

Mui Mui's Crispy Chicken Treats

Our equipment, all purchased on eBay for about \$150



We buy chicken breasts from the supermarket roll in cling film and freeze.

Using a meat cutter slice into 2-3mm thick slices and put in dehydrator.

(If you do not have a meat slicer, you can slice manually unfrozen)

Set the dehydrator for 70 degrees C and timer for up 9 hours.

Once the chicken is dry, place on a baking tray, being careful not to overlap pieces, and put in oven preheated to 150 degrees C for 5 minutes. This final step kills any potential bacteria that might have survived the dehydration.

You can use any lean meat i.e. kangaroo, beef, brisket etc We always use human grade chicken and meat for safety and quality.



Mui Mui loves them and cannot get enough. They are also 98% fat free, so a healthy treat option.

Sometimes if she won't eat her raw food, we crush some chicken crispy over the top and she will eat everything on the plate.