

Gourmet Beef Jerky by Chris Slames (aka the Butcher's Son!)

- **USDA angus beef- top or bottom round roasts, hand selected and sliced by yours truly. Made to order so it arrives fresh! Vacuum sealed in high quality food safe plastic for safety and freshness. Food safety and your satisfaction are my top priorities.**
- **All flavors are \$25 per bag- each bag weights 2/3lb. Customers not picking up from my residence postage/shipping fees will be added to final total and typically range from 10 to 25 dollars depending on size and weight of final order.**

Sweet, Smoky, Non-Spicy

1. **Original-** Family marinade recipe, standard “teriyaki” flavor, smoky and sweet)
2. **Original (Black Pepper)** - Original marinade then sprinkled with fresh ground black pepper
3. **Original (Cracked Pepper N Garlic)-** Combine the trifecta of my original marinade with a fantastic duo finish of cracked black pepper and garlic
4. **Tropical Teriyaki-** Take your taste buds to the islands with flavors of pineapple, ginger, and soy. A great combination of sweet and salty.
5. **Honey Teriyaki-** A delicious blend of sweet and tangy, a good change up to the traditional flavors I have!
6. **Garlic/Green Onion Teriyaki-** **New Flavor!** As the flavor is named, expect both garlic and green onion blended nicely into teriyaki sauce to be the dominate flavors in this new addition to the menu.
7. **Sesame Ginger-** As the name suggests the sesame and ginger flavors really stand out in this one, light and flavorful!
8. **Pineapple Express-** **New Flavor!** This marinade is bursting with pineapple flavor (hence the name and ode to the movie) and other delicious flavors such as green onion, ginger and soy sauce.

BBQish (Smoky, Little Spice)

9. **Korean BBQ** –Long standing customers will remember this closely as sweet Asian BBQ; hints of garlic and plum sauce stand out in this unique BBQ flavor!
10. **Steakhouse** - A smoky/tangy flavor that will remind you of A1 steak sauce without the overpowering tanginess of A1. Hints of Worcestershire and black pepper finish this popular flavor!
11. **Smoky Mesquite** - A tasty marinade that will remind you of the Steakhouse flavor, but slightly different with more smoke flavor, less peppery/tangy flavor, and a hint of lime!
12. **Chipotle Molasses** – Like BBQ sauce? Like a tiny bit of heat that chipotle peppers bring? Then you will love this flavor, awesome BBQ flavor with a slight ting of chipotle heat at the end!
13. **Honey Bourbon** – Honey, clove, other spices really tickle your taste buds with this new flavor!
14. **Caribbean Jerk** - A sweet and spicy experience, with all the tropical flavors you would expect in a jerk marinade- topped with (or without upon request) fresh crushed red pepper to finish with a little extra heat!
15. **Hickory Brown Sugar-** As name suggests this flavor is an interesting blend of smoky hickory flavor and sweet brown sugar- very tasty!
16. **Baja Chipotle-** A tangy/smoky finish that you would expect from chipotle peppers. Not very spicy just tasty!

Unique Spices

17. **Carne Adovada- New Flavor!** This New Mexico staple is a blend of tomatoes, Hatch NM chile, red peppers, garlic, onion and is a delicious marinade that blends perfectly with beef. I then top it with a light sprinkling of inferno spice to give a nice burn.
18. **Original (Chili Blend)** - Original marinade then sprinkled with a blend of secret New Mexico chili powder and crushed red peppers. My families long standing favorite!
19. **Original (Inferno)** - For those who like it extra spicy! Original marinade then sprinkled with a unique chili powder blend that has extra kick of heat beyond my chili blend!
20. **Steakhouse (Habanero)** - First I marinate the meat in the steakhouse, then put the tabasco habanero sauce on top of that- for a tangy and spicy flavor that is addicting!
21. **Asian Trifecta- New Flavor!** Original marinade topped with Frank's sweet chili sauce and my inferno spice blend for the "trifecta" of flavors- salty, sweet, spicy!
22. **Sweet Asian Chili- New Flavor!** Very similar to Buffalo Wild Wings Asian Zing sauce, this interesting marinade is a good blend of sweet and spicy Asian flavors. If you want more heat request it with Inferno spice blend!
23. **Tropical Thunder-** The tropical teriyaki marinade then add some inferno spices on it to bring some heat with that sweet/salty flavor combo that the tropical teriyaki marinade brings.
24. **Carne Asada-** New manufacturer found for this flavor luckily! Flavor is slightly different than previous Carne Asada but I think you will still love! This marinade combines ancho and chipotle peppers, tamari, jalapeno puree, cilantro, onion, paprika, lime juice, and garlic into a flavorful blend you will enjoy! Has good spice as is but you can also request 1 step hotter with my chili blend or extra spicy with inferno spice blend on top.

Tabasco based sauces/spices

25. **Original (Tabasco)** - Original marinade then coated with regular Tabasco sauce. Not as spicy as the Habanero flavor, but a good kick for those who love Tabasco sauce!
26. **Original (Habanero)** - Getting up there on the spicy meter! Original marinade then coated in a Tabasco based habanero sauce, and lightly sprinkled with my chili powder blend.
27. **Original (Red Jalapeno Chipotle)-** Just the right amount of heat and smoky flavors of red jalapenos and chipotle peppers that Tabasco could have blended into this one- try it you won't be disappointed!
28. **Original (Cayenne Garlic)-** Another fantastic Tabasco based sauce that gives enough heat to tame your craving for spicy, and the garlic evens out the finish of this delicious flavor!
29. **Original (Scorpion)-** Not for the faint of heart, this Tabasco sauce uses scorpion peppers (2nd hottest pepper on the planet!). But if you are into serious heat this is the flavor for you!
30. **Original (Sweet & Spicy)-** A unique blend of exotic Asian flavors (ginger, pear juice) and Tabasco that you must try to believe! I top it off with the secret New Mexico chili powder to really bring all these flavors together.
31. **Original (Buffalo)- New Flavor!** Buffalo sauce on beef is a hard thing to get the taste just right- however Tabasco has finally done just that. Top my original marinade with this tasty buffalo sauce for a downright delicious trip down Buffalo road!

Frank's based sauces/spices

32. **Stinging Honey Garlic-** Instead of marinating the meat in the original marinade first, this honey garlic sauce is the only marinade used. Honey dominates throughout the chew with subtle garlic and cayenne pepper flavors at the finish.
33. **Original (Sweet Chili)-** Original marinade then coated with Frank's sweet chili sauce, which will remind you of almost a sweet and sour sauce like taste. Very tasty don't hesitate to try this one!

34. **Sweet Chili**- Prefer the sweet chili flavor being only marinade used? Get this jerky with only this tasty flavor dominating your taste buds.
35. **Original (Chili-N-Lime)**- Original marinade then coated with Frank's chili n lime sauce. This flavor is hard to describe but best try is a cayenne pepper type of heat you would expect from Frank's but with prominent lime throughout.
36. **Chili-N-Lime**- Marinate the meat only in the chili-n-lime sauce for even more prominent tastes of Frank's hot sauce and lime.

Tips from a jerky craftsman:

1. **My jerky uses no preservatives so try to enjoy within 1 – 3 months of purchase. If the airtight seal stays intact you can store it for longer if that is your desire, however the flavor may diminish. This jerky is meant to be enjoyed sooner rather than later!**
2. **Try warming up the jerky on a low setting in the oven or in the microwave briefly. Hot jerky right off the "press" tastes great!**
3. **So, you viewed my entire list of flavors and somehow didn't find anything that peaked your interest?? In that highly unlikely scenario, you can contact me about new flavors I am experimenting with and rare off the menu flavors I don't advertise due to extra time, effort, and costs associated with making those "hidden" flavors (additional charge per bag applies).**

Referrals always wanted- if you bring me a new customer, every time they hit \$100 dollars in orders, I will give you a \$25 bag for free. Just make sure I know that you referred them!

Website: www.butcherssonjerky.com (mostly information website for now, online ordering available hopefully in 2023!)

Instagram- [butcherssonjerky](https://www.instagram.com/butcherssonjerky)

Facebook page- <https://fb.me/ButchersSonJerky>

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