

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.

Campfire Hobo Dinner

Enjoy the flavors of the great outdoors with Campfire Hobo Dinner. Packed with protein and vegetables, this recipe is the perfect nourishing entree after a long day on the trail. All you need is aluminum foil, a touch of your favorite seasonings, and your very own smokey campfire.

Grocery Ingredients:

1/2 pound meat
1/4 teaspoon garlic powder
1 cup potato, sliced salt
1 cup carrot, sliced pepper
1/2 cup onion, sliced
4 teaspoons butter

Instructions:

Preparation: 10 minutes

Cook Time: 40 minutes

1. Spray 18-inch square of aluminum foil with cooking spray.
2. Place 1/4 of the meat in center of foil. Place 1/4 of the vegetables on top of meat. Season with butter, salt, garlic powder, and pepper to taste. Fold top and sides of foil several times to seal food.
3. Always place seam side up when cooking. (You may want to double wrap if cooking on a campfire or grill). Serves 4.

CAMPFIRE: Place on hot coals near the edge of your campfire and allow cooking 25-30 minutes, or until meat is done

GRILL: Place on medium/hot grill for 40 minutes; rotate 1/2 way through cook time.