MEASUREMENT CHART *For consistently flavorful snack sticks use amounts recommended below:*

Meat:	Seasoning:	Cure:	Water:
5 lbs.	1/2 cup + 1 tsp.	1-1/4 tsp.	5 oz.
10 lbs.	1 cup + 2 tsp.	2-1/2 tsp.	10 oz.
25 lbs.	2 1/2 cups + 5 tsp.	6 tsp.	25 oz.

Directions:

- Grind a mixture containing at least 20% pork or pork fat.
- Dissolve seasoning and cure in water per above chart. Mix thoroughly with meat until tacky.

Process in one of the following ways:

- Make sticks with the LEM Jerky Cannon® by shooting onto a cookie sheet. Preheat oven to 200°F. Place sticks in oven and dry for 1 hour and 15 minutes on each side or until internal temperature reaches 165°F.
- Stuff into sheep casings or 17-21mm collagen casings and smoke in smoker or cook in oven at 180°F. until the internal temperature reaches 165°F.

Dehydrator Cooking: Place on rack in dehydrator and dry according to manufacturer's instructions.

Refrigerate or freeze finished product.
Keep cure out of reach of children.
Do not use more cure than recommended.

Seasoning Ingredients: Salt, Dextrose, Sugar, Spices, Mustard (1.35%), Garlic Powder, Sodium Erythorbate (1.18%), And Less Than 2% Tricalcium Phosphate Added As An Anticaking Agent.

Cure Ingredients: Salt, 6.25% Sodium Nitrite, FD&C Red #3 (For Color), And Less Than 2% Silicon Dioxide As A Processing Aid.

Contains: Mustard.

Contains No Gluten, No MSG.

Warning: This product is manufactured in a facility that processes tree nuts.

Nutrition Facts

Serving Size 2g
Servings Per Container 1495

Amount Per Serving	
Calories 0	Calories from Fat 0
	% Daily Value*
Total Fat 0	**0%**
Saturated Fat 0	**0%**
Trans Fat 0	
Cholesterol 0	**0%**
Sodium 330mg	**14%**
Total Carbohydrate 1g	**0%**
Dietary Fiber 0	**0%**
Sugars 0	
Protein 0	

Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

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