

BEFORE YOU BEGIN

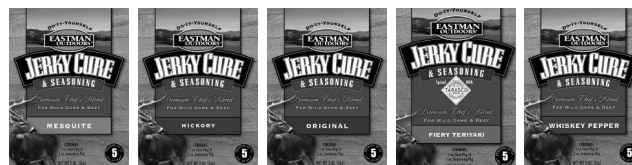
Eastman Outdoors® Jerky and Sausage Maker let's you easily make high quality jerky and delicious sausage at home. You can make jerky or sausage from many kinds of meat, including wild game, beef, turkey, chicken and pork. For great results, use with Eastman Outdoors® Jerky Cure & Seasoning or Sausage Kits (not included).

IMPORTANT: When handling raw meat of any kind, clean and disinfect all cooking surfaces and tools before and after use. When using wild game, freeze the meat for at least 60 days at 0°F (-18°C) before preparation as a precaution against parasites. See FDA safety measures at www.foodsafety.gov.

HOW TO MAKE DELICIOUS JERKY

1. Select the leanest meat you can find. (Grind your own or use ground meat from your local market or butcher.)
2. Add Eastman Outdoors® Jerky Cure & Seasoning (not included) and follow the instructions inside.
3. Load the meat barrel of the Jerky and Sausage Gun and choose a nozzle shape – either the flat head for strips or the round head for sticks.
4. Squeeze the trigger to extrude perfectly shaped jerky on the drying rack (not included).
5. Place the rack on the top rack of your oven (dehydrator or smoker) at 200°F for 1 hour and 20 minutes, longer if you like drier jerky. Use foil or a baking sheet to catch the drippings.
6. Store and refrigerate up to 10 days, or freeze for future use.

Try these Eastman Outdoors® Jerky Cure & Seasonings: Original, Hickory, Mesquite, Fiery Teriyaki & Whiskey Pepper.



HOW TO MAKE SAUSAGE AT HOME

1. Select an Eastman Outdoors® Sausage Kit, which includes both the seasoning and the appropriate casing for the style of sausage selected.
2. Follow the instructions provided in the kit for selecting the proper meat and seasoning ratios.
3. Select the appropriate sausage nozzle and the provided adapter for filling the sausage casing.
4. Load the meat barrel of the Jerky and Sausage Gun.
5. Stuff the casings by squeezing the trigger of the gun and extruding the meat into the casing.
6. Cook sausage on the grill, skillet, smoker or other preferred method.

Try these Eastman Outdoors® Sausage Kits: Breakfast, Variety, Smoked Summer & Smoked and Spicy Snack Stick.

