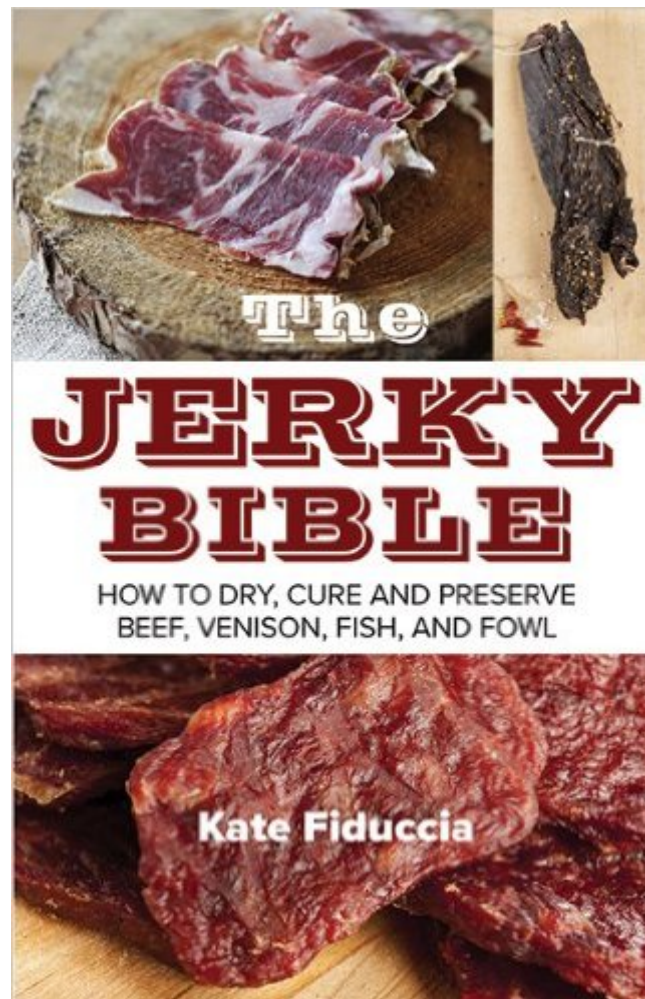


The book was found

The Jerky Bible: How To Dry, Cure, And Preserve Beef, Venison, Fish, And Fowl



Synopsis

There is nothing like savory, chewy jerky to satisfy a hunger craving. This delicious treat has seen a resurgence as more and more people have been returning to the basics and adopting a self-sufficient lifestyle. Not only is homemade jerky much less expensive than the packaged kind, but it's also surprisingly simple to make, and it's much more flavorful. This incredibly hardy food has stood the test of time, and it's not hard to see why—it lasts long, tastes great, and travels well. In *The Jerky Bible*, Kate Fiduccia shows you how to create delicious jerky with instructive step-by-step photos that take you through the process. Inside, you'll learn how to utilize more than forty flavorful marinades to create a wide range of flavors including Caribbean marinade, sweet beer marinade, and Apple Valley marinade. In addition, readers will learn how to identify the best cuts for jerky, the process behind preparing it, the different types of equipment available for drying jerky, and how the process has changed over the years. Fiduccia offers a wide range of jerky recipes covering beef, pork, chicken, venison, turkey, game birds, and fish. Enjoy more than fifty recipes, such as: Aloha jerky; Fast and easy teriyaki jerky; Honey Lola sweet venison jerky; Brian's hot-to-trot venison jerky; On the range jerky. Skip the junk food and start enjoying this delicious snack today! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Book Information

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Customer Reviews

I'm giving this book a 3 star review based on the dog treat recipes. Two of the recipes call for ingredients that are toxic to dogs, Onion powder and garlic powder should not be fed to dogs or cats as they can cause potentially fatal anemia. I do look forward to trying the recipes for people as they look great, but buyer beware, do not use onion powder or garlic powder in the recipes for your dogs.

Great recipes for marinades and helpful information.

I have read parts of this, and am anxious to try out some of the recipes.

Reading away but seems to have everything covered .

Pages thick. Wipes-up easily. Good cookbook.

Jerky and more jerky ... Really informative.

Gives you dozens of recipes to add to your cooking style for jerky. Now just wish I had more of the exotic meats to try them on.

This came clearly used. It was dirty with food on inside and outside. Not worth returning for the cost.

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