



JERKY BOARD AND KNIFE KIT WITH GRIP MAT



Knife is very sharp. When slicing keep free hand on pressing plate and away from cutting board.

Easily get consistently thin cuts of meat for jerky. Your board offers 2 cutting depths for your convenience and option 1/8" and 1/4". Use the handy 4" x 6" pressing board with ergonomic handle to keep even pressure on the meat when slicing and keep your fingers safely away from the knife. Bumps/texture on both the cutting board and pressing plate help to keep the meat firmly in place when slicing and will tenderize the meat and help the seasoning/marinade to penetrate. Grooves/ridges and marks in the board also offer guidelines for cutting equally wide jerky strips and holds the meat up away from any liquid. Easy clean up- simply place in the dishwasher (top rack). 15" Rounded tip knife has 10" blade that is super sharp to easily slice through meat. Made of 420 stainless steel. 12 x 18" gripping mat will keep the board firmly in place.

TIPS:

- Freeze meat slightly for easier cutting
- Cut the meat with the grain so when eating you are biting across the grain for an easier bite

PRIOR TO FIRST USE:

- Assemble the handle into the pressing plate by simply pressing and snapping it into place.
- Wash all parts in hot soapy water or dishwasher (top rack).

HOW TO USE:

- Choose your meat
- Optional: freeze for 20 minutes to firm the meat
- Choose your thickness 1/8" or 1/4"
- Place meat in well on board

Use the pressing plate with handle and press down on the meat to flatten it. Let the blade of your jerky knife rest flatly on both raised edges of the board and gently slice back and forth until the knife has traveled the entire length of the meat. Wetting the knife blade with water will allow the knife to glide through the meat more easily. Only a slight amount of pressure needs to be applied to hold the meat in place while slicing. To avoid injury, do not force the knife through the meat.