

HOW TO MAKE WHOLE MUSCLE JERKY

- 1. Cut** Start with the leanest meat possible. Trim excess fat and partially freeze the meat for easier slicing. Cut along the grain into strips no more than $\frac{3}{8}$ " thick.
- 2. Mix** Weigh the strips to determine how much seasoning and cure to use. Follow the MIXING chart below, using standard measuring spoons and a non-metallic bowl. Gently toss strips with mixture. For best results, use the Eastman Outdoors® Reveo™ to infuse maximum flavor into your meat.
- 3. Refrigerate** Cover the bowl (or place strips in a sealable plastic bag) and refrigerate for at least 24 hours.
- 4. Cook** Use an oven, smoker, or dehydrator. See directions in HOW TO COOK section. Prepared jerky can be safely stored in refrigeration for up to 10 days. Prepared jerky, which will not be consumed immediately, should be placed in containers and frozen.

WHOLE MUSCLE MIXING CHART

Mild Flavor Jerky

Jerky Flavor	Seasoning	Lbs. of Meat	Cure
Original	1 oz. pkg.	5 lbs.	1 oz. pkg.
Hickory	1 oz. pkg.	5 lbs.	1 oz. pkg.
Fiery Teriyaki	1 oz. pkg.	5 lbs.	1 oz. pkg.
Mesquite	1 oz. pkg.	5 lbs.	1 oz. pkg.
Whiskey Pepper	1 oz. pkg.	5 lbs.	1 oz. pkg.

Full Flavor Jerky

Jerky Flavor	Seasoning	Lbs. of Meat	Cure
Original	3 tsps.	1 lb.	1 level teaspoon
Hickory	3 tsps.	1 lb.	1 level teaspoon
Fiery Teriyaki	4 tsps.	1 lb.	1 level teaspoon
Mesquite	4 tsps.	1 lb.	1 level teaspoon
Whiskey Pepper	3 tsps.	1 lb.	1 level teaspoon

HOW TO MAKE GROUND MEAT JERKY**GROUND MEAT**

- 1. Mix** Use the leanest ground meat possible. To each 5 lbs., add 1 oz. seasoning, 1 oz. cure and 1 cup of ice cold water. Mix in a non-metallic bowl for 5 minutes or until sticky. For best results use the Eastman Outdoors® Reveo™ to infuse maximum flavor into your meat.
- 2. Refrigerate** Cover bowl and refrigerate for at least 4 hours.
- 3. Form** Use the Eastman Outdoors® Jerky Gun to extrude meat into perfect strips or sticks. Without a gun, roll meat between two sheets of wax paper into a large rectangle $\frac{1}{4}$ " thick. Cut into strips at least 1" wide with a wet paring knife.
- 4. Cook** Use an oven, smoker or dehydrator. See directions in HOW TO COOK section. Prepared jerky can be safely stored in refrigeration for up to 10 days. Prepared jerky, which will not be consumed immediately, should be placed in containers and frozen.

GROUND MEAT MIXING CHART

Mild Flavor Jerky

Jerky Flavor	Seasoning	Lbs. of Meat	Cure	Cold Water
Original	1 oz. pkg.	5 lbs.	1 oz. pkg.	1 cup
Hickory	1 oz. pkg.	5 lbs.	1 oz. pkg.	1 cup
Fiery Teriyaki	1 oz. pkg.	5 lbs.	1 oz. pkg.	1 cup
Mesquite	1 oz. pkg.	5 lbs.	1 oz. pkg.	1 cup
Whiskey Pepper	1 oz. pkg.	5 lbs.	1 oz. pkg.	1 cup

- Fiery Teriyaki - for best results, add 1 tablespoon per lb. of your favorite soy sauce.
- Whiskey Pepper - for best results, add 1 tablespoon per lb. of your favorite whiskey.

HOW TO MAKE JERKY

Full Flavor Jerky

Jerky Flavor	Seasoning	Lbs. of Meat	Cure	Cold Water
Original	3 tsps.	1 lb.	1 level tsp.	$\frac{1}{4}$ cup
Hickory	3 tsps.	1 lb.	1 level tsp.	$\frac{1}{4}$ cup
Fiery Teriyaki	4 tsps.	1 lb.	1 level tsp.	$\frac{1}{4}$ cup
Mesquite	4 $\frac{1}{2}$ tsps.	1 lb.	1 level tsp.	$\frac{1}{4}$ cup
Whiskey Pepper	3 tsps.	1 lb.	1 level tsp.	$\frac{1}{4}$ cup

HOW TO IMPROVE MARINATING

Eastman Outdoors® Reveo™. Specially designed to speed up and enhance flavor infusion of wild game and meat. Marinates in minutes, not hours! For every 5 pounds of meat, add 1 ounce seasoning, 1 ounce cure and $\frac{1}{4}$ cup water to the Reveo™. Place the lid on barrel and MariVac™. Tumble 20 minutes for whole muscle meat. Release vacuum and open the canister. Follow directions for "Oven" in HOW TO COOK section.

HOW TO COOK JERKY

Oven. Place pan or foil in bottom of oven to catch drippings. Spray Eastman Outdoors® Oven-Drying Racks lightly with cooking spray and space strips evenly on them. Place in oven for 1 $\frac{1}{2}$ to 2 hours (whole muscle meat) and 1 hour, 20 minutes (ground meat) jerky at 200°F with the door open slightly. Turn the jerky often and taste periodically. When cooked to your liking, remove and store.

Smoker. Follow smoker instructions. A typical smoker takes 1-2 hours at 200°F. If yours will not reach this temperature, cook the jerky longer. Taste within 3 hours as too much smoke can produce a bitter flavor.

Dehydrator. Follow dehydrator instructions.

THE BEST WAY TO MARINATE WILD GAME MEAT

Eastman Outdoors® Reveo™

"Tames the game" and makes any meat fork-tender and flavor-rich. Outstanding for jerky, sausage, steaks, chops and roasts.



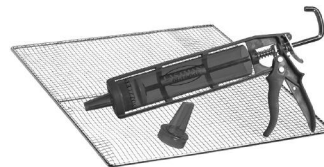
The revolutionary way to speed up marinating and infuse meat with succulent flavor. Marinates better in 20 minutes, than 24 hours of soaking.

- Better moisture, better flavor, better tenderness, less time
- Same top-quality technology used by professional chefs
- Get expert results in 2 easy steps
- Marinates meat in 20 minutes, not 24 hours
- Infuses with rich taste, tenderizes to perfection
- Easy to clean – dishwasher safe
- 100% guaranteed, 1-year warranty

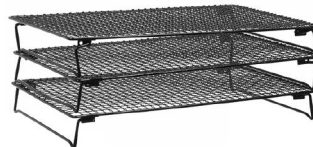
**Go to www.freethemeat.org
or call 1-877-REVEO-IT toll-free to try it now!**

LOOK FOR THESE GREAT PRODUCTS

Eastman Outdoors® Jerky Maker. Everything to make jerky easily at home. Includes jerky gun, meat barrel, two nozzles and oven-drying rack.



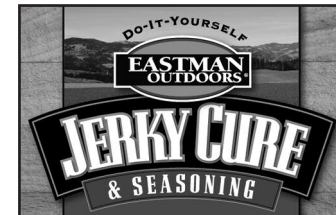
Eastman Outdoors® Oven-Drying Racks. 16.875" x10.75" non-stick racks are perfectly-sized for jerky slices or strips.



Eastman Outdoors® Sausage Kits. Make gourmet-quality sausage expertly at home. Contains the seasonings, cure and casings to create a wide variety of sausages. Just add your own beef, pork, poultry or wild game.



Packaged exclusively for:
EastmanOutdoors®
3475 Eastman Drive
P.O. Box 380
Flushing, MI 48433
www.eastmanoutdoors.com
800.241.4833
810.733.6360



BEFORE YOU BEGIN

Eastman Outdoors® makes it easy to make jerky. We suggest you make a batch following our proportions first. Then you can experiment with different amounts of seasoning to your taste.

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

IMPORTANT: Nitrites are used in curing meats. We made the cure pink so it will not be confused with the seasoning. Do not eat cure before cooking. Keep out of the reach of children. When measuring cure always use standard measuring spoons level full. Scrape excess cure from your measuring spoon to assure a level measurement.