

Cabela's Ground Jerky

Any type of ground meat, from venison to turkey to pork to beef, can be made into a wonderful, meaty snack with Cabela's Jerky Kits and Jerky Blaster.



INGREDIENTS

- 5 lbs ground meat
- 1 packet Cabela's Jerky Seasoning
- 1 packet Cabela's Jerky Cure
- ½ cup cold water

DIRECTIONS:

1. In a small bowl, whisk together the seasoning and cure, then add the one-half cup of cold water. Stir vigorously to combine. Pour the dissolved seasoning and cure mix over the ground meat and mix thoroughly. Ensure the seasoning mixture is evenly distributed. Continue mixing for 5 to 7 minutes or until the meat becomes very sticky and has a fuzzy appearance.
2. Using the included funnel and stomper, transfer the meat, in batches, to the jerky gun. Assemble the gun and slowly squeeze the trigger to form evenly thick strips of seasoned meat onto the jerky racks. Leave approximately one-quarter inch between the strips, and do not overlap strips as you form them.
3. Place each rack in your dehydrator, smoker or oven set to between 165 and 180 degrees. Cook 4 to 6 hours or until a piece of jerky bends easily but does not break. Remove the jerky and transfer it to a paper-towel lined cookie sheet. Let cool before storing.