The Annual Hunt Is Around The Corner!



NESCO’s beef jerky dehydrator and accessories bring convenience

Days are getting shorter, the nights are getting cooler and hunters across the country are getting ready to head to deer camp. One provision you shouldn’t forget to pack? **Jerky.** With NESCO’s beef jerky dehydrator and venison jerky dehydrator, you can easily and inexpensively make your own jerky right at home.

“Jerky is the ultimate hunting snack,” says Dan Kuenzi, senior

VP of sales and marketing at NESCO. *“It’s high in protein, but lightweight so it’s easy to carry while tracking through any terrain.”*

NESCO has been the market leader in dehydrators since 1978. The company offers varying types and sizes of dehydrators as well as accessories, seasonings, and recipes.

Cut costs with at-home beef jerky dehydrator

It’s no secret that store-bought jerky can be costly. Making jerky at home from your favorite cuts of beef, turkey or venison is easier than ever.

“Our goal is to make creating tasty, healthy snacks at home as easy as possible,” says Kuenzi. *“We have everything you need to get started.”*

NESCO’s beef jerky dehydrator and venison jerky dehydrator models range from 400 to 1000 watts of drying power and come with adjustable temperature controls, BPA-free trays, and a 52-page recipe book for inspiration.

Some models also come with fruit roll sheets, clean-a-screens, and samples of the company’s jerky seasoning and cure. NESCO has both mild and bold jerky flavors perfect for every taste bud.

Conjure up flavors (and smells) of fall with NESCO’s Maple Bacon Seasoning, or heat up the fall with the new Dragonfire Seasoning. The boxes come with five packs of seasoning and five packs of cure for 10 pounds of meats, guaranteed to make your mouth water, but are also available in trial packs, 26 pound yield and 50 pound yield boxes.

Take the hunt one step further by preserving your venison and another year of American tradition in the form of delicious homemade jerky. As a long-standing American company, NESCO is committed to preserving tradition.

Whether it’s by canning with our smart pressure canner or by making healthy and delicious snacks with our beef and venison jerky dehydrator NESCO is here to help you honor and preserve those traditions.

NESCO: Your Key Ingredient

At NESCO, we believe life is an occasion worth celebrating. We’re dedicated to being Your Key Ingredient in those celebrations by making cooking enjoyable again with our complete line of innovative small kitchen appliances and accessories. NESCO began as the National Enameling and Stamping Company and created the first Roaster Oven in 1931. NESCO is currently headquartered in Two Rivers, Wisconsin.

To purchase NESCO products visit nesco.com or for more information call 1-800-288-4545.

tags: homemade beef jerky recipes, how to use a dehydrator