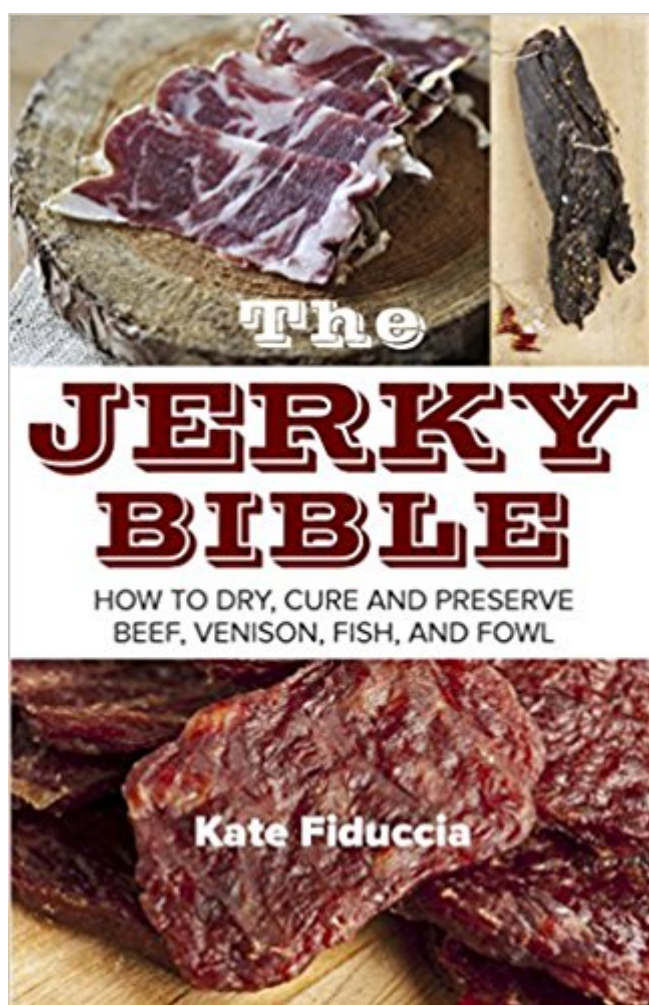


The book was found

The Jerky Bible: How To Dry, Cure, And Preserve Beef, Venison, Fish, And Fowl



Synopsis

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, venison, turkey, game birds, and fish. Enjoy more than fifty recipes, such as: Aloha jerky; Fast and easy teriyaki jerky; Honey Lola sweet venison jerky; Brian's hot-to-trot venison jerky; On the range jerky Skip the junk food and start enjoying this delicious snack today! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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Customer Reviews

Kate Fiduccia is an avid hunter and chef. She hosts the Woods N' Water TV series alongside her husband, Peter Fiduccia, and is the author of several cookbooks, including Backyard Grilling, Cooking Wild in Kate's Kitchen, and The Venison Cookbook. She resides in South New Berlin, New York.

For being a Jerky book, it is ok, nothing special, but is ok

good book, better Jerky.

Recipes are complex but good turn out!

just started making jerky with my dehydrator. I have used a couple of the recipes with great results!

ok

very informative

Some good information.

Great Book for making Jerky.

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