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Explains how to cure meat at home using pickling brines and dry curing methods. Learn how to cure hams and bacon as well as the basics of sausage and making jerky.

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Morton salt | meat curing methods

Morton has carefully crafted three different meat curing products: Morton Tender Quick Mix, Morton Sugar Cure Plain and Morton Sugar Cure Smoke

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This Morton Salt Home Meat Curing Guide is a must for home meat processors. An illustrated book that explains how to cure meat at home using pickling brines and dry

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(1 tablespoon) of Tender Quick cure per pound of meat. Morton Salt's "A Complete Guide To Home Meat Curing", online and free for your enjoyment

The morton salt book: butchering lamb and curing

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