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## Beef Jerky Food Dehydrators

There are a multitude of beef jerky food dehydrators on the market. You can select from small three or four round tray, air up from the bottom, type dehydrators to the larger square or rectangle style with back to front heated air circulation. Both will do the job. Well, just doing the job is not sometimes enough. Round units are not conducive to jerky for lack of good spacing of the product. Yes you can use a round one and get the most excellent jerky. However, if I am going to invest the time to make jerky or anything else, then I want the maximum result. Square or rectangle food dehydrator trays increase the productivity of the unit itself. The meat can be placed evenly on the tray. Drying is also more effective. There are three or four units that I believe meet the standards to do jerky drying with efficiency and turn out an excellent product. These are in random order.

**The Good4U Food Dehydrator:** This dehydrator is a little new twist to old designs. The unit is door-less. The manufacture took a different approach to the unit, very clean and very inventive. For ten shelves and horizontal drying this is a good value. It can be found on the internet for around \$ 170.



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**The Excalibur 2900 Food Dehydrator:** This is the grand daddy of the food dehydrator industry. Well built with ease of use. This will dry all day and dry all night. A great addition to any kitchen. Can be found on the internet for \$ 190.

**The Weston Products 10-tray stainless steel dehydrator:** This, by far, is some serious piece of commercial grade equipment. While it is the highest cost at approximately \$ 250. This is the Cadillac and Caterpillar combined. If you want to do multiple different tasks with one machine then consider this one. It lets you perform bread dough rising for proofing. Remove the shelves and use it to dry arts and crafts. Dry your own artisan pasta. This is a great choice if you are willing to go the extra expense.

**Lequip Food Dehydrator:** This unit is the least costly of the four, but do not underestimate the abilities of this machine. The FilterPro will supply endless clean heated air to create an excellent result your family will enjoy. Design is easy to clean up and a 24 hour timer shutoff is standard. The unit can be increased to 20 trays if so desired. This will give you a maximum of 24 feet of drying surface. The FilterPro is



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on the internet right now for around \$ 140.

Please remember when comparing the machines, keep in mind your needs now and in the future. Most of the folks we talk with will comment they should have gone with the larger machine. Once you use one and reap the benefits it will be in almost constant use. Eat right and eat well.

Mary Dahlberg

Mary Dahlberg has been active with food preparation her whole life. Her mother had a step stool for Mary to be right by her side in the kitchen learning good techniques early on. Her delight to please the palettes of others took Mary into healthcare management of food and nutrition services for over 20 years. Mary and her husband now own Food Tools Plus, an e-commerce site to offer quality food preparation equipment. They carry a range of Home Food Dehydrators to fit the need of anyone.

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# Beef Jerky Recipes for Dehydrators: Easy steps to generating your personal fantastic beef jerky at residence

Beef is commonly consumed in America, Europe and Australia, and also a relative staple in Africa and East Asia. As beef counts as a type of red meat, it is a good source of essential minerals , which includes iron, phosphorus and vitamin B. With it becoming so widely popular, individuals have come up with quite a few distinct recipes and strategies to cook and method beef, and creating beef into jerky using dehydrators is perhaps 1 from the oldest ways readily available.

If you will be a fan of movies and films featuring cowboys, you would certainly have seen beef jerky generating several appearances. Holding strips of dried beef in their hands and biting them off bit by bit whilst riding on their horses, beef jerky is by far 1 with the most celebrated snack and sustenance foods. Most individuals will choose to purchase ready-made beef jerky off the shelf, with Wild Billâ€™s and Black Tiger being the more prominent brands obtainable within



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the industry. Men and women have been testing and trying out new flavors by mixing spices and sauces to present an assortment of flavors for beef jerky. The a variety of recipes for beef jerky take as long as several years to be formulated to perfection, which is why we are able to take pleasure in the rich, delicious beef strips right now.

As substantially as we love the handy and tasty beef jerky, the wellbeing issuse really should never be ignored, particularly since commercial beef jerky is typically highly processed with excessive preservatives for instance salt and other unmentionables. Over consumption of these preservatives may perhaps lead to wellness issues. To steer clear of this dilemma, why not make your own beef jerky making use of a dehydrator? Recipes can easily be discovered with minimal effort, as well as the only machinery you really require is often a food dehydrator. The top-rated dehydrators which come to mind include the Excalibur and also the Nesco Gardenmaster, which could be purchased at a price of less than \$ 300. For a healthier choice, youâll be able to search for the lower fat varieties of beef and fresh meat bought proper from the market is less costly from the start off. Favor some far more fascinating flavors on your beef jerky? Teriyaki sauce, Worcestershire sauce, barbeque sauce, ketchup, black pepper, the sky is the limit to produce your beef jerky all of the much more enjoyable.

So youâve the beef, the spices, the flavorings and a working

Recipes from The Weekend Chef (<http://theweekendchef.com>)



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dehydrator, so you are ready to create your individual beef jerky. Several superb beef jerky recipes for dehydrators are obtainable with a simple search, so you can hop correct into the approach of producing home-made beef jerky, which doesnât need too considerably time invested for the task. With all the right ingredients and tools at your disposal, the course of action is fun and easy! Once you begin creating your initial batch, youâll see how straightforward and satisfying it is.

If you are searching for beef jerky recipies, jerky generating tips, and straightforward how-to instructions, The Jerky FAQ at <http://www.jerkyfaq.com> is actually a complete guide to producing jerky at household, or finding beef jerky on the internet. Creating your own favorite jerky is less difficult than you think, and this satisfying snack continues to be hiding in plain sight for too long.

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