

Jerking Meat

So pure is the atmosphere in the interior of our continent that fresh meat may be cured, or jerked, as it is termed in the language of the prairies, by cutting it into strips about an inch thick, and hanging it in the sun, where in a few days it will dry so well that it may be packed in sacks, and transported over long journeys without putrefying.

When there is not a time to jerk the meat by the slow process described, it may be done in a few small hours by building an open framework of small sticks about two feet above the ground, placing the strips of meat upon the top of it, and keeping up a slow fire beneath, which dries the meat rapidly.

The jerking process may be done upon the march without any loss of time by stretching lines from front to rear upon the outside of loaded wagons, and suspending the meat upon them, where it is allowed to remain until sufficiently cured to be packed away. Salt is never used in this process, and is not required, as the meat, if kept dry, rarely putrefies.

If travelers have ample transportation, it will be a wise precaution, in passing through the buffalo range, to lay in a supply of jerked meat for future exigencies.



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