

CUSTOM  BLENDED

BACKWOODS®

JERKY SEASONINGS

Enhancing Flavors For Wild Game & Domestic Meat

Hot

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 2-1/2 cups of water for 5 pounds of meat.
- **To make smaller batches:** Dissolve 6 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 5 ounces of water. Mix with 5 pounds of meat.
- **To make smaller batches:** Dissolve 6 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, Dextrose, Spices, Red Pepper, Monosodium Glutamate, Dehydrated Garlic, Chipotle Pepper, Maltodextrin, Worcestershire Sauce (Vinegar, Molasses, Corn Syrup, Salt, Caramel Color, Garlic Powder, Sugar, Spices, Tamarind, Natural Flavor), Paprika, Soybean Oil (As A Processing Aid), Spice Extractive, Extractives Of Paprika, Natural Smoke Flavor, Not More Than 2% Silicon Dioxide And Tricalcium Phosphate 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.



Nutrition Facts

75 servings per container

Serving size 1 tsp (1.8g)

Amount per serving

Calories 0

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 340mg **15%**

Total Carbohydrate Less than 1g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 0g

Vit. D 0mcg 0% • Calcium 0mg 0%

Iron 0mg 0% • Potas. 10mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

LEM Products | West Chester, Ohio 45011

Toll Free 877-536-7763 | lemproducts.com

Request a free catalog of seasonings & meat processing equipment

9155-5