

## DRIED MEAT



Dried Meat is the saltiest of other meats that go through a similar process and can have 15% more salt. The meat goes through a longer and much more intense dehydration process. Meat blankets are stacked in dry environments to dehydrate and then sunk to finish curing.

Thus, due to the amount of salt and the curing time of this process, dried meat is less moist and lasts longer than similar ones.

The ideal is to let desalting for at least 2 hours and will look great prepared fried with spices.