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

By Kate Fiduccia

Skyhorse Publishing, United States, 2015. Paperback. Condition: New. Language: English . Brand New Book. 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 it s also surprisingly simple to make, and it s much more flavorful. This incredibly hardy food has stood the test of time, and it s 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, you ll 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,...



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Reviews

An extremely awesome publication with lucid and perfect explanations. It is actually written in basic phrases rather than confusing. You will like how the writer publishes this book.

-- **Melody Jakubowski**

This ebook will not be simple to start on reading but very fun to learn. It generally is not going to expense too much. I am very happy to explain how this is the finest book I have read in my very own existence and can be the finest pdf for at any time.

-- **Lavada Cruickshank**