

**Is it costing you an arm and a leg to provide your pet with nutritious treats?**

**There is nothing like good wholesome treats for your pet. With a little, time and effort you can have just that. If your budget allows, purchase a dehydrator. In the long run it will actually save you money while providing your pet with the finest quality homemade treats. First evaluate your needs, budget and space. There are models starting around \$50. Excalibur makes a nice one for about \$125. They also have great instructional videos on their website if you would like to venture beyond and make stuff for the whole family. Here is a real yummy liver treat for your dog.**

**First spray the trays with a non stick spray like PAM, this will make for easier clean up later. Put as much as you want, need or can fit into the dehydrator of fresh raw sliced liver. Slices are about ½" – 3/8" thick. Beef liver costs about \$1.50 per pound in most supermarkets. Arrange the liver on the dehydrator trays and turn it on high for about 10 hours. Temperature and time will vary depending on the model, brand and features you choose. After about 10 hours the liver will still be flexible. Use a scissor or knife and cut into pea size pieces. Return them to the dehydrator for about 20 minutes until a nice crust forms on all sides, they will still be a little soft inside. That's it, they are ready to eat. You can store the pieces in your refrigerator for a few days in an airtight container. Store the rest in the freezer for up to a month. Pack in small batches for easy defrosting. If you prefer a solid biscuit type treat, dehydrate on high for about 12 hours or until completely hardened. You can then break the slices into smaller pieces or use them whole and store in an airtight container in the refrigerator. If you want more uniform looking pieces cut the liver before dehydrating.**

**A dehydrator can be used to make treats for most all other companion animals as well.**



*Wools, Purrs & Twitters*