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.