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# Menu Ideas

## Salt-Roasted Pecans

* 2 cups pecans
* 3 Tbs. butter, melted
* 1 1/4 tsp. fine sea salt

Preheat oven to 325°. Toss pecans and butter together; add salt and toss again. Spread in a single layer on a baking sheet. Bake about 15 minutes. Cook on baking sheet.

## Dried Beef Sticks

* 5 lbs. ground chuck
* 5 Tbs. quick salt
* 3 tsp. mustard seed
* 2 tsp. granulated garlic
* 2 tsp. cracked pepper
* 1 Tbs. hickory smoked salt
* 1 Tbs. liquid smoke

Mix beef and season. Place in a large covered container for three days. On third day, shape beef into sticks, and bake at 150° for 8 hours (turn half-way through).

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