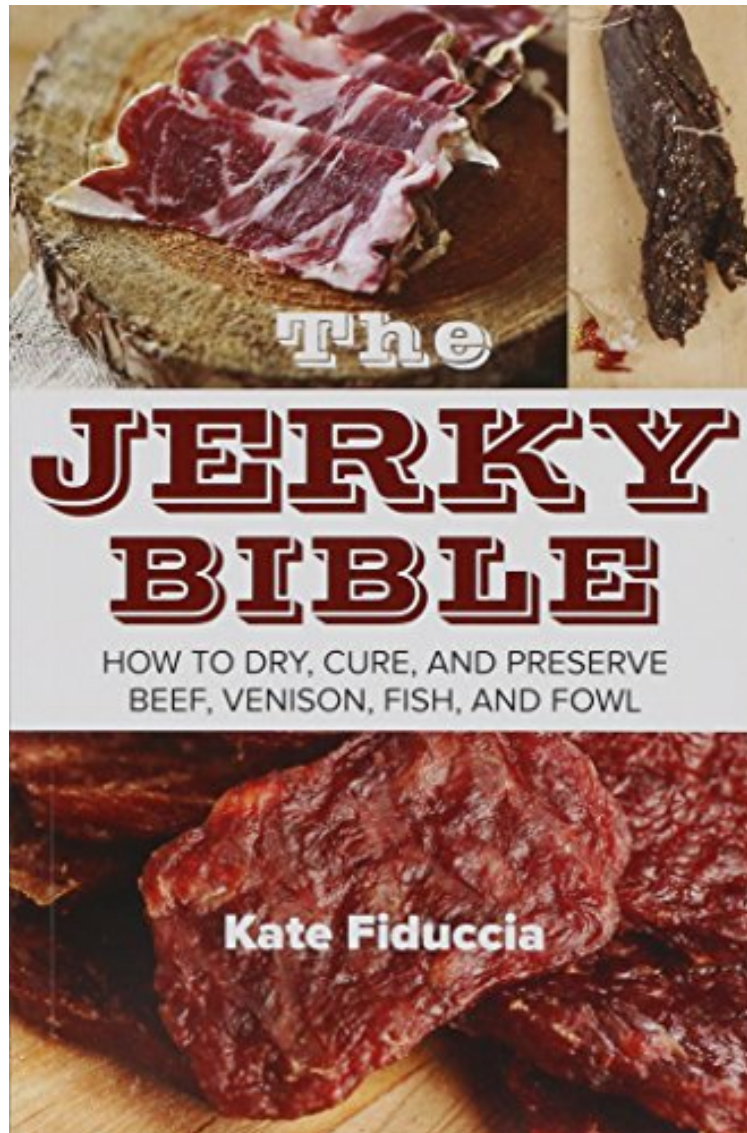


[Ebook free] The Jerky Bible: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl

The Jerky Bible: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl

Kate Fiduccia

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Kate Fiduccia : The Jerky Bible: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl before purchasing it in order to gage whether or not it would be worth my time, and all praised The Jerky Bible: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl:

0 of 0 people found the following review helpful. Just recipesBy D. JohnsonNot a fan of the information section which

is why I bought the book. No much information on cure, the book basically says cure is salt, which is not true. I feel you can get more and better information free on the internet. Recipes do sound good though. 0 of 0 people found the following review helpful. I have used a couple of the recipes with great results! By Kindle Customer just started making jerky with my dehydrator. I have used a couple of the recipes with great results! 0 of 0 people found the following review helpful. One Star By Nancy Sent vack.

"Gives you dozens of recipes to add to your cooking style for jerky", "Great recipes for marinades and helpful information." , "Great book for newbies and folks who have made jerky before." "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 its also surprisingly simple to make, and its much more flavorful. This incredibly hardy food has stood the test of time, and its 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, youll 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 Brians 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. Weve 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.

About the Author Kate Fiduccia is an avid hunter and chef. She hosts the *Woods N Water* TV series alongside her husband, Peter Fiduccia, and is the author of several cookbooks, including *Backyard Grilling*, *Cooking Wild in Kates Kitchen*, and *The Venison Cookbook*. She resides in South New Berlin, New York.