

PLACE  
STAMP  
HERE

L.E.M. Products, Inc.  
PO Box 244 JC  
Miamitown, Ohio 45041

## The Jerky Cannon® Optional Nozzles

There are two optional nozzles available for the Jerky Cannon®. One enables you to make 2 strips of jerky at the same time with every squeeze of the trigger, while the other nozzle allows you to turn the Jerky Cannon® into a sausage stuffer.



This double-slotted jerky nozzle produces 2 wide strips of jerky at the same time. Now you can produce twice as much jerky in the same amount of time.

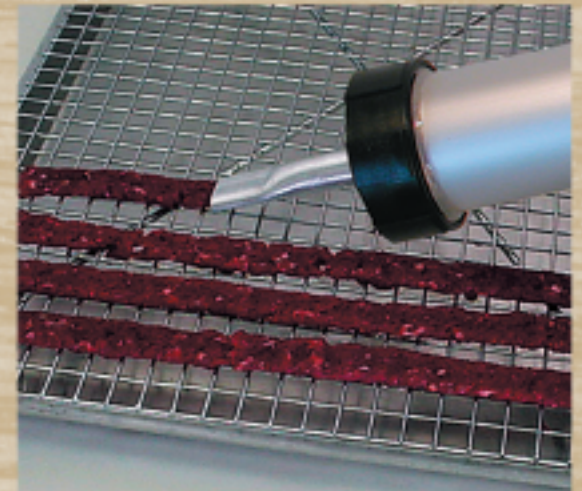


With the addition of this 3/4" ID tube, you can turn your Cannon into a sausage stuffer. Now you can easily stuff casings to make delicious home-made sausages, brats, and metts.

For other meat processing and sausage making equipment, check with your dealer, or send for a free catalog.



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## SOME FACTS ABOUT JERKY MAKING

Jerky and Snack Sticks are the most popular meat snacks on the market today. Millions of pounds of jerky are purchased in retail outlets each year by eager customers looking for a quick, delicious snack. The average cost of a pound of jerky sold commercially is \$24 - \$36 a pound. Now, with just a little effort and very little time, you can make delicious jerky right in your oven or dehydrator at home.

The **Jerky Cannon®** is designed to help you make jerky and snack sticks with lean ground meat.

**MEAT:** The ground meat you use should be as lean as possible. The leaner the meat the faster it will dry, with much less dripping and a lot less mess.

- The ground meat should be at least 80% lean, but ideally 90% - 95% lean. Ground round or sirloin makes excellent meat for jerky. Have your butcher grind a lean, round roast or sirloin tip.
- Add no fat to your ground venison when you process it, as venison makes excellent jerky because it is naturally lean. Ground turkey, buffalo, and elk are other excellent choices.
- You may thaw ground meat that has already been frozen and use it for jerky. As long as the meat was fresh when it was frozen there will be no problem.

**Seasoning:** Backwoods® Seasonings have been specially formulated to use with ground meat. It is highly recommended you continue to use Backwoods® Seasonings after your first batch.

- Your **Jerky Cannon®** comes with 2 packages of Backwoods® Seasonings, 1 Original Jerky and 1 Snack Stick. Each package will season 5 lbs. of ground meat. You will notice how well the meat stays together for uniform strips. There are 3 other flavors of Backwoods® Jerky Seasonings, Hot, Mesquite and Hickory. Check with your dealer or contact L.E.M. Products.

You can experiment with your own recipes. There are many recipes in countless books. You will enjoy "being creative" with your jerky making.

**Cure:** Whenever you make jerky or snack sticks, you should use cure (sodium nitrite). The cure should be used to prevent botulism which can easily be produced when drying meat at low temperatures.

- Cure should be used at a rate not to exceed 1/4 flat teaspoon per pound of meat. **No more.**

## DIRECTIONS

**Before using, wash all parts of the Jerky Cannon® in warm, soapy water and rinse with warm water.**

1. Mix the package of Backwoods® Seasoning according to the directions on the bag.
2. With wet hands, form a log out of part of the mixture and drop it into the Jerky Cannon®. Make another log and repeat until the Cannon is full to about 1½" from the end. Pack the meat as tight as possible to prevent air pockets in the barrel.
3. Select a nozzle - flat for jerky, round for snack sticks and attach to the barrel of the Cannon. Insert the plastic plunger of the drive into the barrel and twist the barrel onto the drive.
4. Place a rack on a cookie sheet and then extrude the meat from the Cannon by pulling the trigger on the drive. (works just like a caulking gun.) You may extrude the jerky directly onto the cookie sheet without a rack. However, a rack speeds up the drying.
5. When the tray is full, place the tray in an oven, pre-heated at 190° - 200°. Close the oven door. Dry jerky for approximately 75 minutes, then remove pan, turn jerky over and put back in oven for another 60 minutes. Now, check jerky - if the jerky is not dry enough for you, return it to the oven for 5 minute intervals until it has reached the texture and dryness you want.
6. A dehydrator may also be used to make jerky. Extrude the meat onto the dehydrator trays and then follow the directions of the dehydrator manufacturer.

After the first several batches of jerky, you should have times down pretty well to reach the desired dryness and texture you want. Now, enjoy!

## IMPORTANT

After removing jerky or snack sticks from the oven or dehydrator, allow them to completely cool before putting them into a container or bag. All internal heat should be out of the jerky or "sweating" may occur inside the container, which could result in the formation of mold. When jerky is completely cooled, put into container or bag and seal tightly. Jerky should be refrigerated. The drier the jerky, the longer it will keep, but the tougher it is to eat.

## WARRANTY REGISTRATION

**PLEASE TYPE OR PRINT CLEARLY**

NAME \_\_\_\_\_

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PHONE \_\_\_\_\_

E-mail \_\_\_\_\_

PURCHASE DATE: \_\_\_\_\_

### Product Purchased:

**THE JERKY CANNON (CAT # 468)**

### Purchased for:

Gift       Work       Personal Use

### Purchased by:

Male       Female

### Age of Purchaser:

under 35       35-44       45-54  
 55-65       Over 65

### Product Purchased from:

Catalog       Store       Internet

### I am (check all that apply):

Hunter       Farmer  
 Home User       Sausage Maker  
 Meat Processor       Store Owner

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