

**BloombergBusiness**

# Where's the Beef?

Jerky is back, thanks to paleo dieters and purveyors who prove that nonbovine meats taste just as good spiced, smoked, and dried

by Elizabeth G Dunn  
1:57 PM EDT April 9, 2015



Photographer: David Brandon Geeting for Bloomberg Businessweek;  
Set: Yaron Pardo; Stylist: Priscilla Jeong

## **Ruby Bay Teriyaki Salmon**

*\$4.99 for 1.25 ounces*

Acme, a famed purveyor of smoked fish in Brooklyn, N.Y., recently introduced this line. Try the teriyaki, which uses smoked Alaskan King salmon seasoned with soy sauce and brown sugar before it's dehydrated.

## **Trader Joe's Sweet Sriracha Uncured Bacon**

*\$5.49 for 2 oz.*

Honey, garlic, and sriracha-style hot sauce are used to cure these exceptionally juicy bacon pieces. They're fully cooked, so they aren't overly chewy.

## **Gary West Elk**

*\$18 for 4 oz.*

The strips are made from antibiotic-free top round elk steak, marinated and smoked slowly over pear and hickory chips. It's a little tough to chew—but still delicious if you like game meat.

**Krave Honey Peach BBQ Pork**

*\$9 for 3.25 oz.*

Sonoma (Calif.) jerky specialist Krave, in collaboration with Whole Foods, sources pork from farms with the highest animal welfare standards, then infuses it with honey peach barbecue sauce. A nice smokiness balances the sweetness.

**Field Trip Crushed Chilies Turkey**

*\$6.50 for 2.2 oz.*

Field Trip's newest turkey jerky is flaming hot—if you don't like chilies, try the milder cracked pepper variety. Both are made without nitrites, preservatives, or high fructose corn syrup. They're low in calories, too.

**Golden Valley Natural Buffalo**

*\$8.99 for 3 oz.*

Want a meatier flavor? Tender buffalo creates a supple jerky, with savory and smoky undertones from a marinade of apple cider vinegar and paprika.

**Kaimana Teriyaki Ahi Tuna**

*\$7 for 2.75 oz.*

This hand-cut jerky is made on the Big Island of Hawaii from wild-caught premium ahi tuna, drenched in Kaimana's homemade teriyaki sauce, then slowly dried. It's softer and more pliable than the others.