

Pit Boss Jerky Kit Preparation Methods

GROUND MEAT METHOD

Mix contents of one seasoning and one cure packet with 5 lbs. of ground meat and ½ cup of water. Mix thoroughly until seasoning and cure are evenly distributed and mixture is tacky. Use a jerky gun to form strips of seasoned meat. Lay the strips on wire rack or dehydrator trays, leaving approximately a ¼" of space between the strips. Do not overlap.

WHOLE MEAT METHOD

Use only lean, well-trimmed domestic meat or wild game. Slice meat with the grain no more than a ¼" thick. Add contents of one seasoning and one cure packet to 1 cup of cold water in a large, non-metallic bowl and mix well. Add 5 lbs. of sliced meat to marinade, mixing well, making sure all surfaces of the meat are coated. Transfer the meat mixture to a large plastic storage bag. Refrigerate for 8-24 hours. Longer marinating will intensify the flavor.

Remove meat from the marinade and lay on wire racks or dehydrator trays. Leave approximately ¼" space between the strips, being sure not to overlap. Metal skewers can also be used and hung down through smoker or oven racks. Place a cookie sheet on the bottom of the rack to catch drippings. Discard the remaining marinade.

Drying & Smoking Methods

PELLET GRILL & VERTICAL METHOD

Place your pellet grill or vertical smoker on Smoke mode. Once pellets have ignited place your jerky and dry for -5 hours until jerky shrinks by roughly 50% in weight.

Pellet Pairings: For a mild and sweet smoke flavor, we suggest using Pit Boss Apple or Cherry Blend Pellets. For a mellow and savory smoke flavor, we suggest using Pit Boss Competition or Hickory Blend Pellets. For a bold and earthy flavor, we suggest using Pit Boss Mesquite Blend Pellets.

DEHYDRATOR

Completely load the dehydrator before turning the unit on. Dry the jerky at 160°F for 4-6 hours. Rotate the rack and blot the surface of the jerky occasionally, until done or jerky shrinks by roughly 50% in weight.

CONVENTIONAL OVEN

Set the oven temperature to 180°F. Put the loaded wire racks on cookie sheets, then place into oven. Prop the oven door open about 1" for the first hour to improve ventilation and reduce drying time. Bake for 1 hour, then turn jerky strips over. Turn jerky strips over every 30 minutes while baking until done.

TIPS

Properly dried jerky should be firm, not crisp. Good jerky will break, but not snap when bent. Drying times will vary based on the amount of jerky, ambient air temperature, relative humidity, and moisture content of the meat. Avoid storage in plastic containers or bags. Store in a dark, dry place in an airtight container for the freshest jerky.