

CUSTOM  BLENDED

# BACKWOODS®

## JERKY SEASONINGS

Enhancing Flavors For Wild Game & Domestic Meat

### Jalapeño

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 12-1/2 cups of water for 25 pounds of meat.
- To make smaller batches: Dissolve 4-1/2 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 25 ounces of water. Mix with 25 pounds of meat.
- To make smaller batches: Dissolve 4-1/2 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, Sugar, Spices (Including Dehydrated And Ground Jalapeño Peppers), Hydrolyzed Corn Protein (12.5%), Sodium Erythorbate (1.31%), Onion and Garlic Powder, Spice Extractive And Less Than 2% Silicon Dioxide 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.

Contains No Gluten, No MSG.

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



## Nutrition Facts

Serving Size 1g  
Servings Per Container 374

#### 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** 220mg    **9%**

**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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