

DRY MEAT MY WAY

From: shannon@som-uky.campus.mci.net (shannon wagoner)  
Newsgroups: misc.survivalism  
Subject: Re: Dried Meat, My Way  
Date: Sat, 28 Dec 1996 15:45:31 GMT

I have something to say to Woody Harper <lager@primenet.com On 19 Jun 1996 21:21:03 -0700 because they wrote:

Perhaps this is not new, but I decided to play around with drying meat using my microwave. Tonight I took some \$0.99 a pound chuck roast and cut it thin. I added some salt and pepper and laid the strips out on a plate.

I nuked the meat in two minute intervals for 12 minutes turning the meat after each two minute period. At the end I had tasty jerky tasting meat that went so fast I need to make another batch to test for storage potential.

My wife and step-son helped me devour the batch in very short order.

For those with mike ovens, this may be a cool thing to do to make quick and easy (and cheap) jerky. All criticism is welcome.

i had this article in an archive of this group, and i was wondering how the storage of the jerky turned out? i have a regular dehydrator, and it takes like 28 hours to dry out meat enough, 12 minutes in a micro wave would save a whole lotta cash over 28 hours in a dehydrator :) thanks.

From: Survival1@digispec.com (Survivalist)  
Newsgroups: misc.survivalism  
Subject: Re: Dried Meat, My Way  
Date: 29 Dec 1996 06:25:11 GMT

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IMHO, I think the dehydrator is still the way to go. It is the "proper" method for removing moisture from foods, without cooking them.

I also suggest thoes high-vacume food sealers that are sold to put them in. Just my useless thoughts.

"Put your trust in God, and keep your powder dry!" - Oliver Cromwell

From: wmerrin@ix.netcom.com (Wally Merrin)  
Newsgroups: misc.survivalism  
Subject: Re: Dried Meat, My Way  
Date: Wed, 01 Jan 1997 05:04:11 GMT

PA Thomas <shamrockla@earthlink.net> wrote:

Drying jerky (like in a dehydrator) does not cook it per se...it removes the moisture and keeps the meat from spoiling by reducing water activity below a level that is hospitable to molds and bacteria.