



INSTRUCTIONS

For Making Homemade

DOG TREATS

GROUND & FORMED DOG TREATS

Pre-Prep Procedures:

Assemble meat, spices, thermometers, aprons and assure cutting boards and knives are clean and sanitized. Use non-reactive containers, such as stainless steel or non-metallic tubs or bowls.

Dog treats can be made from high nutrient organs, such as heart and liver from beef, game, goose, duck, chicken, turkey and mixed with meat trimmings from these same animals or birds (See Tip 6). Trimming meat from the shanks, ribs, or neck of animals are examples of merchandising usable meats from your game carcass. Quality protein may also be available from prior year's freezer meats. Trim or discard organ meats that show signs of lesions, cysts, or unusual discoloration. Do not use spoiled, blood shot, or contaminated meats of any kind. Trim and clean all meats and freeze until ready to use.

A. MEAT PREP:

- a. Determine the preferred jerky profile (sticks, round pieces, strips, etc.) and gather required materials to form the meat, for example, a jerky shooter, cake pan, wax paper, etc.
- b. Keep all meat below 40° F. during processing (colder is better).



1. Chunk up meat for grinding and weigh.



2. Portion out required amount of seasoning.
See recipe chart on other side.



3. Grind meat through coarse grinding plates.



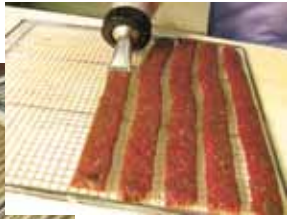
4. Thoroughly blend spice into meat taking extra mixing time to create a sticky consistency.

5. After mixing, the meat batter can be extruded or formed for a meatier jerky, OR reground through a 3/16" plate for a finer texture.

- a. If using waterfowl or game bird meats, regrind through a fine plate which will screen out possible BBs embedded in the meat.

B. FORMING AND LAYING ON TRAYS

OPTION #1: USING A JERKY SHOOTER



a. A jerky shooter extrudes a strip with uniform width and thickness or a round strip.



b. After extruding, score the strips with a straight edge to the size portions that will work for your bait and training purposes.

OPTION #2: FORMING MEAT INTO A ROLL OR MOLD IN A PAN

A. Roll Formed: Hand form meat into a roll about 3/4" in diameter. Lay on wire trays or cookie sheets (if using home oven). **Product is now ready for the cook/dry procedure.**



B. Pan Formed: Firmly form meat into a 1" thick slab in a shallow cake pan lined with wax paper. Wax paper will prevent sticking.



To aid in slicing, firm up your formed meat in a freezer for 2 to 3 hours .

Remove wax paper and slice into uniform 1/4" thick strips.



Place the meat strips on wire trays or cookie sheets (if using home oven).

Allow meat to thaw prior to cook/dry procedure.

C. COOK/DRY PROCEDURE:

This is a two step cook/dry process recommended by the USDA to assure destruction of harmful pathogens prior to drying the meat. Internal temperature must reach 160° F. to 165° F. prior to the drying cycle (See Tip 1).



HOME OVEN COOK SCHEDULE:

Suggested Cook Schedule - results may vary with different ovens.



1. Preheat oven to 325° F. This temperature will allow for pathogen destruction prior to the drying cycle.

2. Place tray (use pan to catch drippings) or cookie sheet in oven.

3. Insert temperature probe into seasoned meat (See Tip 2).

4. Cook to an internal temperature of 160° F. to 165° F.

5. Remove probe and lower oven temperature to lowest setting.

6. Dry to desired texture (See Tip 3). Trays may need to be rotated top to bottom for more even drying.



Dehydrator: After achieving the required 160° F. internal lethality temperature in the oven, transfer the dog treats to a dehydrator and dry at 140° F. to 150° F. to the desired texture (See Tip 5).



COOKER/SMOKER SCHEDULE:

Suggested Cook Schedule - results may vary with different types of cooker/smokers.



1. Create steam by setting cooker/smoker to high and placing a water tray over burner. This will allow for pathogen destruction prior to the drying cycle. (See Note A and Tip 1)
2. Place rack in cooker/smoker.
3. Insert temperature probe into seasoned meat (See Tip 2).
4. Cook to an internal temperature of 160° F. to 165° F.
5. Remove probe and lower cooker/smoker temperature setting to 140° F. to 160° F.
6. Apply smoke. Smoke adheres best to a moist and tacky surface.
7. Dry to desired texture (See Tip 3). Trays may need to be rotated top to bottom for more even drying.

Note A: If your cooker/smoker cannot make steam, pathogen destruction can be achieved in a home oven and transferred to the cooker/smoker for the smoke and dry cycle. See steps 1 to 4 in Home Oven Cook Schedule above.



MOISTURE EQUALIZATION: Immediately after drying, seal all dog treats in a single container or reclosable bag and let sit overnight to allow moisture to equalize for improved pliability.

STORAGE: Repackage to smaller packages and clearly identify the contents as dog treats. Store unrefrigerated for up to 2 or 3 months, or freeze for long term storage.

Use the following charts for easy batch conversion.

Recipe for DOG TREATS WITH LIVER

Total lbs. of meat	Lbs. of Meat Trim and/or Heart *	Lbs. of Liver From Beef or Game	Amount of Seasoning
14 lbs.	12 lbs.	2 lbs.	All (10 oz.)
10 lbs.	8-1/2 lbs.	1-1/2 lbs.	1-1/2 Cups
5 lbs.	4 lbs.	1 lb.	2/3 Cup
1 lb.	3/4 lb.	1/4 lb.	3 Tbsp.

* Meat Trim and/or Hearts: Any lean trim or hearts from wild game or beef.

Recipe for DOG TREATS WITH 5% FAT

Total lbs. of meat	Lbs. of Lean Meat Trim From Game, Water Fowl, Heart, GIBLETS, ETC.	Lbs. of 50/50 * From Pork or Beef Trim	Amount of Seasoning
14 lbs.	13 lbs.	1 lb.	All (10 oz.)
10 lbs.	9-1/4 lbs.	3/4 lb.	1-1/2 Cups
5 lbs.	4-1/2 lbs.	1/2 lb.	2/3 Cup
1 lb.	14 oz.	2 oz.	3 Tbsp.

* 50/50 Trim = 50% Fat and 50% Lean Meat.

Product use disclaimer:

Hi-Country provides many options and tips for home sausage and jerky making. Our spices, casings and accessories provide the essentials to give the do-it-yourself-person a great start. Due to the many variables in equipment, meat and personal skill, Hi-Country Snack Foods, Inc. cannot warranty product that is made from the ingredients and components supplied.

TIPS & TRICKS

- 1. Cook-Dry procedure:** Game is especially susceptible to contamination by fecal matter, wound contamination, and temperature abuse during transportation and storage. This cook/dry procedure destroys potential pathogens during otherwise low temperature drying where evaporative cooling has been known to produce heat resistant bacteria. This high temp initial cook procedure destroys pathogens while they are still in a moist environment.



- 2. Internal Temperature:** Fold or form meat around an oven proof thermometer probe to monitor internal temperatures. As soon as internal temperature is achieved, open oven or cooker door and release the high heat. Then proceed to dry at the lower temperature.



- 3. Checking dog treats for doneness:** Observing the cross section, and how it reacts when folded, are clues to doneness. When folded or twisted, ground and formed jerky should break slightly and white connective tissue should be visible with the inside being slightly moist.

- 4. Salt out or mold:** Some jerky, after drying to the point where it has the desired texture, can still have high levels of moisture in it. This moisture will continue to evaporate from the meat, carrying along the salt to the surface. This can also provide the conditions for mold to form (especially when stored in an air tight container or bag).
- 5. Dehydrators:** This is likely the best procedure for making high quality dog treats due to how the meat surfaces are kept supple by escaping moisture during dehydration. However, it is important that the initial pathogen destruction is done in an oven, or by steam, to prevent creating heat resistant bacteria.
- 6. Use of Liver:** Liver can create a soupy texture if too much is used in a meat mixture. We recommend that a meat mixture contain 15% or less of liver in the formulation. In a 10 lb. batch that would be about 1-1/2 lbs. (24 oz.) of liver.