

Homemade Beef Jerky for Dogs

<http://userealbutter.com/2018/07/02/homemade-beef-jerky-for-dogs-recipe/>

flank steak, round steak, or sirloin steak

Trim the steak of any fat (fat reduces the shelf life of the jerky). Place the steak in the freezer for an hour until it is firm, but easily sliced. Cut the steak into 1/4-inch thick slices against the grain for ease of chewing and breaking, or with the grain for a treat to be chewed.

Arrange the slices in a single layer on your food dehydrator trays. Dehydrate the beef for 4-8 hours (I did ours for 6 hours) at 155°F. The beef jerky is ready when the outer layers break, but the center holds together when bent.

Alternatively, if you don't have a dehydrator, you can use an oven. Arrange your meet in a single layer on aluminum foil lined baking sheets. Set the oven to 165°F and bake the beef with the door slightly ajar (to let moisture escape) for 10-14 hours.

Store the jerky in airtight containers or bags. If longer than 1 month, store in the freezer.

3 lbs. of eye of round translated to 1 lb. of jerky.