

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [NESCO](#) /

› [NESCO HJ-18 Jerky Spice Works Hot & Spicy Flavor Seasoning Instruction Manual](#)

NESCO HJ-18

NESCO HJ-18 Jerky Spice Works Hot & Spicy Flavor Seasoning Instruction Manual

INTRODUCTION

This manual provides instructions for using the NESCO HJ-18 Jerky Spice Works Hot & Spicy Flavor seasoning and cure. This product is designed to help you create delicious homemade jerky with a distinct hot and spicy taste. For optimal results, it is recommended to use this seasoning with a NESCO food dehydrator and jerky gun.

PRODUCT CONTENTS

The NESCO HJ-18 package contains 9 individual packets of Hot & Spicy seasoning and 9 individual packets of cure. Each set of seasoning and cure is formulated to prepare 2 pounds of ground meat, allowing for a total of 18 pounds of jerky per package.



Image: NESCO Jerky Spice Works Hot & Spicy seasoning box with prepared jerky in a bowl and a NESCO dehydrator in the background. The box highlights 'Hot & Spicy' flavor and states it 'Includes Seasoning & Cure for 18 lbs of Meat'. A bowl

of finished jerky is shown next to the box, with a NESCO food dehydrator visible in the background, indicating the product's intended use.

PREPARATION AND USAGE INSTRUCTIONS

Follow these steps to prepare your jerky using NESCO Jerky Spice Works Hot & Spicy seasoning:

1. **Prepare the Meat:** Use 2 pounds of ground meat, preferably 90/10 (lean) or less fat content ground beef. For best mixing, allow the meat to reach room temperature before proceeding.
2. **Mix Seasoning and Cure:** Combine one packet of NESCO Hot & Spicy seasoning and one packet of cure with the 2 pounds of ground meat. Mix thoroughly until the seasoning is evenly distributed throughout the meat.
3. **Form Jerky:** Form the seasoned meat into strips or sticks. For consistent results and ease of use, a NESCO® jerky gun is recommended.
4. **Dehydrate:** Place the formed jerky strips or sticks into a NESCO® food dehydrator. Follow your dehydrator's instructions for drying times and temperatures to achieve the desired jerky texture.



Image: This image illustrates the three primary steps for preparing jerky using NESCO seasoning. Step 1 shows mixing ground meat with seasoning. Step 2 depicts forming the meat into strips or sticks, ideally with a jerky gun. Step 3 shows the jerky being dried in a food dehydrator.

STORAGE

Store the NESCO Jerky Spice Works Hot & Spicy seasoning and cure packets in a cool, dry place. Once jerky is prepared, store it in an airtight container in a cool, dry place for optimal freshness.


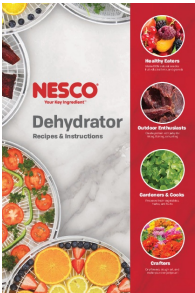
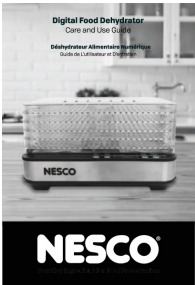
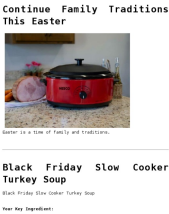
IMPORTANT INFORMATION

Statements regarding dietary supplements have not been evaluated by the FDA and are not intended to diagnose, treat, cure, or prevent any disease or health condition.

SPECIFICATIONS

- **Brand:** NESCO
- **Model:** HJ-18
- **Flavor:** Hot & Spicy
- **Item Form:** Flavoring (Seasoning & Cure)
- **Number of Items:** 1 (package containing 9 seasoning and 9 cure packets)
- **Units:** 19.8 Ounce (total net weight)
- **Package Dimensions:** 9.57 x 6.22 x 3.19 inches
- **Package Weight:** 1 Pound
- **Recommended Meat Source:** Cow (ground beef)

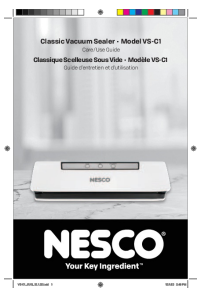
Related Documents - HJ-18

	<p>NESCO Dehydrator: Instructions, Safety, and Drying Guidelines</p> <p>A comprehensive guide to using your NESCO Dehydrator, covering safety precautions, operation of digital and analog models, drying techniques, packaging, testing, storage, and pre-treatment methods for optimal food preservation.</p>
	<p>NESCO Dehydrator Recipes and Instructions</p> <p>A comprehensive guide to using NESCO dehydrators, featuring recipes and instructions for drying fruits, vegetables, jerky, herbs, and crafts. Learn about proper preparation, drying times, temperatures, and storage for various foods.</p>
	<p>NESCO Digital Food Dehydrator Care and Use Guide</p> <p>A comprehensive guide for using and maintaining your NESCO Digital Food Dehydrator, including operating instructions, dehydrating tips for various foods, and warranty information.</p>
	<p>NESCO Culinary Inspiration: Recipes and Kitchen Tips</p> <p>Explore a collection of NESCO recipes for slow cookers, pressure cookers, and more, alongside practical kitchen and lifestyle guides. Enhance your family traditions with NESCO appliances.</p>



[NESCO Stainless Steel Adjustable Mandoline Slicer - Care and Use Guide](#)

Official care and use guide for the NESCO MS-818S Stainless Steel Adjustable Mandoline Slicer. Learn about safety, operation, cleaning, and maintenance.



[NESCO Classic Vacuum Sealer Model VS-C1 Care/Use Guide](#)

This guide provides care, use, and troubleshooting instructions for the NESCO Classic Vacuum Sealer Model VS-C1. It includes important safeguards, features, functions, operating instructions, cleaning and maintenance tips, and a one-year limited warranty.