

Pakēwēneh Kēsoq

He Drops His Horns
Moon/December

VENISON JERKY

INGREDIENTS

- 6 pounds lean venison, partially frozen
- 1 pound 93-95% lean beef, partially frozen
- 3 tablespoons jerky spice mix
- 1½ tablespoons Cajun spice
- 1 heaping teaspoon Insta Cure #1 or other curing salt

Recipe from Mino Wiisinidaa!

Preparing Ground Meat:

1. Clean venison and beef by removing excess fat and grey skin and cut into 2-inch chunks then place in a stainless-steel bowl.
2. Let the meat mixture rest in the freezer until chilled through, about 15 minutes.
3. In a small bowl combine jerky spice, Cajun spice, and Insta Cure.
4. Using a meat grinder, follow the manufacturer's instructions to grind the chilled meat mixture on the largest grind setting.
5. Return meat mixture to bowl, thoroughly mix in spices, and refrigerate until chilled, about 15 minutes.
6. Change the grinder die to medium and regrind the meat mixture according to the manufacturer's instructions.
7. Return meat mixture to bowl and refrigerate until chilled, about 15 minutes.
8. Change the grinder die to the smallest plate and regrind the meat mixture according to the manufacturer's instructions.
9. Package the meat mixture in a large, food-safe container with a lid or double bag using two plastic food storage bags.
10. Refrigerate the meat mixture for 24 hours in order to allow flavors to develop.

Forming and Drying Jerky:

1. Follow the manufacturer's instructions to set up the dehydrator in a place where it will be undisturbed for 7 hours or more.
2. Follow the manufacturer's instructions to prepare a jerky-making gun with a strip-shaped nozzle and fill it with meat mixture.
3. Squeeze the mixture into plump strips directly on dehydrator trays. It is important to use the same amount of pressure and speed when creating each strip. Strips can be placed right next to each other.
4. Run a butter knife under each strip to ensure it does not stick during the drying process.
5. When placing dehydrator trays into the dehydrator, turn each tray a quarter turn before putting it in the dehydrator so that the strips are perpendicular to one another, if possible.
6. Dry meat mixture at 145F for 7 hours, checking the temperature inside the dehydrator periodically with a thermometer.
7. Jerky is done when it bends and cracks but does not break.
8. Cut jerky strips in half and store them in a plastic resealable bag in the refrigerator or freezer. Eat within one to two months or freeze for up to 6 months.

Chef's note: If meat is already ground thoroughly, mix in all spices, and pick up with Step 9.