

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

Meat:	Seasoning:	Cure:	Water:
5 lbs.	1/2 cup	1-1/4 tsp.	5 oz.
10 lbs.	1 cup	2-1/2 tsp.	10 oz.
25 lbs.	2-1/2 cup	6 tsp.	25 oz.

Directions:

- Grind a mixture containing at least 20% pork or pork fat.
- Dissolve seasoning and cure in water per above chart. Mix thoroughly with meat until tacky.

Process in one of the following ways:

- Roll into logs (about 10" long and 2" in diameter). Roll back and forth to remove air. Preheat oven to 300°F and place in oven for 1 hour or until internal temperature reaches 165°F. Remove and cool.
- Stuff into fibrous or non-edible collagen casings (soak casings in warm water prior to stuffing) and place in refrigerator overnight. Preheat oven to 180°F and place in oven or smoke in a smoker until internal temperature of the log reaches 165°F. Remove and cool.

Refrigerate or freeze finished product.

Keep cure out of reach of children.

Do not use more cure than recommended.

Seasoning Ingredients: Salt, Spices, Dehydrated Garlic, Monosodium Glutamate, Sodium Erythorbate (0.32%), 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.

Nutrition Facts

Serving Size 1g

Servings Per Container 1495

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 260mg 11%

Total Carbohydrate 0 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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