

# **MJG15**

## **15 Inch Jerky Gun**

### **Assembly & Operating Instructions**



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE, DO NOT OPERATE THIS PRODUCT!

HAVE QUESTIONS OR PROBLEMS? DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE.

If you experience a problem or need parts for this product, visit our website <http://www.buffalotools.com> or call our customer help line at **1-888-287-6981, Monday-Friday, 8 AM - 4 PM Central Time**. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.

**⚠ WARNING**

**Keep the work area clean and well lit.** A cluttered work area may cause accidents.

**Use a product designed for the job being performed.** Never use the machine for anything other than its intended purpose.

**Before and after use, wash all parts with warm soapy water.**

15 Inch Plastic Cylinder With Heavy Duty Aluminum Frame And Handle  
Includes 1-1/2 Inch Round Nozzle And 1-13/16 Inch Flat Nozzle  
For Turkey, Fish, Ground Beef, Steak & Venison Jerky Strips And Round Sticks  
Dry In A Dehydrator Or Oven To Make Your Own Homemade Tasty Jerky

### **Directions**

1. Clean the Jerky Gun thoroughly before use.
2. Follow the recipe and mix with desired meat and seasonings.
3. Wet your hands and form a log with the mixture.
4. Pull Jerky Gun plunger back in the full retracted position, then drop log into the barrel of the Jerky Gun.
5. Repeat step 4 until the barrel of the Jerky Gun is filled to 1" from the top. (Note: press mixture firmly into the barrel to squeeze out extra air.)
6. Select a nozzle for the desired style of jerky and secure in place by screwing. (Note: the flat nozzle is used for jerky, the round style is used for snack sticks.)

### **Jerky Making Tips**

Meat should be as lean as possible. Using lean meat will help the meat dry faster and aid in clean-up by decreasing fat drippings. Ground meat should be 80% to 90% lean. Jerky seasonings are available for all tastes or you can make your own.

### **Recipe**

- 1 pound meat
- 1/4 cup liquid smoke
- 1/4 cup soy sauce
- 1/4 cup Worcestershire sauce
- 1-1/2 teaspoons kosher salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon cayenne pepper, or to taste
- 1 teaspoon freshly ground black pepper

### **Oven Cooking Instructions**

(For Dehydrator Use, Follow Manufacturer Instructions)

Wrap meat in plastic wrap and freeze 30 to 60 minutes until firm, but not rock hard. (This makes it easier to slice evenly.) Using a sharp knife, slice the meat into thin strips about 1/4-inch thick.

Place liquid smoke, soy sauce, Worcestershire sauce, salt, pepper, garlic powder, onion powder, and cayenne pepper in a large zip-top freezer bag. Seal and squish to combine. Place beef strips in the marinade, re-seal, and toss to coat. Open bag, squeeze out all the air, seal, and refrigerate for 12 hours or overnight. Preheat oven to 250°F. Drain meat strips from marinade and pat dry with paper towels. Place a baking rack inside a jellyroll pan. Arrange beef strips on the rack in a single layer with room in between for air circulation. Bake for about 4 hours, until dry to the touch. Remove from oven and let air-dry in a cool dry place for another 24 hours. Store in a covered container or zip-top bag.