

BEEF JERKY



The beef jerky is typical of Rio Grande do Sul, a region in southern Brazil and its dehydration process is very similar to that of dried meat. The difference is in the amount of salt used, because it is much saltier and has a firmer texture.

The beef jerky is prepared with high fat meats and usually the front cuts of the ox. The pieces are salted and taken to rest for a long period. After dehydration the meat is taken to dryness and remains for about 10 days.

The jerky has a more intense flavor and is excellent for making the beans much tastier.