



Dehydrated Chicken Jerky Dog Treats

For this recipe, all that is needed are chicken breasts. To dehydrate, lean meat is best advised as fat contains too much moisture and can damage the drying process and storage time. If you don't want excess fat, use skinless chicken breast.

Directions:

1. First, ALWAYS WASH YOUR HANDS
2. Chop up unwanted fat from raw chicken breast
3. Slice the meat about 1/8" to 1/4" inch thick
4. Prepare the sliced meat into the dehydrator trays
5. For 8-12 hours, dehydrate the meat at 155°F
6. To make sure no bacteria are remaining, bake in an oven for 10 mins at a temperature of 175°F



Source: UCANR

Dehydrated Sweet Potato Dog Treats

1. Always wash your hands first
2. Wash sweet potatoes and pat dry them after
3. There's no need to peel these potatoes, only chop them into 1/8" to 1/4" thick slices.
4. Prepare them in the dehydrator trays.
5. For 8-12 hours, dehydrate the potatoes between 120°F and 130°F

How to make Dehydrated Dog Foods in a Regular Oven

If you're a bit curious and want to try out dehydrated dog foods without looking to invest in a dehydrator, you can make these with just a regular oven. All you have to do is preheat the oven at a low temperature. For most fish, use 145°F and use 160°F for poultry. After that, please wait for it to cook for the same amount of time recommended in a dehydrator.

How to store Homemade Dehydrated Dog Foods

The key to storing homemade dehydrated dog foods is keeping them in an airtight container. Ziplock® bags, screw-top jars, and plastic or glass Tupperware work well. But if you don't have those, you can always buy resealable storage bags. After that, you can store the containers in your refrigerator or even at cool room temperature for about two weeks. Just remember that the container must be airtight.