

## **Molly's Homemade Chicken Jerky Treats**

(Molly has one of our Darling Havanese)

Chicken breast, slice them up, cover with saran wrap and pound with a mallet pound them (paper thin), place them on a foil-lined cookie sheet and you can jam it on the cookie sheet because they will shrink up (I use the non-stick foil), sprinkle salt on top (it helps bring out the chicken flavor and draws out the moisture), bake at 250 degrees for around 4-5 hours (flipping it half-way through).

I usually do 2 big cookie sheets at a time, rotating them, flipping them over.

(The 10lb bag I get from Costco takes me a few days to make once they are thawed).

\*\*\*\* It's very important to NOT spread salmonella. When you pound out the chicken breast, cover it with saran wrap.

And after you're done, clean your surfaces with bleach/water, put everything in the dishwasher to sanitize. \*\*\*\*

Molly's Notes:

My chicken jerky treats are so easy to make; just time consuming. But, in the long run, it's so much better for them. And, like I said, Remo can only have a chicken, grain-free diet so, I'm going to do what's best for him. And it's good food for my Little Miss Pogo Bacall Cope

Protein, protein!