

Homemade Dehydrated Dog Food Recipes

Dehydrated Chicken Jerky Dog Treats

In this recipe, all you need to have is chicken breast. In dehydration, lean meat is best-advised because fat contains too much moisture and can damage the drying process and storage time. If you don't want any excess fats, use skinless chicken breast and chop any other remaining pieces of fat and skin.

Step-By-Step Instruction

1. Before anything else, ALWAYS WASH YOUR HANDS FIRST
2. Chop up unwanted fat from raw chicken breast
3. Slice the meat for 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 between 155°F
6. To make sure no bacteria are remaining, bake in an oven for 10 mins at a temperature of 175°F

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 great in these foods. 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.

Source: [Homemade Dehydrated Dog Food \(topdogtips.com\)](http://topdogtips.com)

Vegetable Medley

2 large sweet potatoes
½ pound green beans
2 red bell peppers

1. Fill a stockpot about three-quarters full of water and set to boil. If the water boils before you're done prepping, just turn it down to medium-low until you need it. It will perk back up quickly.
2. Rinse all your veggies well.
3. Snap or snip the ends off your green beans and set aside.
4. Peel sweet potatoes and slice into 1/4" pieces, rounds, or strips. If you have a mandolin, this step goes quickly.
5. Put green beans and sweet potatoes in boiling water to blanch for 4 minutes.
6. Add ice and cold water to a large bowl to drain blanched veggies when they're ready.
7. Prep sweet bell peppers by removing seeds and white pith. Slice into 1/4" strips.
8. Remove beans and potatoes when done by dipping a long-handled strainer into the boiling water, draining a second, then pouring veggies into ice-bath.
9. When all veggies are removed from boiling water, add the bell pepper strips and blanch for 1 minute, then add to ice bath.
10. When all veggies are cooled, proceed to the drying stage.
11. On a large cookie sheet or sheet pan, place a clean dry tea towel or two layers of paper towel.
12. Place cooled veggies onto the dry towel, adding another towel on top and another layer of veggies on top of that until the veggies are nestled in. Pat or squeeze gently.
13. Layer dried veggies onto dehydrator trays, taking care to make sure nothing is touching.
14. Dehydrate between 110-140 degrees for at least 8 hours.
15. If you want your sweet potatoes chewier, you can pull them out and continue drying your other veggies to the crisp stage.
16. When fully dehydrated, allow veggies to cool to room temperature, then pack loosely in an airtight container or bag.

Notes:

- For crisper veggies, keep them in the dehydrator longer.
- You can use your oven instead of a dehydrator, set to lowest possible setting and start checking dryness at 4 hours and every 30 minutes or so thereafter.
- Veggies dried crisp will last longer than veggies dried to the chewy state.
- Chewy veggies should be eaten in the next couple days or kept in the fridge ideally.
- Crispy dried veggies should last 2 weeks in an airtight container.

Apple treats

2.5lbs organic apples
1 ½ ground cinnamon

1. Wash, peel and core apples
2. Slice apples thin and even, about 1/4" with a mandolin or knife
3. Lay sliced rings on dehydrator trays, leave a small amount of space around each slice to allow air to circulate
4. Sprinkle apple slices with a very light dusting of cinnamon
5. Dehydrate at 135°F (57°C) for 6 to 8 hours, check at the 6-hour mark and continue to dry depending on the desired texture and if they will get eaten fast or stored
6. Check for, both inside and outside of rings, ideally slices will feel dry and leathery without being sticky
7. Tear an apple slice in half to check for moisture on the inside, it should resemble a dry sponge-like texture
8. Once done, cool for several hours and store in an airtight bag or container - make sure they are completely cool so as not to create any moisture
9. Give one to your pup, and to yourself and then store the rest in a dry, cool, dark place for up to a month

Jerky treats

Protein options

- A lean cut of beef like flank steak with little or no marbling
- Chicken breast or thigh (there will be some fat trimming for thigh but we all know it's tastier than breast!)
- Salmon (it's a fatty fish so you'll want to keep this jerky in the fridge but your dog will go WILD for the flavor). Check for bones and remove with tweezers.
- Any white fish. Check for bones and remove with tweezers.

Marinade:

- 1 cup unsweetened pineapple juice
- 1/2 cup liquid aminos (this is like low-sodium, gluten-free soy sauce you can find in the health food section of your grocery store. You can substitute with low-sodium soy sauce if you can't find this product in your area)
- 1/2 cup apple cider vinegar
- A splash of fish sauce
- A pinch of powdered ginger

1. Mix up your marinade. You will need one batch of marinade per pound of meat.
2. Prep your lean meats by first removing all visible fat and discarding.
3. Slice your proteins into whatever shape you like, bearing in mind that thinner cuts will dehydrate faster.
4. Place your protein in the marinade, stirring to make sure everything is evenly covered.
5. Marinate in the refrigerator for 4-24 hours.
6. When you're ready to dehydrate, preheat your dehydrator to 160 degrees F, or your oven to 160 degrees F or your lowest setting.
7. Remove all the trays from your dehydrator. You don't want to get raw meat juice all over the trays you aren't using and it will increase airflow dramatically.
8. Strain protein from marinade, patting dry with a paper towel.
9. Place sliced meats onto trays, making sure to leave enough room between every piece for good airflow.
10. Place trays in the dehydrator leaving good space between each tray if you can.
11. Set timer for 4 hours.
12. Check for doneness at 4 hours for the dehydrator, 3 hours if you're using the oven since the temp will likely be higher. You want to see the meat shrunk by at least half, dark and consistent in color, and dry all the way through. The meat should bend but not feel rubbery or puffy (chicken, I'm looking at you).
13. When meat is completely cooled, store in an airtight container.

Note:

Jerky will keep for one week on your counter or two weeks in the fridge. If you want it to last for a couple of months you could use a vacuum sealer. But we're pretty sure your dog will help you make it disappear in a matter of days, if not hours.

Peanut butter banana chips

1 overripe banana
½ cup powdered peanut butter

Method:

1. Slice banana into slices that are about as thick as a quarter. The thinner the easier it is to dehydrate.
2. Coat each slice with the peanut butter powder. Coat on the front and back.
3. Place slices on the dehydrator tray so that they are not touching and evenly spaced out.
4. Place the tray on the dehydrator and put the lid on. Set the temperature to 135 and the time for 8 hours.
5. When it is about halfway done, flip all the slices over.

Source: [DIY dehydrated dog treats: Easy recipes to make for your pooch | PetsRadar](#)