

The book was found

Jerky Everything: Foolproof And Flavorful Recipes For Beef, Pork, Poultry, Game, Fish, Fruit, And Even Vegetables (Countryman Know How)



Synopsis

Try a variety of tasty jerky treats made with meat, veggies, tofu, and more! Jerky has been a vital source of sustenance for centuries. But what started out as an important food for travelers and a way to safely preserve meat in the days before refrigeration has become the health nut's favorite snack, the hiker and sportsman's manna, the dieter's delight, and a boon for gourmet food sellers. But why stop at beef, or even meat? Jerky Everything encompasses not only a variety of dried meat snacks but also veggie and fruit jerkies. Forget the ho-hum beef sticks of the past, Jerky Everything offers tasty dried treats for every palate, with flavors that range fromÂ orange beef to cheddar bacon to pina colada. Yes, you heard it here firstâ •you can make yummy pineapple jerky at home! Recipes for meat jerkies make low-calorie, high-protein treats that curb hunger pangs. Recipes for fruit and veggie jerkies make wholesome treats that will help pick you up when your energy is waning. Homemade jerky is a thing apart from its store-bought equivalents; most of these recipes are even compatible with paleo, Atkins, and low-fat eating regimens.Â 100 color photographs

Book Information

Series: Countryman Know How

Paperback: 232 pages

Publisher: Countryman Press; 1 edition (August 3, 2015)

Language: English

ISBN-10: 1581572719

ISBN-13: 978-1581572711

Product Dimensions: 8.1 x 0.7 x 8 inches

Shipping Weight: 12.6 ounces (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 starsÂ See all reviewsÂ (26 customer reviews)

Best Sellers Rank: #235,787 in Books (See Top 100 in Books) #149 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #235 inÂ Books > Cookbooks, Food & Wine > Canning & Preserving #1718 inÂ Books > Cookbooks, Food & Wine > Cooking Methods

Customer Reviews

I got this book because I'm a reader of the author's blog, My Man's Belly. Though I'm mostly a vegetarian, I was transfixed by the range and creativity of the recipes with their unusual flavor profiles and ingredients that clearly demonstrate Pamela is a world traveler. I would have never

thought of these unique combinations myself (and my palate is no slouch), and it was quite the eye-opening education in jerky since my perception of it before was 7-Eleven road trip fare. If you're a carnivore, you will love this book! Even if you're not, it's a great read with some fruit and veg jerkies that anyone with a dehydrator or a little patience would want to make.

As one of Pamela's jerky taste testers, I can tell you that her recipes do work, and the results are delicious. My friends and I tasted almost every recipe that went into this book when she was writing it. That Whiskey Pete jerky? BEST ever. Trust us. We tested that several times as the result was, ahem, inconclusive...must try more samples. Seriously, though. That's one of our favorites and there were many more. Even the vegetable ones came out great too. Buy it for your friends and family this holiday season. You won't regret it!

First off, the recipes in this book are phenomenal, we have yet to make a jerky that wasn't a smashing hit! The book features beef, chicken, pork and turkey recipes, along with fish, fruit and veggies for your dehydrating tastes! If you don't have a dehydrator there's even a section for alternative drying means and instructions. The book also features beautiful full color photos of about a third of the jerky recipes. A great cook book for you or a great gift for a family member!

I was a little disappointed with this book. There aren't any chicken recipes, except one for dog snacks. And maybe there was a reason for that and I just missed it. My husband and I have tried a couple of the recipes and weren't all that impressed. But that could be just us and our taste. I would say to anyone buying this, don't be afraid to substitute things and taste as you go!

I love this book. I am just starting to get into making jerky. The recipe I am going to try first, when I get my dehydrator, is the Jalapeno Maple Canadian Bacon jerky. I would never have thought to use thin sliced Canadian bacon to make jerky. I read cookbooks like I read regular books and I am really good at picking out recipes that I know we will love. This jerky cookbook has so many recipes that I have marked to try, I'll be making jerky a lot!

I never thought I would own a food dehydrator but "Jerky Everything" inspired me to take the plunge. Though a fan of meat jerky, especially venison, I was intrigued by the (gasp!) vegan jerky and made the tofu and the portobello mushroom recipes. I'd like to note that not only did the jerky come out great, but the flavor combinations (nutritional yeast/lemon/cayenne to name one) were

creative and delicious. The book has also given me great ideas for (non-jerky) marinades for vegetables and meats. And as a long-time reader of Pamela's food blog, "My Man's Belly", I appreciated seeing her wit and humor present in "Jerky Everything" as well. Note: I received a free review copy of this book.

I have made three batches so far. Easy to follow the recipes and an adventure each time. So far two good ones and one pretty bad. I have a feel for the process and will try many more in the near future.

gave as a gift with the dehydrator - they said that the recipes were easy and tasty and made some wonderful jerky!

[Download to continue reading...](#)

Jerky Everything: Foolproof and Flavorful Recipes for Beef, Pork, Poultry, Game, Fish, Fruit, and Even Vegetables (Countryman Know How) Masterbuilt Smoker Recipes For Smoker Cooking: Masterbuilt Smoker Recipes Cookbook For Smoking Meat Including Pork, Beef, Poultry, Fish, and Wild Game Great Meat: Classic Techniques and Award-Winning Recipes for Selecting, Cutting, and Cooking Beef, Lamb, Pork, Poultry, and Game Cast Iron Skillet Weeknight Meals For Two: 56 Delicious Cast Iron Skillet Recipes For Poultry, Pork, Beef & Other Meat, Vegetable And Seafood Dishes The Butcher's Guide to A Well-Raised A Meat: How to Buy, Cut, and Cook Great Beef, Lamb, Pork, Poultry, and More The Jerky Bible: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl Dry-Curing Pork: Make Your Own Salami, Pancetta, Coppa, Prosciutto, and More (Countryman Know How) Preserving Everything: Can, Culture, Pickle, Freeze, Ferment, Dehydrate, Salt, Smoke, and Store Fruits, Vegetables, Meat, Milk, and More (Countryman Know How) The Noble Hustle: Poker, Beef Jerky, and Death The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals Butchering Poultry, Rabbit, Lamb, Goat, and Pork: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering Whole Beast Butchery: The Complete Visual Guide to Beef, Lamb, and Pork Betta Fish or Siamese Fighting Fish. Betta Fish Owners Manual. Betta fish care, health, tank, costs and feeding. One Fish, Two Fish, Red Fish, Blue Fish Book & CD (Book and CD) What Pet Should I Get? and One Fish Two Fish Red Fish Blue Fish One Fish Two Fish Red Fish Blue Fish One Fish Two Fish Red Fish Blue Fish (I Can Read It All by Myself) One Fish Two Fish Red Fish Blue Fish (Beginner Books(R)) Poisson Un Poisson Deux Poisson Rouge Poisson Bleu: The French Edition of One Fish Two Fish Red Fish Blue Fish (I Can Read It All by

Myself Beginner Books (Hardcover)) Fish & Shellfish, Grilled & Smoked: 300 Foolproof Recipes for Everything from Amberjack to Whitefish, Plus Really Good Rubs, Marvelous Marinades, Sassy Sauces, and Sumptuous Sides

[Dmca](#)