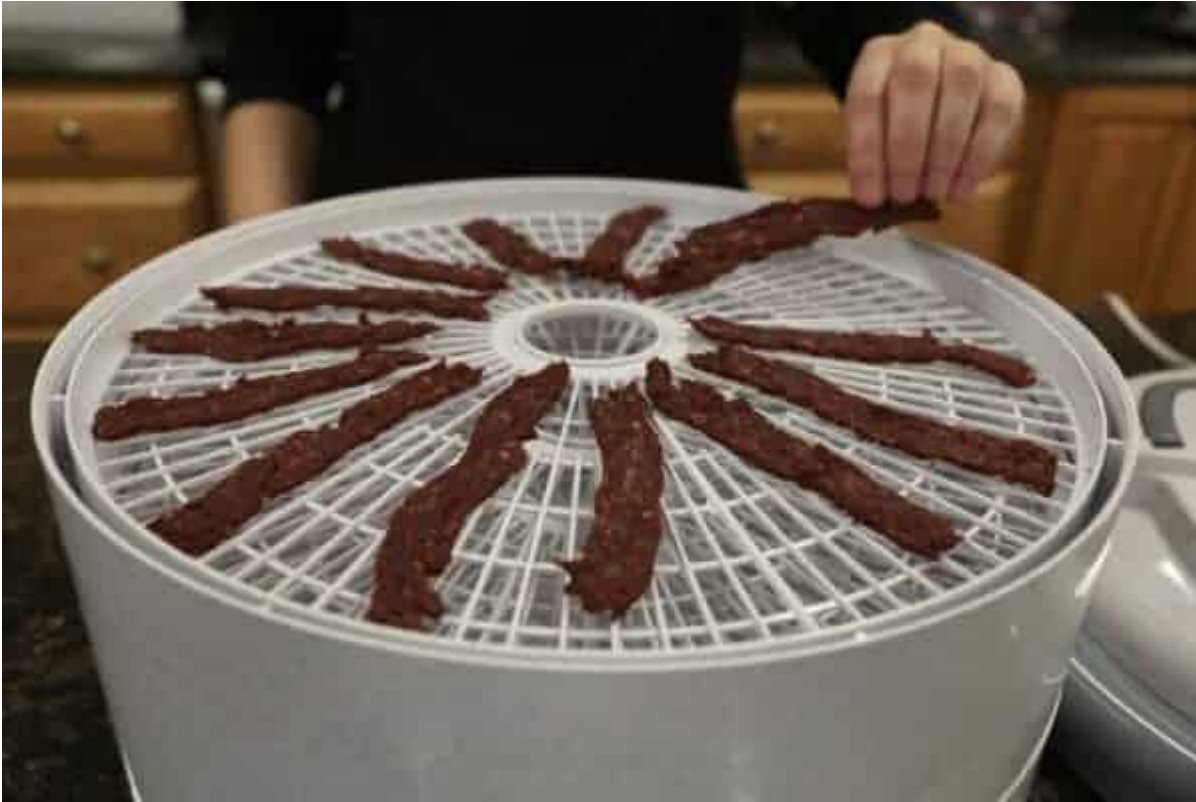
2. Form into strips or sticks using a NESCO Jerky Gun.
 3. Dry jerky at 160 degree fahrenheit for 5-8 hours using a NESCO food dehydrator.
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Bloody Mary Jerky



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:

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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.