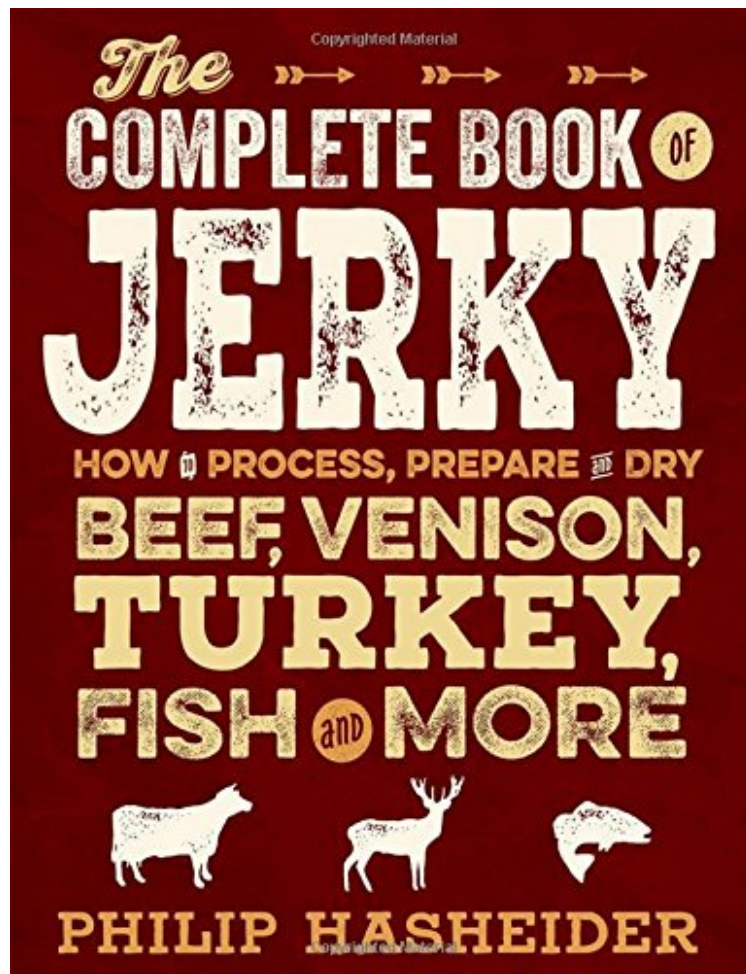


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Sink your teeth into the ultimate homemade treat! High in protein, low in fat, and tasty--it's no surprise that jerky has been a popular snack for decades. While commercially made jerky is easy to find in stores, it has a few downsides: it's expensive, often high in sodium, and the flavors are limited. When you make your own jerky, hunters can make use of their own game, fishers can use their fresh catch, and conscious consumers can use locally sourced meat. Of course, the flavor options go far beyond cracked black pepper as well! From classics such as smoked salmon and teriyaki beef to more creative options such as spicy turkey, savory tofu, and soy and brown sugar venison, the choice is yours! Author Philip Hasheider, a butchery expert, will walk you through basic butchery for larger cuts of meat, how different muscles (and fish) translate into jerky, and a variety of ways to prepare jerky using a food dehydrator or a smoker. Marinated, flavored, or plain and simple, learn how to make the jerky you crave!

About the AuthorPhilip Hasheider is a fifth-generation farmer raising pasture-grazed livestock with his wife and two children near Sauk City, Wisconsin. A former cheesemaker's assistant, his interests in agriculture and history have led him to write eleven books, including Voyageur Press' The Complete Book of Butchering, Smoking, Curing, and Sausage Making and The Hunter's Guide to Butchering, Smoking, and Curing Wild Game and Fish. He has also penned how-to books for raising livestock, which include How to Raise Pigs and How to Raise Cattle. Hasheider has written numerous articles for national and international dairy breed publications, and his diverse work has appeared in the Wisconsin Academy, the Capital Times, Wisconsin State Journal, Sickle Sheaf, and Old Sauk Trails.