

Food Preservation

Tips



Jerky

- Use lean cuts of meat, extra lean ground meat, and non-oily fish for the best jerky.
- To make meat easier to slice, freeze until firm but not solid, and cut into ¼ inch slices.
- Dehydrators should be preheated to 145–155°F before drying jerky.
- Jerky meat should be heat treated before drying (heat meat in marinade to 160°F) or after drying (oven bake 275°F for 10 minutes) to destroy harmful bacteria that cause foodborne illness.
- Fully dried jerky is shelf stable, however refrigeration will help maintain quality.

You can find current and complete home food preservation information from the experts at WSU Extension!



Questions? Contact WSU Extension for more information:



Explore food preservation resources by scanning the QR code or visiting the Consumer Food Safety website: extension.wsu.edu/foodsafety/food-processing

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