CUSTOM LEM BLENDED

BACKWOODS®

JERKY SEASONINGS

Enhancing Flavors For Wild Game & Domestic Meat

Sriracha

For consistently flavorful jerky use the recommended number of pounds of meat this package is intended to produce.

Marinade Method:

- Remove all sinew and fat. For best results, use a cut from the hind legs.
- Cut meat into strips 8" long and 1/8" thick.
- **To make the entire package at one time:** Dissolve entire seasoning and cure packets into 2-1/2 cups of water for 5 pounds of meat.
- **To make smaller batches:** Dissolve 4-1/4 teaspoons of seasoning, a scant 1/4 teaspoon of cure (1.1g) and 1/2 cup of water per pound of meat in a glass bowl.
- Place strips of meat in the bowl and marinate for at least eight hours in the refrigerator.
- Remove strips from marinade (discard remaining marinade) and place in oven or dehydrator.

Ground Meat Method:

- **To make the entire package at one time:** Dissolve entire seasoning and cure packets into 5 ounces of water. Mix with 5 pounds of meat.
- **To make smaller batches:** Dissolve 4-1/4 teaspoons of seasoning, a scant 1/4 teaspoon of cure (1.1g) and 1 ounce of water per pound of meat in a glass bowl. Mix with meat until mixture becomes tacky.
- Roll a small amount of meat with a rolling pin until 1/8" thick and cut into strips. For fast, easy, uniform strips use the LEM Jerky Cannon®.

Process in one of the following ways:

- Preheat oven to 200° F. Place in oven on a cookie sheet and leave door open to first stop. Dry for 1 hour and 15 minutes on each side or until desired texture and dryness is reached.
- Place on rack in dehydrator and dry according to manufacturer's instructions.

Refrigerate or freeze finished product.

Keep cure out of reach of children.

Do not use more cure than recommended.

Seasoning Ingredients: Salt, Dehydrated Garlic, Maltodextrin, Spices, Hot Sauce (Aged Cayenne Peppers, Vinegar, Salt, Garlic Powder), Hydrolyzed Corn Protein, Vinegar Solids, Modified Corn Starch, Natural Flavors, Corn Starch, Sugar, Expeller Pressed Sunflower Oil, (As A Processing Aid), Disodium Inosinate And Disodium Guanylate, Extractives Of Paprika, Sodium Diacetate (0.08%), Not More Than 2% Silicon Dioxide And Calcium Silicate Added To Prevent Caking.

Cure Ingredients: Salt, 6.25% Sodium Nitrite, FD&C Red #3 (For Color), And Less Than 2% Silicon Dioxide As A Processing Aid.

No MSG.

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Nutrition Facts

Serving Size ¼ tsp (1g)
Servings Per Container 75

Amount Per Serving		
Calories 0	Calories from Fat	0
		% Daily Value*
Total Fat 0		**0%**
Saturated Fat 0		**0%**
Trans Fat 0		
Cholesterol 0		**0%**
Sodium 125mg		**5%**
Total Carbohydrate		**0%**
Dietary Fiber 0		**0%**
Sugars 0		
Protein 0		

Vitamin A 2% • Vitamin C 0%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

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