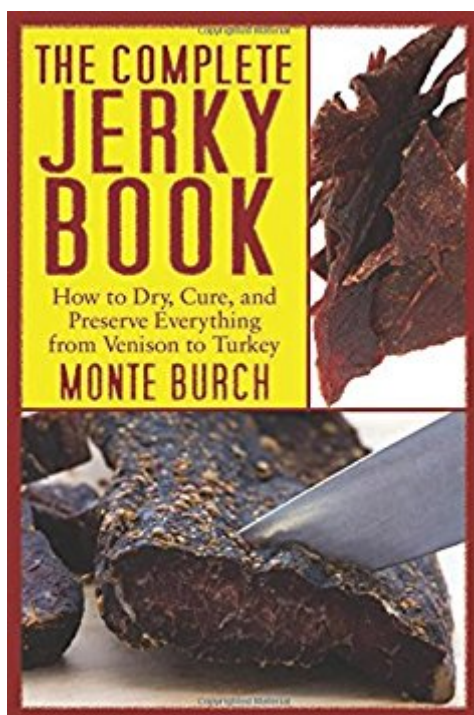


The book was found

# The Complete Jerky Book - How To Dry, Cure And Preserve Everything From Venison To Turkey



## Customer Reviews

I have never given a book a bad review before and have always hated reading negative reviews with nonconstructive criticism. That being said it will be hard to be positive about this one as I feel like I have been taken. I am one of those guys that when I get into a hobby I read every book I can and although much of the reading is redundant I always learn something new. I did not learn anything from this book it is hands down the worse book purchase ever. With all the pointless pictures it took me about 45 minutes to read. This book does not give you the information you need to make jerky, the author goes on about selecting knives and butchering animals things you don't need to really know which would be fine but he seems to stop half way every process leaving you without the understanding. This book is filled with pictures one or two on every page. The problem is over half are pictures measuring the ingredients and piles of meat without any illustration that actually teaches you anything. I think one picture of using a measuring cup or showing what a pile of meat looks like would suffice but there are an average of about 1.5 per page. If I wanted to see a picture of a Bradley smoker I could see it on their website and I am not sure why they would not talk about different smokers on the market. The author uses a full page to show you what the outside of a Bradley looks like and does not show you how to use a smoker or load the jerky etc. This is kind of like a kids picture book and the information could have easily be fit into a 5 page pamphlet without the pictures, they are clearly used to up the page count not to teach you how to make jerky. There are web pages with better information you can print out. Again I hate to be negative but this guy took my ten dollars and I can find no redeeming qualities to this incomplete and scattered picture book, it is anything but complete.

Very confusing. One section warns about cooking all red meat and game meat to 160, all poultry to 165 before making jerky with it...and most of the recipes don't include this step in any form. I'm left to wonder if maybe the author doesn't believe this step is necessary but perhaps was forced to include it for liability reasons. Or maybe the author is just lazy? Or couldn't find enough recipes that used this step? Or maybe he figures we should decide for ourselves how to get the meat to the proper temperature? Hard to tell since he doesn't say anything about it after mentioning it in the food safety section. In the photo accompanying the food safety section he shows beef being BOILED to raise it to temp...but boiled beef is BROWN and all the photos of jerky in this book are dark red...clearly NONE of the jerky has been boiled. So why show us meat being boiled to raise it to temp? Do we need to do this step or not? This one issue makes the book nearly useless to the beginning jerky maker. As another reviewer has noted, there's an awful lot of what feels like padding

(long passages about the history of jerky and how to sharpen knives or field-dress deer) and almost ZERO step-by-step instruction about actual jerky making. SO glad I got this from the library before deciding to buy.

This book is very informative and is full of recipes. As I have researched jerky making, this book gives accurate information on the safety and different techniques when drying meat. The recipes are clear, to the point, and easy to understand. The ingredients are readily available at your local grocer if you don't already have them in your cupboards.

Just as the title states, everything from butchering to drying to equipment to use.

I'd rather know more about how to make jerky rather than the history of it!

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The Complete Jerky Book - How To Dry, Cure and Preserve Everything from Venison to Turkey  
The Jerky Bible: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl  
The Complete Guide to Food Preservation: Step-by-step Instructions on How to Freeze, Dry, Can, and Preserve Food (Back to Basics Cooking)  
The Venison Cookbook: Venison Dishes from Fast to Fancy  
Talk Turkey to Me: A Good Time in the Kitchen Talking Turkey and All the Trimmings  
Gentlemen Preferred Dry Flies: The Dry Fly and the Nymph, Evolution and Conflict  
Jerky Everything: Foolproof and Flavorful Recipes for Beef, Pork, Poultry, Game, Fish, Fruit, and Even Vegetables (Countryman Know How)  
Autoimmune: The Cause and The Cure (This book identifies the cause & the cure for: Chronic Fatigue Syndrome, Fibromyalgia, Lupus, Rheumatoid Arthritis, Raynaud's, Rosacea, Myasthenia Gravis, Hashimoto's, Type 2 Diabetes, Multiple Sclerosis, Sjogren's, and more)  
The Everything Wild Game Cookbook: From Fowl And Fish to Rabbit And Venison--300 Recipes for Home-cooked Meals  
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Jerky: The Complete Guide to

Making It The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals Dr. Jonathan V. Wright's Nutrition & Healing (The skin cancer cure... yes, cure... that works every time, Volume 14 Number 5) Binge Eating Cure: Cure Binge Eating with Intermittent Fasting Venison Cookery (The Complete Hunter) The Complete Venison Cookbook

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