

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

Learn how to make your own beef, venison, poultry, fish, fruit, and veggie jerky for a money-saving, whole-food, nutritional snack. 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!

2016 Silver Nautilus Book Award Winner Brew your own kombucha at home! With more than 400 recipes, including 268 unique flavor combinations, you can get exactly the taste you want — for a fraction of the store-bought price. This complete guide, from the proprietors of Kombucha Kamp, shows you how to do it from start to finish, with illustrated step-by-step instructions and troubleshooting tips. The book also includes information on the many health benefits of kombucha, fascinating details of the drink's history, and recipes for delicious foods and drinks you can make with kombucha (including some irresistible cocktails!). "This is the one go-to resource for all things kombucha." — Andrew Zimmern, James Beard Award-winning author and host of Travel Channel's *Bizarre Foods*

Learn to preserve your food at home with this ultimate guidebook! *The Home Preserving Bible* thoroughly details every type of preserving-for both small and large batches-with clear, step-by-step instructions. An explanation of all the necessary equipment and safety precautions is covered as well. But this must have reference isn't for the novice only; it's filled with both traditional and the latest home food preservation methods. More than 350 delicious recipes are included-both timeless recipes people expect and difficult-to-find recipes.

For anyone who ever wanted to know the difference between Porterhouse and Chateaubriand, the Lobel family of master butchers has all the answers in the *Meat Bible*. Covering every imaginable meatbeef, veal, pork, lamb, poultry, rabbit, and morethe Lobels share their extensive knowledge of the differing tastes, textures, flavors, fat contents, and uses for each cut of meat. More than 150 recipes include such savory dishes as Thai Beef Salad, Braised Pork Tacos with Ancho Chile Sauce, Lamb Loin Chops with Eggplant Caponata and Andalusian-Style Quail with Dates and Almonds. How-to instructions take the mystery out of techniques such as butterflying a chicken. When it comes to meat, no one knows more than the Lobels.

World's Greatest Jerky Recipes

The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals

The Jerky Bible Cookbook

Easy Recipes For Preparing Tasty Meals For Weight Loss And Healthy Lifestyle All Year Round

An Enthusiast's Jerky Cookbook for Snack Addicts

Healthy Wood Pellet Grill & Smoker Cookbook

Venison Dishes from Fast to Fancy

A hardcore compilation of more than 100 tested recipes from around the world. The jerky world has undergone a major revival in the last five years in terms of experimentation, products, popularity, and just plain good eating. In *All Things Jerky*, we find a collection of some of the best tried and tested recipes from around the world, including instructions for all the equipment, gear, and recipes you'll need to make jerky at home. While authors Andy Lightbody and Kathy Mattoon are accomplished hunters, this book is not a hunting or fishing how-to. Instead, it is the culmination of their last forty years spent sampling jerky and dried snacks around the world while traveling, hunting, fishing, and writing. These flavor-packed recipes are perfect for sharing with the entire family. Enjoy such recipes as: Hawaiian Islands Ginger Chew Hi Mountain Jerky Strips Black Forest Cherry Chew Cranapple Chicken These recipes are designed for everyone, from supermarket moms who purchase their meats, fruits, and vegetables on a weekly basis to the avid outdoorsman who hunts and fishes for most everything found in his freezer. In addition to these protein-laden recipes is a host of fruit, vegetable, and nut offerings sure to please even the pickiest of eaters. 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.

Gift in memory of James David Mitchell.

Over 80 easy-to-read Bible themed puzzles in a convenient spiral format. Revisit favorite verses from the Bible as you work through fun and challenging word searches. Complete answer key in the back of the book. 146 pages.

In this verse-by-verse study of the Book of Hebrews, Jen Wilkin explores how God "provided something better for us" in the person of Jesus Christ (Heb. 11:40). Through stories of Old Testament heroes and practices, the author of Hebrews demonstrates how the new covenant is superior to the old and how Jesus Christ is the fulfillment of every promise. Explore familiar verses in context of the entire Bible, learning how to place your hope and faith in Christ alone. (10 sessions) Additional purchase or renting of the video teaching

sessions is recommended for the best experience of this Bible study book. Features: Leader helps to guide questions and discussions within small groups Personal study segments to complete between 10 weeks of group sessions Essential interactive teaching videos, approximately 30-45 minutes per session, available for purchase or rent Benefits: Explore Old Testament stories to gain context for the superiority of Christ. Gain an understanding of the old and new covenants. Learn to place your hope in Jesus. Study the Book of Hebrews verse by verse.

Brewing, Flavoring, and Enjoying the Health Benefits of Fermented Tea

The Life and Love of Jesus

Jerky Everything

A Simple Guide to Making Your Own Authentic Beef Jerky

Large Print Bible Paperback Games - Gifts For Senior Citizens Women And Men - Bible Find a Word

Being All the Gospels, Epistles, and Other Pieces Now Extant Attributed in the First Four Centuries to Jesus Christ, His Apostles and Their Companions, Not Included

Holy Bible: King James Version with the Apocrypha, the Book of Enoch and the Assumption of Moses

The dehydrator is an incredibly useful tool for long-term food storage and making the most of your garden harvest.

Don't pay a fortune for jerky at the convenience store?make it yourself with dozens of jerky recipes!If you buy a lot of beef jerky, if you hunt, fish, or hike, or if you're just looking for a healthy low-fat snack, this book is for you. Gourmet dehydrated meat is the most popular meat snack today. It's low in fat and calories and high in protein, making it a favorite among hikers, hunters, bikers, skiers, and those on the go. Make beef jerky, venison jerky, and much more?all without preservatives with names you can't pronounce.In this DIY guide to making your own jerky in an oven, smoker, or food dehydrator with beef, venison, poultry, fish, or even soy protein?ground or in strips?you'll learn the basics for concocting a simple teriyaki marinade as well as easy gourmet recipes for such exotic jerky delights as Bloody Mary, chicken tandoori, mole, Cajun, and honeyed salmon jerky. Discover the subtleties of cooking with jerky to make everything from slaw, hash, and backpacker goulash to cake and ice cream.This book is more than just instructions and recipes. Author Mary T. Bell makes sure to address safety concerns about dried meat. For a broader understanding, she has included a history of jerky. The jerkies and recipes for using them were taste-tested by family, restaurant staff, friends, and show audiences. So pick up a copy of Jerky now to create your own great-tasting meat snacks!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.

IACP WINNER • This love letter to jerky will make you fall hard for dried meats of all stripes. "Jerky, with its beautiful photographs, fresh and unexpected recipes, and passionate writing, gives an in-depth look into the art and craft of drying meat at home."—The Art of Eating Taylor Boetticher and Toponia Miller, James Beard Award–nominated authors of In the Charcuterie and owners of San Francisco's acclaimed Fatted Calf Charcuterie, share their favorite recipes and tested techniques for a variety of jerkies and cured meats, from dehydrator and oven drying, to smoking and air drying. Recipes range from classics like the Fatted Calf's signature Bourbon and Molasses Smoked Beef Jerky, to traditional dried meats from around the globe, such as Gueddid, a spicy Moroccan goat jerky; Chinese Rousong or pork floss; and the Italian pork jerky Coppiette di Norcia. In addition to recipes for drying both sliced meats and whole muscles, Boetticher and Miller offer a chapter on cooking with jerky, including dishes like Gingery Cabbage Slaw with Smoky Beef and Herbs, and the meaty breakfast scramble Machacado con Huevos, allowing you to embrace and enjoy jerky in a whole new way. Whether you're a veteran DIY meat curer, or embarking on a jerky affair for the first time, this gorgeously photographed book is your essential guide.

Recipes and tips on turning meat, fish, and soy-based foods into jerky and using a food dehydrator, the oven, or even an open fire to make it.

Cold-Smoking & Salt-Curing Meat, Fish, & Game

The Venison Cookbook

Grow it. Dry it. Enjoy it!

The Fatted Calf's Guide to Preserving and Cooking Dried Meaty Goods [A Cookbook]

100 Delicious Every-Day Recipes Including Jerky, Tea and Potpourri!

A Conversation in the Art of Spiritual Reading

Eating the Bible

"Dehydrating is one of the most effective ways to preserve food for maximum nutrition at very low cost. Sales of dehydrators are soaring as many cooks reject the suspect ingredients in commercially prepared foods. Dehydrating with the recipes in this book is one way to control all ingredients and please the whole family. "--From publisher description.

Getting away from it all doesn't have to include letting hunger spoil your adventure—not with Kate Fiduccia's guide to preparing hearty meals and delicious snacks for every trail you traverse. The Wild Game Cookbook contains more than 150 easy recipes that can be cooked over a campfire, on a woodstove, or on the grill. All of these game recipes use basic ingredients and require short cooking times. After all, when you're in the outdoors, who wants to spend hours preparing complicated meals?Readers will find mouth-watering recipes for both fish and wild game, including: Beer Batter PerchRainy Day Venison ChiliBorder-Style Scrambled EggsSkillet BreadOutback HashbrownsGrilled Camp VeggiesWild Blueberry CobblerIn-the-Wild PopcornWild Mint Iced TeaAnd much more!The Wild Game Cookbook also features some of Kate's latest and greatest

jerky recipes. Take the book with you on your next outdoor adventure and see for yourself just how tasty trail life can be.

The national best-seller in which Dr. Laura Schlessinger—America's top radio talk show host—gives advice on how women can make their marriage thrive after the wedding bliss subsides. In her most provocative book yet, Dr. Laura urgently reminds women that to take proper care of their husbands is to ensure themselves the happiness and satisfaction they deserve in marriage. Women want to be in love, get married and live happily ever after, yet countless women call Dr. Laura, unhappy in their marriages and seemingly at a loss to understand the incredible power they have over their men to create the kind of home life they yearn for. Dr. Laura shows real-life examples and real-life solutions on how to wield that power to attain all the sexual pleasure, intimacy, love, joy, and peace desired in life. Dr. Laura's simple principles have changed the lives of millions!

The Jerky Bible Cookbook Get your copy of the best and most unique recipes from Caroline King ! Do you miss the carefree years when you could eat anything you wanted?Are you looking for ways to relive the good old days without causing harm to your health?Do you want an ideal way to preserve your food?Do you want to lose weight? Are you starting to notice any health problems?Do you want to learn to prep meals like a pro and gain valuable extra time to spend with your family? If these questions ring bells with you, keep reading to find out, Healthy Weekly Meal Prep Recipes can be the best answer for you, and how it can help you gain many more health benefits! Whether you want to spend less time in the kitchen, lose weight, save money, or simply eat healthier, meal prep is a convenient and practical option and your family can savor nutritious, delicious, homemade food even on your busiest days. ☑ Purchase The Print Edition & Receive A Digital Copy FREE Via Kindle Matchbook ☑ In this book: This book walks you through an effective and complete anti-inflammatory diet-no prior knowledge required. Learn how to shop for the right ingredients, plan your meals, batch-prepare ahead of time, and even use your leftovers for other recipes.and detailed nutritional information for every recipe, The Jerky Bible Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love. In addition, 2 weeks of meals—a 14-day schedule of meals, including step-by-step recipes and shopping lists for each, with tips on what you can prepare ahead of time to get dinner or meal on the table faster. Let this be an inspiration when preparing food in your kitchen with your love ones for the Holiday. It would be lovely to know your cooking story in the comments sections below. Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. I really hope that each book in the series will be always your best friend in your little kitchen. Well, what are you waiting for? Scroll to the top of this page and click the Add to Cart button to get your copy now!

The Lost Books of the Bible

The Food Dehydrating Bible

A Complete Guide to Every Type of Food Preservation with Hundreds of Delicious Recipes

How to Process, Prepare, and Dry Beef, Venison, Turkey, Fish, and More

How to Dry, Cure, and Preserve Everything from Venison to Turkey

Simple and Delicious Ways to Prepare Venison, Waterfowl, Fish, Turkey, and Small Game

Jerky

Learn to use your Excalibur Food Dehydrator like a Pro! Get the most out of your Excalibur Dehydrator with 100 delicious recipes and illustrated "how to" instructions tailored specifically for the Excalibur. Want to spend your time creating delicious meals, sides and desserts instead of reading a manual? Then this book is for you! Designed to be the perfect companion for anyone who owns an Excalibur Food Dehydrator, this book contains the following: LEARN HOW TO: - make a huge selection of perfect meat and fruit jerky and fruit rolls - make delicious gluten-free bread and crackers - create an amazing variety of teas - make exotic and healthy spices - get the absolute most out of your Excalibur. LEARN HOW TO AVOID: - wasting food (and save money while your at it) - longer than needed dehydration times - messy, sticky dehydrator trays - mediocre results instead of consistent, reliable results. OUR SIMPLE, NO-RISK GUARANTEE: Learn how to prepare food with your Excalibur like a pro and enjoy the most tender and flavorful meals, sides and desserts your family and friends will love or we will happily refund you! If you're ready to enjoy the best meals you've ever tasted, then hit that "Add to Cart" button now! FREE SHIPPING for Amazon Prime members.

To say something is the world's best is hyperbole, but when you taste something this good-you won't be thinking rationally anymore. The truth is, the jerky you buy in the grocery aisle just doesn't compare to the real thing. With this cookbook, you'll be making the real thing at home in no time at all. In fact, you could even label this book under finance, because it's VERY possible to turn jerky making into a lucrative business. With a dehydrator and a good source of quality meat, you can WRECK IT at farmer's markets, state fairs, or even a roadside stall in your neighborhood. It's time to become an expert at making various types of jerky - from beef to deer and salmon - all various types, styles, and methods are included within. Don't forget, you can read this for FREE on Kindle Unlimited, or buy for a couple of bucks by clicking 'Buy Now!' World's Greatest Jerky Recipes you'll have access to my favorite top secret jerky recipes. Discover recipes like: Chili Lime Beef Jerky Ginger Chicken Jerky Cilantro Lemon Garlic Turkey Jerky Sweet and Spicy Venison Jerky Teriyaki Tuna Jerky And a lot more! We took extra care and time to create this cookbook for you, which also makes an excellent gift for other jerky fans. Order Your Copy of World's Greatest Jerky Recipes today! You'll be very happy with this cookbook, or my name isn't Andrea - the Internet's most prolific recipe creator (mild exaggeration, but possibly true). > Scroll up and

Download a Copy Straight to Your PC Now, Or Enjoy a High Quality Paperback Edition

The Organic Cook's Bible is a much-needed resource that demystifies the array of organic ingredients available and details how to choose, store, and prepare them. An indispensable reference for home cooks, gardeners, and chefs, this book is much more than a produce guide; it also covers meat and poultry, dairy and eggs, beans and grains, herbs and spices, and more—organized alphabetically within each section for easy reference. Although organic foods are more readily available than they were just a few years ago, it takes a little effort to go organic in today's processed world. This book makes it easier, with in-depth descriptions of over 150 organic foods. It explains what makes these foods more flavorful nutritious than their nonorganic equivalents and gives information on nutrition, seasonality, what to look for, storage and preparation, and uses. More than 250 recipes capture the great taste of organic ingredients and add variety to everyday meals, with dishes like Winter Squash Soup with Pumpkin Seeds, Hazelnut-Crusted Pork Loin, and Rhubarb-Huckleberry Pie—many contributed by leading organic chefs. There's even a special Top Varieties section that lists over 900 of the best varieties of organic and heirloom produce available in the United States. 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.

Try a variety of tasty jerky treats made with meat, veggies, tofu, and more!

The Complete Book of Jerky

Mary Bell's Comp Dehydrator Cookbook

The Complete Jerky Book

Anxious - Bible Study Book

The Paleo Dessert Bible

Sausage & Jerky Handbook

Trust The Ultimate Guide to Butchering, Smoking, Curing, Sausage, and Jerky Making to ensure you get the most out of your beef, pork, venison, lamb, poultry, and goat. Absolutely everything you need to know about how to dress and preserve meat is right here. From slaughtering, to processing, to preserving in ways like smoking, salting, and making jerky, author Philip Hasheider teaches it all in step-by-step instructions and illustrations, which guide you through the entire process: how to properly secure the animal and then safely and humanely transforming the meat into future meals for your family. Along the way, you'll learn about different cuts of meat and learn how to process them into different products, like sausages and jerky. With The Complete Book of Butchering, Smoking, Curing, and Sausage Making, you will quickly learn: How to make the best primal and retail cuts from an animal How to field dress the most popular wild game Why cleanliness and sanitation are of prime importance for home processing What tools, equipment, and supplies are needed for home butchering How to safely handle live animals before slaughter Important safety practices to avoid injuries About the changes meat goes through during processing Why temperature and time are important factors in meat processing How to properly dispose of unwanted parts The details of animal anatomy The best meals are the ones you make yourself, why not extend this sentiment all the way to the meat itself?

We live in a broken, sad, scary place. We don't need to watch the natural disasters and political unrest in the news to know what our bodies already know. Our bodies get sick. Our minds are fragile. The mortality rate for humans is astonishingly high. There's plenty to worry about, and the world is full of faulty solutions for our anxieties. But true peace comes when we learn to hold God's Word up to what worries us. There, we learn we can't fix or protect ourselves. Instead, the Bible tells us we can rest, knowing Jesus walked into the broken, sad, scary place to rescue and love us. In this 8-session study, learn that when we fear the Lord rather than fearing the brokenness in our world, we are able to take hold of the perfect peace that is only available in Him. Features: Leader helps to guide questions and discussions within small groups Personal study segments to complete among 8 weeks of group sessions Eight enriching teaching videos, approximately 10-15 minutes per session, available for purchase or rent Benefits: Learn how the Word of God can fight your anxiety so you can take hold of the abundant life Jesus has purchased for you. Realize you're not alone in your struggle with anxiety by prioritizing community and confession over isolation. Practice bringing your anxieties to God and come to know prayer as a pathway to peace.

Far from being a fad, food dehydrating is one of the most ancient, effective, and nutritious ways of preserving food. Now, at last, there is a book that teaches absolutely everything there is to know about using an electric food dehydrator to dry foods at home -- and gives more than 100 foolproof recipes for scrumptious snacks and meals made from dried foods. With this extraordinary book, you can learn how to cross junk food and expensive store-bought snacks off your family's shopping list -- and add to your cupboard homemade, preservative-free fruit leathers, candied apricots, beef (and fish) jerkies, "sun" dried tomatoes, corn chips, banana chips, and so much more! Mary Bell gives specific techniques and instructions for preparing every kind of fruit (from apples to watermelon) and vegetable (from asparagus to zucchini). She also provides important shopping tips for buying an electric food dehydrator. The recipes for cooked meals (including mushroom soup, sloppy joes, pesto, and moist banana bread) will make this book a kitchen classic. And recipes for lightweight, filling trail snacks mean that the book will travel, too. Additional chapters explain to how make herb seasonings, granolas, celery powder, cosmetics, dried fruit sugars, potpourri -- and even pet treats! Food drying is an excellent way for gardeners to preserve their produce. It is a great way to make healthful

snacks for the kids. It's perfect for the new wave of thrifty consumers who can't bear to spend dollars at health food stores for treats they could make for pennies themselves. And food drying doesn't use chemicals or preservatives—so it's great for you and for the planet, too!

Recipe book connecting the Bible with food Contains vegetarian, kosher, Mediterranean, ketogenic, and other recipes Includes Bible verses and commentary Eating the Bible is a new cookbook with recipes inspired by parts of the Bible. Author Rena Rossner was inspired to write it when one night, many years ago, someone served her a bowl of lentil soup. That week, she had heard the Bible story of Esau selling his birthright to his brother, Jacob, for a bowl of red lentil soup. Rossner wondered if she could bring others the connection to the Bible that she had felt through cooking. Every meal in Eating the Bible works towards that goal. Whether you are a beginner cook or an expert, Eating the Bible is for you. Jewish Bible stories are shared throughout the guide, especially in moments where any cook has to wait. Rossner uses the time spent waiting for water to boil to share Bible stories or commentary to make cooking a contemplative experience. These recipes create a tactile connection between the Bible and food. There are many biblically-based recipes in this cookbook, including: Cucumber and Melon Gazpacho Babel Vegetable Towers Pistachio Almond Chicken Parcels Technicolor Salad with Silky Avocado Dressing Festive Golden Brisket Fire and Ice Bruschetta From all of these dishes and more, each recipe is sure to taste delicious and make the chef think. 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.

Large Print Bible Word Search Book For Seniors

The Meat Bible

100 Low-Carb Wood-Infused Barbecue Recipes

How to Select and Cook the Best Ingredients on the Market

The Complete Guide to Making It

Foolproof and Flavorful Recipes for Beef, Pork, Poultry, Game, Fish, Fruit, and Even Vegetables

Sausage and Jerky Makers' Bible

Explains how to smoke brine, and cure meats, demonstrates sausage making techniques, provides recipes, and tells how to start a sausage-making business

There are 544 pages of expert meat curing info that instruct the reader how to make delicious sausage and jerky on the first try. A total of 229 meat curing recipes including dry and semi-dry cure sausage, smoked and cooked sausage, cooked sausage, fresh sausage, whole-muscle jerky, sticky jerky, ground jerky, dried deer sticks, salami Genoa, salami soppressata, corned beef, beef brisket bacon, honey-cured bacon, capicola, pastrami, picnic ham, smoked turkey, chopped and formed bacon, venison Bresaola and so much more. Features both Fahrenheit and Metric measurements throughout. Hundreds of 4-color images, perfect-sewn soft cover, lay-flat binding.

The Jerky Bible How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl Simon and Schuster

Recounts the adventures of Mibs Beaumont, whose thirteenth birthday has revealed her "savvy"--a magical power unique to each member of her family--just as her father is injured in a terrible accident.

The Ultimate Dehydrator Cookbook

Over 50 Delicious Recipes to Feed Your Body and Nourish Your Soul

The Jerky Bible

The Home Processor's Complete Guide to Charcuterie

The Great American Jerky Cookbook

Matchless - Teen Girls Bible Study Book

All Things Jerky

Everything you need to know to plant and eat leafy, podded, bulb, stem, root, tuberous, and sea veggies, from adzuki beans to yams. It ' s not hard to follow Mom ' s advice to eat your vegetables when you have more than 300 pages of great information on more than 140 varieties. Getting produce from garden to table starts in the soil, and many people go as far as storing their harvest long term. This book includes growing charts with helpful gardening facts for each vegetable, and methods of canning and preserving that allow you to enjoy the fruits—or rather, vegetables!—of your hard labor all year long. Tasty recipes also offer ideas of how to prepare some of the more obscure vegetables you can grow, as well as tried and true family favorites. Become a gardenista with The Vegetable Bible. The Vegetable Bible serves up: · Beautiful photos, information on the origins and interesting facts about each vegetable, storage tips, a growing guide, and more · Preserving methods your grandparents would be proud of · Valuable tips and advice on health benefits and culinary uses More than fifty delicious, healthy recipes so you can enjoy your harvest

A reprint of the classic King James version of the Holy Bible that also includes the full Apocrypha and for references from the book of Jude, the Book of Enoch and the Assumption of Moses is included. This

reprint is more of a reference and study tool rather than a devotional Bible. The verses all begin on their own lines to make it easier to reference certain verses and the durable paper the book is printed on makes it easier to make notes right in this Bible without having to markup that beautiful leather edition that you keep.

Dive into Scripture to see Jesus' mission, miracles, message, and more as author Angie Smith helps us sort through the confusion to truly understand who Jesus is and how we can know Him.

With this book, A. D. Livingston combines a lifetime of Southern culinary knowledge with his own love of authentic home smoking and curing techniques. He teaches how to prepare smoked and salted hams, fish, jerky, and game—adapting today's materials to yesterday's traditional methods. As he writes, “ you can smoke a better fish than you can buy, and you can cure a better ham without the use of any chemicals except ordinary salt and good hardwood smoke. ” This book shows you how, and includes more than fifty recipes—such as Country Ham with Redeye Gravy, Canadian Bacon, Scandinavian Salt Fish, and Venison Jerky—as well as complete instructions for: * Preparing salted, dried fish * Preparing planked fish, or gravlax * Building a modern walk-in smokehouse * Constructing small-scale barbecue smokers * Choosing woods and fuels for smoking * Salt-curing country ham and other meats

Fighting Anxiety with the Word of God

A Study of Hebrews

The Dehydrator Bible

More Than 100 Delicious Recipes for Grain-Free, Dairy-Free Desserts

The Complete Guide to Growing, Preserving, Storing, and Cooking Your Favorite Vegetables

Better - Bible Study Book

Savvy

Contains 52 recipes for delicious jerky marinades and simple, easy to follow instructions for making your own jerky at home. This guide covers equipment you may need, including how to use your home oven for jerky makin'. It also covers the best types of meats to use and which to avoid. You will learn how to prepare and cut the meat for the most tender jerky

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As more and more self-sufficiency methods rise out of today's waning economy and growing green movement, so does jerky. Jerky is one of the oldest forms of food preservation, and yet these days, a very popular hobby for the hunting enthusiast and a great way of using game meats. Award-winning outdoor writer and photographer Monte Burch brings readers this pocket-sized guide to making one of the most popular, convenient, and protein-enriched foods. The Complete Jerky Book includes everything from how the Native Americans preserved their meat to the foolproof, easy-does-it purchased jerky seasoning mixes and new products of today. Delicious recipes for a wide variety of meats, including venison, turkey, goose, beef, and even fish, are included. This book includes complete instructions on how to prepare jerky the good old-fashioned way as well as how to make it using the latest equipment.

Presents the second volume in Eugene Peterson's series on Spiritual Theology and is entitled "Eat This Book." Becomes a conversation about spiritual reading and the nature of language as well as the ancient practice of "lectio divina," and the place of Scripture translations.

By now we all know that the paleo diet yields amazing results for weight loss and overall well-being. But even the most health-conscious among us want to treat ourselves once in a while to something sweet and indulgent. What if we could indulge without cheating on the diet? In this book, readers will find more than one hundred recipes for amazing desserts that will leave you feeling satisfied, energized, and healthy. When chef and caterer Anna Conrad was asked to provide paleo recipes for a fitness group's twenty-eight-day paleo challenge, she was a little skeptical. Could an athlete—or even an average person—really maintain a balanced body without any grains or dairy? Before agreeing to the job, she decided to follow the diet for two weeks to see how she felt. In that short amount of time, she lost eight pounds without feeling hungry or deprived, and her blood pressure, heart rate, and cholesterol all stayed within healthy limits. She gladly provided the recipes and now offers a paleo menu as a regular part of her catering business. In this book, she offers delicious dessert recipes, including: Almond butter pie Bread pudding Chewy chocolate cookies Chocolate fudge cake Lemon squares Pecan bars And more!

The Organic Cook's Bible

My Ultimate EXCALIBUR Food Dehydrator Recipe Book

The Wild Game Cookbook

The Vegetable Bible

The Home Preserving Bible

Great Sausage Recipes and Meat Curing

The Proper Care and Feeding of Husbands

Bestselling author of the Mini Farm series, self-sufficiency expert Brett Markham turns his attention to the timeless art of food dehydrating. An avid food dryer for years, Brett walks you through the simple steps for dehydrating everything from traditional classics like apples and jerky to more unusual fare. Whether you're following a raw food lifestyle or looking for new ways to make the most of your garden's produce, this is an inside look at all aspects of dehydrating. The Food Dehydrating Bible includes: • Straightforward, easy easy-to to-follow instructions • Dozens of recipes • Diagrams • One hundred color photographs • And more! This is a must-have manual for beginners and dehydrating gurus alike! 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.

"...Nancy has more than a decade of experience with pellet grills. She'll teach you how to get maximum performance out of your grill." --Steven Raichlen, award-winning cookbook author and host of Barbecue University, Primal Grill, Project Smoke, and Project Fire If you're looking to fire up your grilling game, then you need a wood pellet grill and smoker. Not only does it grill foods perfectly every time, but it also infuses them with a smoky flavor that enhances the texture and taste of your BBQ dishes. With Healthy Wood Pellet Grill & Smoker Cookbook as your go-to e-guide for healthy, competition-level results, you'll be making lower-carb versions of all your BBQ favorites for summer picnics, backyard BBQs, and family pitch-ins. This ebook features: - 100 recipes for appetizers, beef, lamb, game, pork, poultry, seafood, soups, salads, and sides - Full-color photography of mouth-watering recipes - Expert advice on how to choose the best wood pellets for grilling and smoking - A temperature e-guide to help you cook foods to the desired doneness - Nutritional data that includes carbs, calories, total fat, fiber, and protein

Eat this Book

The Big Book of Kombucha

How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl

The Ultimate Guide to Butchering, Smoking, Curing, Sausage, and Jerky Making

The Definitive Guide to Making Delicious Jerky and Dried Snack Offerings