



Dear Customer,

Thank you for purchasing "The Jerky Don"! You will find the "Jerky by the Sheet Process" to be superior for making jerky with ground meat. It is designed for home use by hunters, home chefs and other artisans.

It is all made in the USA, using of food grade plastic made in the USA and it is machined in the USA. We hope you enjoy using it and find other uses besides making jerky. Visit our website at jerkyperfection.com or thejerkydon.com for recipes for gyros, pepperoni jerky, etc.

The Jerky Don was created like all inventions out of necessity. It was developed over the years to find ways to use venison in ways that people would enjoy. The inventor, an avid hunter, had an abundance of venison and was always seeking ways to use the game animals harvested. In addition, he wanted an efficient, quick method to fully use his smoker to make ground meat jerky.

Jerky has always been a top way to use venison. Many procedures were tried with sliced meat to make jerky. They were found to be messy, inconsistent, with an end product that was not always enjoyable to eat. Often the jerky would be tough or too dry, with some pieces under or overdone.

The Jerky Don or The Jerky by the Sheet Process was born to create sheets of jerky that could be placed onto 15" by 12" racks of a full size or large smoker. Therefore, allowing for the full or maximum use of the smoker. Ten pounds of jerky could be made at one time, by using all five racks of the smoker.

By using ground meat the spices and seasonings are thoroughly mixed into the meat to produce a uniformly seasoned and tender product. The ground meat is compressed into the reservoir of the Jerky Don with a rolling pin to create a dense one fourth (1/4) inch sheet of meat. (See the enclosed instructions) It is then moved to a rack in a smoker, oven, dehydrator, barbeque, etc. The result is a uniform slab or sheet of meat. Once the sheet had been smoked it can be sliced into uniform strips of jerky.

The Jerky Don is available in two sizes. The large Jerky Don or "Big Jake" will hold approximately 2 lbs of ground meat and is designed for those doing large batches of ground meat jerky, (over five pounds) that have a large smoker. It will provide a 14 1/2 by 12 inch sheet of meat. The little Jerky Don or "Little Winnie" holds approximately one pound of ground meat and produces 9 1/2 by 9 1/2 inch sheets of meat. It is for those with a small smoker, who process smaller batches of jerky of one to five pounds.

Hopefully, you will find that the Jerky Don is a convenient way to quickly make high quality ground meat jerky with minimal effort and cleanup.

Please visit us at jerkyperfection.com for additional information, a demonstration video, recipes, links to seasoning sources, etc.

Enjoy! Thank you once again for purchasing the Jerky Don!

Jerky Perfection LLC

