

# Pet Treat Maker

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ingredients  
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healthy pets!



  
**Recipes  
and  
Instructions**



# Pet Treat Maker

Liz Palika is the author of *The Ultimate Dog Treat Cookbook* who has contributed the dog treat recipes published in this book. She found herself following in her grandmother's footsteps - not for people, but for dogs. It was easy for her to make good treats, especially for her dogs, because they'll eat anything she gives them, and they always appreciate her efforts. By making homemade dog treats, she controlled the ingredients she used. She made sure the ingredients were good quality, and avoided those she didn't want her dogs to eat. It was important to her that her dogs ate well, because she wanted them to be with her as long as possible. All the dog treats in this book were tested in her kitchen and in the kitchens of several willing volunteers.



*Thank You...*

to **Rebecca Klobucher, DMV**,  
who scrutinized all these recipes to  
make sure that your pet(s) could  
safely indulge in them.



Pet  Treat Maker

## Recipes and Instructions



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## Important Safeguards

*This product is designed for household use only*

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electrical hazards, do not immerse blower or any part of the Pet Treat Maker cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow the unit to cool before putting on and taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner.
7. The use of accessory attachments, not recommended by the appliance manufacturer, may cause hazards.
8. Sharp utensils should not be used inside the Pet Treat Maker.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not use outdoors.
11. Do not place on or near a hot gas or electrical burner or in heated oven.
12. Do not use this appliance for other than its intended use.

### SAVE THESE INSTRUCTIONS

NOTE: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Short Cord Instructions - A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the table top or counter where it can be pulled on by children or tripped over unintentionally.

## Pet Treat Maker Use & Care

**Before using your Pet Treat Maker for the first time, wash the trays and top cover in warm, soapy water or in the dishwasher on the top rack (remove before drying cycle). Caution: Do not put the power unit/blower in water or in the dishwasher. Wipe with a damp cloth.**

- Set base tray on a sturdy countertop or table, away from sinks or any source of water.
- Stack additional trays on base tray. Your Pet Treat Maker requires a minimum of 5 trays to operate properly; the base tray is included as one of your 5 trays. (You may expand your Pet Treat Maker to 7 total trays with the use of Add-A-Tray® accessories.)
- Place top cover on top tray, insert blower into trays and rotate to lock in place.
- Plug cord into an electrical outlet, switch power to ON and you're ready to dehydrate!

### Trays and Top Cover

Pet Treat Maker trays and top cover are easy to clean. Simply soak in warm water with a mild detergent for several minutes. A soft bristlebrush will loosen food particles that resist softening by soaking. Do not clean with any metal objects or scouring pads, as they tend to damage the surface.

**Trays and top cover can be washed on top rack of dishwasher, but remove before drying cycle.**

### Blower

It is important that the air vents on blower remain clean and unobstructed. UNPLUG BLOWER BEFORE CLEANING. Use a damp cloth or towel to remove dried food particles from blower. Do not use scouring pads, abrasive cleaners or sharp utensils. Avoid dripping any liquid into electrical parts. Do not operate blower alone, or use in any capacity other than the intended use. NO NOT OPERATE NEAR OR IMMERSE BLOWER IN WATER OR OTHER LIQUID.

### Precautions

When drying meat and dairy products, blot frequently with a paper towel to absorb excess oils.

### Follow these safety rules when dehydrating foods:

- Wash hands thoroughly prior to handling food.
- Clean all utensils and containers with a mild solution of detergent, bleach, and water before using.
- Make sure all counter surfaces and cutting boards are thoroughly cleaned.
- Keep foods in refrigerator before preparing for drying. Store dried foods in refrigerator or freezer.
- After opening sealed containers of dried food, use food as soon as possible.
- Store unused portions of dried food, tightly sealed, in refrigerator to maintain freshness and quality.
- Do not dehydrate foods that have been prepared with or marinated in alcohol.
- Trays are only intended to be used with your Open Country® Pet Treat Maker.
- Do not use in a conventional oven or with any other appliance.
- Do not spray vegetable oil directly onto surface of trays.



## General Drying Guidelines

There are no absolutes and quite a few variables in food dehydration. The only way to become proficient is to dry, dry, and dry some more! Certain varieties of produce, the humidity in the air, and even methods of food handling make a difference in the drying time and quality of dried product.

- To save nutrients and produce a quality product, it is necessary to work fast in preparing foods to dry. Once placed in the Pet Treat Maker, foods need to dry continuously for the recommended time. Do not turn off the Pet Treat Maker and leave partially dried foods sitting on the trays, as they may spoil or develop "off" flavors.
- Spread all foods evenly to dry in single layers. If slices overlap, the areas that are overlapping will take twice as long to dry.
- Do not add fresh product to a partially dried batch. It will slow the rate of drying for both products. It is possible however to combine partially dried foods onto fewer trays.

### Labeling

All dehydrated foods should be labeled with the name of the product, date dried and quantity or weight. Clear labeling allows you to rotate foods to minimize waste and nutrient loss.

### Storage

The storage area should be cool, dry, and as dark as possible. The darker and cooler the storage area, the longer the dehydrated foods will last with good quality and nutritional value. For every 18°F (10°C) drop in storage temperature, the shelf life of dehydrated foods increases three to four times. The ideal storage temperature for dehydrated food is 60°F (15°C) to below freezing. The ideal storage place is your freezer or refrigerator; particularly for storing low-acid foods such as meats, fish, and vegetables.



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## General Drying Guidelines cont...

All fruits dried with skins intact should be packaged and frozen for a minimum of 48 hours to prevent any possibility of insect infestation. Onions and tomatoes are especially prone to absorbing moisture from the air and should be packaged immediately after removing from the Pet Treat Maker.

### Record Keeping

Recording the following information can be helpful in improving your dehydrating techniques and determining quantities of food to dry each season.

- Date dried.
- Quantity dried, including weight of product before and after drying.
- Drying time.
- Packaging: size of containers and packaging materials used.
- Storage temperature.
- Length of storage time before use.

By labeling storage containers with the contents and date dried, you can keep track of your supply, rotate as needed, and avoid mix-ups.

**For best operation, always use at least 4 trays when drying in your Pet Treat Maker.**

### Drying Time

Drying times may vary, depending on the type and amount of food, thickness and evenness of the slices, percentage of water in the food, humidity, temperature of the air and the altitude. Drying times may also vary greatly from one area of the country to another and from day-to-day, depending on the climatic conditions. Record keeping helps you predict future drying times for specific foods.

### Testing For Dryness

Food must be carefully monitored near the end of the dehydration process to prevent over-drying. Over-dried foods lose quality in texture, nutrition and taste. To test for dryness, remove a piece of food, allow it to cool, and feel with your fingers to determine dryness:

- Fruits should be pliable and leathery with no pockets of moisture.
- To check if fruit is dry, tear a piece in half and watch for moisture beads along the tear. If there aren't any, it is sufficiently dry for long term storage.
- Fruit roll-ups should be leathery with no sticky spots.
- Jerky should be tough but not brittle.
- Dried fish should be tough. If the fish is high in fat, it may appear moist to the high oil content.
- Vegetables should be tough or crisp.



## Sarge's Cheese Rolls

2 cups whole wheat flour  
1/4 cup cornmeal  
1 cup cheese  
1 egg  
3/4 cup water  
3/4 cup fine grated Parmesan cheese (set aside)

- Mix all ingredients except Parmesan cheese.
- Knead dough until thoroughly mixed.
- Roll dough and cut with your Pet Treat Cutters.
- Roll shapes in Parmesan cheese.
- Dehydrate approximately 4 - 5 hours or until dry.

This recipe is a must try. Cats like them also, just make smaller shapes.



## Scruff's Peanut Butter Dog Biscuits

1 2/3 cups water  
1/3 cup oil  
3 tablespoons peanut butter --we recommend natural peanut butter – no sugar added  
1 teaspoon vanilla  
2 cups whole wheat flour  
1/2 cup cornmeal  
1/2 cup oats

- In a large bowl, combine flour, cornmeal, and oats. Stir in oil, peanut butter, vanilla and water.
- Knead till smooth, adding more flour or water as necessary. Roll out the dough to about 1/4" thick.
- Shape into bars or cut with bone-shaped pet treat cutter.
- Dehydrate approximately 7 - 8 hours or until completely dry. Add time if needed as treats should be VERY dry.

Sarge's Cheese Rolls



## Vegetarian & Vegan Dog Treats

If you have your dog on a vegetarian or vegan diet, this is a treat your dog will love. You can substitute just about any fruit or vegetable in this great vegetarian dog treat recipe to add variety.

2 3/4 cups flour  
3/4 cup dry milk powder  
1/2 cup vegetable oil  
3 tablespoons brown sugar  
2 vegetable bouillon cubes; dissolved in 3/4 cup boiling water  
2/3 cup carrots, green beans, apples, or blueberries  
1 egg (optional)

- In a large bowl mix all ingredients and form into a ball. Dust cutting board with flour, and roll out the dough to about 1/4" thick.
- Cut with bone-shaped pet treat cutter.
- Dehydrate approximately 6 - 8 hours or until completely dry.



## Turkey and Sweet Potato Dog Treats

This recipe can be served at any time of the year but will make wonderful treats at Thanksgiving so you can include your dog in the festivities. They are also attractive treats and when packaged with clear cellophane and a ribbon make great gifts for friends with dogs.

Makes about 3 dozen treats, depending upon the size of the treats.

2 cups turkey, cooked  
1 cup water  
1 cup sweet potato, cooked until soft  
1 tablespoon molasses  
1 1/2 cups oatmeal, dry, uncooked  
3 dozen cranberries, fresh or frozen

- Shred or chop cooked turkey into small pieces.
- Put turkey and water in food processor or blender until a thick paste. There should be no meat chunks.
- Add sweet potato and molasses to meat and puree until a thick paste.
- Pour or spoon mixture into a large bowl. Add oatmeal and mix well. The dough should not be too wet or runny; if it is, add a little more oatmeal.
- Spoon dough onto dehydrator tray by teaspoonful.
- Place a cranberry on top of each treat, pressing it in slightly so berry stays on treat.
- Dehydrate four to five hours or until thoroughly dry but not crispy.

Store in an airtight container in refrigerator about three weeks.

To give as a gift, place treats (cranberry side up) on a decorative holiday paper plate. Wrap in clear or holiday-colored cellophane and gather cellophane at top of plate. Tie with a holiday-colored ribbon.

Variations:

- Use fresh or frozen blueberries instead of cranberries.
- Use cooked potatoes instead of sweet potatoes.

## "Make Your Own" Scoobie Snacks

2 2/3 cups whole wheat flour  
1/2 cup powdered milk  
6 tablespoons butter, melted  
1 teaspoon lecithin granules  
3 teaspoons honey  
1 egg, beaten  
2/3 cup water

- Combine first 6 ingredients and mix well.
- Blend in egg and ice water. Mix until it forms a ball.
- Roll out to 1/4" thickness. Cut with bone-shaped pet treat cutter and place on a greased fruit roll sheet.
- Position on dehydrator trays and dry 8 to 10 hours or until hard.

Lecithin (found in the health food section of most grocery stores, drug stores or health food stores) helps dogs keep a shiny coat.

## Huck's Favorite Sweet Potato Chews

This is a very simple dog chew/treat. My dog, Buttons, absolutely loves this one and it is very easy to make.

Thoroughly wash sweet potatoes. Slice the sweet potato into 1/4" slices. You can also cut lengthwise and slice into 1/4" strips.

Dehydrate approximately 6-8 hours until they reach a chewy texture. For crunchier treats, dehydrate longer until desired consistency is reached.

## Training Treat Extraordinaire

During my taste testing of recipes, I took this nutritious and good tasting treat to a training session with therapy dogs from the Foundation for Pet Provided Therapy in Oceanside, Calif. The dogs and their owners were rehearsing for an upcoming demonstration at a local assisted living facility. All 12 of the dogs enjoyed this treat, from the tiny Toy Poodle, Cody, to the Australian Shepherd, Taco.

1 lb ground beef  
1/2 cup red kidney beans, canned  
1 cup zucchini, fresh, grated  
1/2 cup applesauce  
1/2 teaspoon sage, finely ground

- Sauté ground beef, breaking up chunks as meat is cooking until all meat is crumbled.
- Drain liquid from kidney beans and save liquid.
- Put beans and zucchini in food processor or blender and puree until a thick paste.
- Add meat, applesauce and sage to mixture in processor and puree. If mixture is too thick, add some of the liquid from beans but just enough to process. There should be no chunks of meat or beans when done.
- Put round tip on jerky maker and then fill jerky maker with mixture.
- Squeeze out four-inch long treats on dehydrator trays. (If there are chunks of meat or red kidney beans, the jerky maker will clog.)
- Dehydrate 3 to 5 hours depending upon how wet the mixture is. Treats are done when completely dry.

When treats are cool, they may be broken up into training treat-sized pieces.

Store in an airtight container in refrigerator. Excess may be frozen.

## Leftover Magic

This recipe uses leftover meats to create tasty, crunchy dog biscuits your dog will love. You can use just about any meat leftover from your meals as long as the meat is not overly spicy or greasy. (Meatloaf or baked chicken is good; seasoned meat for tacos is not!)

Makes 12 three-inch long dog biscuits.

1 cup of meat, cooked (chicken, turkey, beef, or bacon; or a mixture of two meats)  
1/3 to 1/2 cup water  
1/2 cup uncooked oatmeal, plain  
1/2 cup oat bran flour

- Cut or shred meat into small pieces. Put in food processor or blender.
- Add about 1/3 cup of water to blender. Puree until the meat is a thick paste. If blender is laboring, add a little more water.
- Spoon mixture into a bowl. Add oatmeal and flour, stir well.
- When mixture gets too stiff to stir, knead dough until it is well mixed. Form dough into a ball.
- Place ball on a floured bread board and with a rolling pin, roll out to about 1/4 inch thick.
- Using a dog bone-shaped cookie cutter (I used a three-inch long one) cut out the dog bone shapes and transfer to a dehydrator tray.
- Dehydrate for 3 to 4 hours, depending upon how much water you had to add to meat mixture, how thick the dough was when you rolled it out, and what size cookie cutter you used. Remove biscuits from dehydrator when they are very dry and crunchy.

Store in an airtight container in refrigerator. They will remain good for three weeks.

1/2 biscuit is good for a small dog; a whole biscuit is great for a larger dog.



## **Parmesan Bacon Chicken Strips**

After making a batch of these treats, I took them to a training class at Kindred Spirits Canine Education Center in Vista, Calif. to do some taste tests. This treat was enthusiastically eaten by all the dogs, from Chihuahuas to Great Danes, and the owners were disappointed I couldn't share the recipe with them right then and there!

Makes about two dozen strip-sized treats; depending upon the size of the chicken breast and how thinly you slice them.

2 large chicken breasts, deboned  
2 tablespoons sunflower seeds, hulled, roasted  
2 tablespoons Parmesan cheese, dry, grated  
2 tablespoons flour (can be wheat, rice, oat or barley)  
2 tablespoons bacon, cooked, crumbled

- Cook chicken thoroughly. Set aside to cool slightly, then slice into 1/4 to 1/2 inch slices.
- Put remaining ingredients (not chicken) in food processor or blender and grate until a fine powder. Put powder in a pie pan or shallow bowl.
- Take one slice of chicken and dampen under running water, shaking off excess water, and then place in dry mixture. Using tines of fork, press chicken into mixture, flattening chicken slightly but also pressing mixture into the meat. Turn chicken slice over and press again. Then place slice on Pet Treat Maker tray.
- Repeat process for all of the chicken slices.
- Dehydrate 3 to 5 hours in the Pet Treat Maker. When chicken is done, it should be dry, with no moisture remaining, and break easily.

Store in an airtight container. If not used within a week, refrigerate up to three weeks although excess can be frozen.

One chicken strip is great for a small dog; two strips for a larger dog. These also work well as training treats when broken into smaller pieces.

## **Nutty Chicken Dog Treats**

This tasty recipe was the favorite of quite a few dogs whose owners called them discriminating or picky about their treats. Although chicken is the number one ingredient, this treat has a nice nutty smell.

2 cups chicken, cooked, and diced or finely shredded  
1 cup water  
1 cup grated summer squash, fresh  
1 cup rice flour  
1/4 cup flaxseeds  
1 tablespoon peanuts, unsalted  
1 tablespoon walnuts

- Put cooked chicken in a food processor or blender. Add water and puree until there are no more meat chunks. Pour into a bowl and set aside.
- Rinse and dry blender.
- Put flaxseeds, peanuts and walnuts in blender and chop until the pieces are fine. (Not a powder but small pieces.)
- Add nut mixture, squash, and rice flour to meat mixture and mix well.
- Drop by treat-sized teaspoonful on the Pet Treat Maker trays. Dehydrate for 5 to 7 hours or until the outside is dry. The inside will be soft.

Treats can be stored in refrigerator about three weeks in an airtight container. Excess can be frozen.

Makes about four dozen treats depending on size of the teaspoonful.

Variations:

- Replace chicken with cooked turkey.
- Replace squash with zucchini.
- Replace rice flour with potato flour.



## **Kealy's Favorite**

Kealy is a tiny Pomeranian with a fluffy, golden coat. Kealy really likes this recipe and when I have some in my training treats bag, she will follow me around and sit prettily in front of me in hopes that I will give her more!

Makes about three dozen treats, depending upon the size of the treats you make.

2 cups chicken, cooked, chopped into small pieces or finely shredded  
1/2 cup applesauce, unsweetened, no cinnamon  
1/2 cup spinach, fresh, finely chopped  
1/2 banana

- Put all ingredients in a blender or food processor and puree until a thick paste.
- Drop by teaspoonful onto Pet Treat Maker trays. (Smaller spoonfuls for small dogs and larger spoonfuls for bigger dogs.)
- Dehydrate 3 to 5 hours depending upon the size of the treat. (The outside of the treat will be dry and the inside soft.)
- When done, let treats cool on tray.

Store in an airtight container. Treats should be refrigerated if not used within several days. They can also be stored in refrigerator for a couple of weeks. Excess treats can be frozen.

Two to three treats for a small dog; four to five for a larger dog.

Variations: Any of these substitutions will work just as well in this recipe, and your dog will be just as enthusiastic about it. I grew the spinach, green beans, zucchini and summer squash in my garden so I just use what is ready to be picked in making these treats. If you don't have a garden, check at your local farmers market for what's fresh.

- Substitute turkey for chicken.
- Substitute green beans, cooked and finely chopped, for spinach.
- Substitute grated fresh zucchini for spinach.
- Substitute grated fresh summer squash for spinach.

## **Beefy-Beef Dog Treats**

This recipe concentrates the smell and taste of beef with just a touch of sage, a spice that most dogs enjoy. These treats smell so good while they're cooking that you'll keep coming back into the kitchen to inhale! Gina, a Rottweiler, and one of the dogs I use for taste testing the treats, loves these. She kept offering me tricks - shake, roll over, touch my hand, and more - in hopes of getting just a few more treats!

Makes three to four dozen treats depending on how small you cube the meat.

1 lb beef stew meat, or other beef trimming scraps, cut into 1/2 inch cubes or pieces  
1 teaspoon sage, finely ground  
1 tablespoon beef bouillon, dry, with no other added ingredients (some include spices, onion and garlic)  
2 cups water

- Put water and beef in a large frying pan. Turn heat to low. Sprinkle meat with sage and beef bouillon.
- Let simmer so meat cooks slowly, stir occasionally.
- When meat is thoroughly cooked (no pink inside) use a slotted spoon to lift meat out of pan. Place meat on dehydrator tray. (Save the water for your dog's next mealtime!)
- Dehydrate 3 to 5 hours or until completely dry, depending on how small or large you cut the meat.

Store treats in airtight container in refrigerator. Treats will be good for about three weeks. Excess treats can be frozen.

Two to three pieces of meat will serve as a treat for a small dog; four to five for a bigger dog.





## **Logan's Beef and Cheese**

Logan, an Australian Shepherd, is not always the best dog for me to use for taste tests as he likes just about everything that comes out of my kitchen. When he sees me arrive at the Kindred Spirits dog training yard, he rushes to greet me, sniffing me to see if there is anything new. But he showed even more interest in these treats and when offered several different kinds of treats at the same time, he chose these every time.

2 cups beef, cubed to about 1/2 inch square  
1 cup water, approximately  
1/2 cup feta cheese, crumbled  
1/2 cup green vegetables (spinach, broccoli, or green beans) finely chopped  
2/3 cup flour  
1 tablespoon beef bullion  
1/2 teaspoon sage, finely ground

- Put cubed meat in frying pan and add enough water to cover meat. Cook over a low to medium heat until meat is well done. Do not let water completely evaporate; add more if needed.
- Put meat in food processor or blender and add one cup water from pan with meat juices. Puree until smooth.
- Pour into a bowl and add remaining ingredients. Mix well.
- Spoon mixture by teaspoonful (single treat size) onto Pet Treat Maker trays.
- Dehydrate 5 to 7 hours or until completely dry outside. They will be soft inside.

Makes about 4 dozen treats.

Store in airtight container in refrigerator where they will remain good for about three weeks. Excess can be frozen.

Variations:

- Replace feta cheese with same amount of grated cheddar cheese.
- Replace green vegetables with finely grated carrots.
- Replace sage with paprika.

## **Pet Treat Maker**



## **Boots' Kitty Crackers**

2-6 ounce cans undrained tuna  
1 cup cornmeal  
1 1/3 cups flour  
1/2 cup water

- Mix all ingredients in bowl with your hands.
- Roll out to 1/4 inch thickness and cut out your fish-shaped pieces.
- Dehydrate for 2 to 3 hours or until dry.
- Give to your cat and watch them gobble it up.

## **Xena's Special Salmon Treat**

It is much more difficult to create treats for cats than it is for dogs because cats can be so picky. Some cats like hard crunchy treats while others like soft ones. Some cats like fish while others like beef. This is a favorite of Xena's, my large tiger-striped cat, as well as most of the cats we used for taste testing.

6 ounce can of salmon in water (drained)  
1/3 cup of cat grass, fresh (oat, wheat or barley grass grown inside for your cat – do not use grass from your yard that has been treated with fertilizers or other chemicals)

- Put salmon in a small bowl and shred into small pieces.
- Chop cat grass into small pieces, between 1/3 and 1/2 inch in length.
- Put grass in bowl and mix salmon and grass.
- Place mixture on Clean-A-Screen® on Pet Treat Maker tray. Some grass will stick to the fish but not all. That's okay.
- Dehydrate two to three hours or until salmon pieces are thoroughly dry.

Remove fish and grass pieces from Clean-A-Screens® and put into a plastic food storage bag and store in refrigerator.

Offer a few bits of fish and grass as treats.

Variations:

- Use canned tuna instead of salmon.
- Use fresh catnip instead of cat grass.
- Dehydrate fish alone and then add dry catnip before offering as a treat.

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## **Boots' Kitty Crackers**



## **Tiny Shrimp Cat Treats**

This very simple recipe was a favorite with many of our taste test cats. Havoc, a huge, 13-year-old Russian Blue, ate this with gusto and he's usually very picky!

Makes as many treats as there are shrimp in the can; usually at least two dozen.

4 ounce can small peeled shrimp, drained  
1/3 cup catnip flowers, fresh

- Put shrimp in a small bowl.
- Chop catnip flowers into 1/4 inch pieces. Although some leaves are fine, discard stems.
- Add flowers to shrimp and mix, taking care not to break the shrimp.
- Some of the flowers will stick to the shrimp; others will not and that's fine.
- Put shrimp and flowers onto dehydrator tray.
- Dehydrate about two hours or until thoroughly dry.

Remove shrimp and flowers from tray and store in an airtight container in refrigerator. One or two shrimp and a pinch of flowers makes a good treat for most cats.

Variation:

- If you can't find any fresh catnip flowers, you can use dehydrated or dried catnip. Just add it to the dehydrated shrimp as you serve your cat a treat.





## Dried Catnip

Many cats enjoy the mild stimulating effects of catnip and their owners definitely enjoy watching their cats play with this herb. Even the most dignified of cats will act like silly kittens when rolling in catnip! You can find catnip plants at any plant nursery that sells herbs and even many hardware or discount store nurseries. Plant catnip in a sunny spot, in the ground or in a medium-sized pot. Within a couple of months the plant should blossom. This is the time to trim it back so it can re-grow. The plant can be gently trimmed throughout the growing season, snipping off the tops of each flowering stem (six inches or so depending on how tall your plant is). The trimmings can be given to your cat fresh but you will also want to dry some of the trimmings to keep for use after the plant has gone.

Place entire stem on Pet Treat Maker trays. Do not pick the flowers or leaves off the stems. Spread stems out evenly and dry for two to three hours or until the thickest leaf and stem is completely dry.

Once dry, pick the leaves and flowers off the stems. Place them in an airtight container, slightly crumpling them as you do. Mix the leaves and flowers together.

You can use this dried catnip in a variety of ways. Take your cat's favorite soft toy and stuff part of it with the catnip, or store the toy in an airtight container with catnip for a few days so it picks up the scent. If you have gotten a new scratching post for your cat, rub some of the catnip over the post where you want your cat to scratch. You can even sprinkle a tiny bit of the catnip over your cat's food.

## Crunchy Salmon Circles

Many cats like crunchy foods; after all, they're used to hard kibble cat food. These treats combine the crunchiness they like with a strong salmon taste and smell. (Beware, though, many dogs like this treat, too!)

Makes 4 to 5 dozen treats, depending upon how thin you roll the dough.

6 ounce can of salmon packed in water  
1/3 cup water  
2 cups oat bran flour

- Put the salmon, including the water in the can, in food processor or blender. Puree until a thick paste. If mixture is too heavy, add a small amount of water, up to 1/3 cup. Only add as much water as needed to puree fish.
- Spoon paste into a bowl and add flour. Mix well.
- The dough will become thick and stiff. If it isn't, because you needed to add more water, add enough flour to form a ball with the dough.
- Place dough onto a floured breadboard and roll out to about 1/4 inch thick.
- Using the fish-shaped Pet Treat Cutter, cut dough and place on the Pet Treat Maker tray.
- With a sharp, pointed knife, gently score each circle crosswise both directions so cookie can be broken into four pieces when dry.

Dehydrate 4 to 5 hours or until crispy and crunchy.

Store in an airtight container in refrigerator; they will remain good for three weeks.

To give your cat a treat, break one circle into four bite-sized pieces.

## Pumpkin Pet Treats

2 eggs  
1 cup water  
1/2 cup oil  
1 cup canned pumpkin  
2 teaspoons cinnamon  
2 cups whole wheat flour  
1/2 cup cornmeal  
1/2 cup oats

- In a large bowl, mix all wet ingredients together. In a separate bowl, mix the dry ingredients together. Mix the blended dry ingredients into the wet mixture and form into a ball. Dust a cutting board with flour and roll dough to about 1/4" thick.
- Shape into bars or cut with bone-shaped Pet Treat Cutter.

Dehydrate approximately 6 - 8 hours or until done. Add time if needed as treats should be VERY dry.

Pumpkin Pet Treats



## Buttons & Bows

- Open both ends of a can of dog or cat food.
- Run knife around the inside of the can several times to loosen food.
- Push food out on a cutting board.
- Slice into 1/4-inch rounds, cut in half, and then cut in half again.
- Place on a mesh-lined Pet Treat Maker tray. Dehydrate until hard.

Buttons & Bows





**Sweet Honey Bird Treats**

## Sweet Honey Bird Treats

2 1/4 cups crushed Cheerios (no zinc)  
2 1/4 cups crushed pellets  
2 cups mixed bird seeds  
1 1/2 cups honey

- Combine dry ingredients in a large bowl.
- Add honey, stirring until mixture is wet but not dripping. You can adjust quantity of honey to obtain correct consistency.
- Spread on fruit roll sheet.
- Dehydrate for 1 1/2 to 2 1/2 hours or until done.
- When done, break into pieces and store in an airtight container.



**Birdie Cookies**

## Birdie Cookies

2 1/2 cups applesauce  
2 1/2 cups mixed birdseed  
1 cup frozen mixed vegetables

- Combine ingredients in a bowl.
- Heavily spray inside of cookie cutters with oil.
- Place open cookie cutter on an oiled fruit roll sheet on a Pet Treat Maker tray.
- Fill cookie cutter and press mixture down firmly.
- Dry at 135°F until birdseed cookie can be turned over and cookie cutter can be lifted off.
- Then dry cookies until they are hard on both sides.
- With a needle and heavy thread, poke a hole and push thread through so cookies can be hung.

## Lucky's Peppermint Treats

2 1/4 cups of flour  
1 cup oats  
1/3 cup molasses  
12 crushed peppermints  
1 medium apple  
1 cup applesauce

- Mix flour and oats together. Add molasses if the mixture is not doughy.
- Add water and applesauce slowly until it is doughy.
- Add peppermints and apple.
- Dehydrate for 10 to 12 hours or until done.



**Lucky's Peppermint Treats**

## Sweet Sunflower Horse Treats

1/3 cup sunflower seeds  
2 1/4 cups flour  
2/3 cup chopped apples  
1/4 cup carrots, peas, or other vegetables  
1/4 cup oats ground to powder  
1 1/4 cup peanut butter  
1 cup rolled oats  
1 cup molasses

- Combine ingredients into a large bowl, and add molasses until dough is stiff. Additional oats may be added to make the dough stiff.
- Roll out dough and cut into shapes or squares.
- Dehydrate approximately 4 hours. Add time if needed as treats should be VERY dry.

## Bunny & Gerbil Cookies

1 small carrot, pureed  
1 banana, mashed until creamy  
1 teaspoon honey  
1/4 cup rabbit or gerbil pellets, finely ground  
1/3 cup flour

- Mix pureed carrot, banana and honey together in a bowl.
- Add pellet powder and flour.
- Mix until blended.
- Knead dough for 1-2 minutes.
- Roll out dough to about 1/4" thickness.
- Cut into shapes or use your Pet Treat Cutters.
- Dehydrate for 10 to 12 hours until dry.



**Bunny & Gerbil Cookies**

# Four simple steps for fresh pet treats!

## STEP 1



Blend one seasoning and cure packet of NESCO® Jerky Spices with one pound of extra lean ground beef.

## STEP 2



To load the gun with the jerky meat mixture, hold the silver tab down and pull the red knob all the way back.

## STEP 3



Unscrew red ring from end of white tube. Place meat mixture in tube. Insert desired tip into red ring and screw ring tightly back on tube.

## STEP 4



Push knob until it presses against meat. Hold jerky gun over Pet Treat Maker tray and squeeze trigger repeatedly to release mixture on to tray. Dry jerky at highest temperature (160° F) until jerky is "leathery." It will take 4 to 15 hours to dry. Occasionally pat jerky with paper towel to remove surface oil.

## Drying Pet Jerky

Jerky is a favorite snack for your pet. It is made by seasoning raw meat in a salt mixture, and then drying it without cooking. By making your own, you won't have to pay the exorbitant prices for jerky treats at the pet store. Most lean meats will yield about 1 pound of jerky from 2 pounds of fresh meat.

## Selection

Jerky may be made from a variety of different meats. When purchasing meats for making jerky, choose lean meats with minimal fat, as fat tends to go rancid during storage. A lean cut of flank steak or round steak makes excellent jerky.

Using the Pet Treat Maker Kit, you can make delicious jerky from ground meat. Use ground round or extra lean ground beef. Season with a Open Country® Jerky Seasoning Mix and follow package directions.

## Preparation

If you are making jerky from a ground meat, add one package each of Open Country Jerky Spice seasoning and cure per pound of ground meat. Mix well and for strips use the Jerky Works™ press or a cookie press. Place on trays in your dehydrator and dry. See detailed instructions on page 23.

If making jerky from meat, remove all fat and cut into cubes or thin strips 1/4" to 3/8" thick. It is easier to slice partially frozen meat for jerky. If meats are cut on the crosswise grain, jerky is less chewy than if meats are cut on the lengthwise grain.

Marinate cut meats in store-bought or your own recipe marinade for 6 to 8 hours in the refrigerator before drying. If you are using your own recipe, be sure to include 1 teaspoon of salt for each pound of meat. The salt slows surface bacterial growth during the initial of drying. To use Open Country® Jerky Spice seasoning and cure, add 1/4 cup water mix well and put mix and meat in plastic storage bag to marinate.



## Drying and Storage

Depending on how thick the meat is cut, how heavily the dryer is loaded and the humidity, it will take from 4 to 15 hours to dry. Pat jerky with clean paper towels several times as it dries to remove the oil that accumulates on the top of the jerky. When removing jerky from the dryer, wrap it in paper towels and let it stand for a couple of hours prior to packaging. Beef jerky that is stored on the shelf will start to go rancid at room temperature after 3 or 4 weeks. Refrigerate or freeze for longer storage.

Note: After drying poultry, pork or fresh game, heat them in your oven at 160°F (71°C) for 30 minutes to avoid the risk of salmonella.



## Storing Your Dried Food

Some pieces may dry in a shorter time than others and should be removed and placed in an airtight container while allowing the rest of the pieces to remain in the Pet Treat Maker until sufficiently dry.

Package all dried foods promptly to prevent contamination by insects and to prevent stickiness and dehydration caused by humidity. Store dried foods in airtight, moisture-proof containers.

Home vacuum packaging devices are ideal for packaging dried foods. They extend the shelf life of dried foods three to four times. Home vacuum packaging can be done in bags or glass jars. Manufacturers' bags, designed for use in home vacuum packaging, are moisture-proof and airtight. Glass-jars are vacuum sealed using a lid with a rubber gasket. Only glass jars which have been tempered for canning should be used. Other storage jars may explode under the pressure of vacuum packaging.

Bag sealers can also be used to package dehydrated foods. Bag sealers do not remove air within the package, but the bags are moisture-proof and airtight. Squeeze the pouch tightly against the food to remove as much air as possible before sealing.

Plastic freezer bags can be used. Plastic storage bags, not labeled for use in the freezer, generally are not airtight nor moisture-proof and should not be used to store dried foods.

Since most packaging materials are transparent, store packaged dried foods in a plastic or metal container that will not allow the light to penetrate. Do not store fruits and vegetables together in the same storage container because flavor and moisture may transfer.

Fruit roll is best if removed while still warm. Wrap in plastic and place in airtight moisture-proof containers for storage.

## IMPORTANT!

**If foods are insufficiently dried – or are exposed to moisture from incomplete packaging – they can lose quality and nutrition, and even mold during storage.**

For more information, please visit our web site at [www.opencountry.com](http://www.opencountry.com) or call 1-800-288-4545



## Accessories



### Clean-A-Screen

Flexible screens make drying sticky foods easier to remove. Screen flexes for easy removal of sticky treats. Perfect for drying small items that would normally fall through the spokes of the tray.

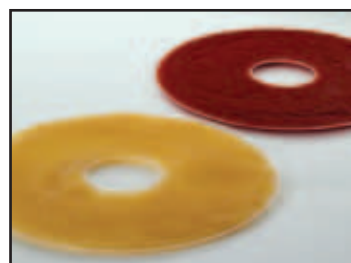
Item Number: LM-2SK



### Pet Treat Seasoning

Makes great tasting Beef Jerky or Venison Jerky at home! Available in Original flavor.

Item Number: BJPT-6SK



### Fruit Roll Sheet

Great for making treats for your pet and for other messy foods. Exclusive "no spill" lip allows you to dry liquids and semi-liquids. Dry up to 3 cups of pureed ingredients on each sheet. Perfect to use (if you're making messy treats) on the bottom tray of your Pet Treat Maker (without treats on it) to catch the drips and make clean-up easier.

Item Number: LSS-2SK

## About Your Warranty and Service Satisfaction

Mail in your registration card, phone us, or register online at [www.nesco.com](http://www.nesco.com) to file your Open Country® Pet Treat Maker model number and serial number now!

Your serial number and model number are located on the power unit/blower of your Pet Treat Maker.

We enter your serial number into our database. It registers your product and identifies your machine specifically by its individual code. Should you call in for help on our 800 toll free line, your registration number helps us identify your machine and speeds up our assistance to you.

**Customer Satisfaction is our goal!**

**1-800-288-4545**

[www.opencountrycampware.com](http://www.opencountrycampware.com)





# Pet Treat Maker

open  
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