MEASUREMENT CHART *For consistently flavorful jerky use amounts recommended below:*

Meat:	Seasoning:	Water:
5 lbs.	1/4 cup + 1-1/2 tsp.	5 oz.
10 lbs.	1/2 cup + 1 tbsp.	10 oz.
25 lbs.	1-1/4 cup + 7-1/2 tsp.	25 oz.

Directions:

- Grind a mixture containing at least 20% pork or pork fat.
- Dissolve seasoning in water. Mix thoroughly with meat until tacky.
- Stuff into 32-35mm natural hog or collagen casings for fresh metts, 19-21mm natural sheep or collagen casings for breakfast links, or leave bulk to make into patties. Twist casings to make 4-6" links.
- Finished product can be fried, broiled or grilled.

Refrigerate finished product.

Any product not used within 4 days should be properly wrapped and frozen.

Seasoning Ingredients: Salt, Spices, Sugar, Monosodium Glutamate (4.4%), With Antioxidants (Contains .1% Of Each Of BHA, BHT, Citric Acid).

Contains No Gluten.

Warning: This product is manufactured in a facility that processes tree nuts.

Nutrition Facts

Serving Size 1g
Servings Per Container 800

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 340mg	14%
Total Carbohydrate 1g	0%
Dietary Fiber 0	0%
Sugars 0	
Protein 0	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 0%

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

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