

BEST BEEF

An anything-but-bland bite is created by air-drying rather than dehydrating, which maintains the juiciness. Kalahari Biltong Spicy Peri Peri, \$8, eatbiltong.com



CRAVING IT

Jerky 2.0

No longer the dried-out meat you'd find only in a gas station, the snack staple is now made with grass-fed beef, sustainably sourced salmon, and free-range turkey. Also: vegan options! We chomped on a whole bunch to find ones worthy of a spot in your backpack for your next hike.

SEAFOOD ALL-STAR

Even fish foes will get hooked on these smoked salmon snacks that are packed with omega-3s.

Fishpeople Sweet + Smoky Original Wild Alaskan Salmon Jerky, \$8, fishpeopleseafood.com



MUSHROOM MVP

Mushrooms are a great meat swap; this bag is proof. Soy sauce and brown sugar create the perfect sweet and salty balance. Shrooms Original Portabella Mushroom Jerky, \$6, itsa-mushroom.com



VEGAN FAVE

Sick of veggie chips? (It's okay, everyone needs a break!) Try iron-rich pea protein-based strips that mimic the texture of classic jerky. Krave Vegan Plant-Based Jerky Korean BBQ, \$6, kravejerky.com

TOP TURKEY

Big slices of turkey breast (no off-cuts here, thank you!) and other flavorful ingredients are what make a bag of these peppery pieces almost too easy to polish off. Perky Jerky More Than Just Original Turkey, \$6, perkyjerky.com

