

## Chicken jerky for pups

1 chicken breast

Olive oil

Dried parsley

Set the oven on warm - 200°

Oil a sheet of aluminum foil. I just pour a bit of oil on the foil then spread it around with a paper towel. You don't need a lot of oil. Just enough to grease the foil so the chicken won't stick. It still sticks a little but it helps.

Slice the chicken into ¼ thick pieces and place them on the foil in a single layer. They don't need a lot of space between the pieces but they should not touch. Sprinkle with the parsley. I sprinkle generously.

Place in the oven. This is the tricky part. It may be helpful to use a cookie sheet to transfer the chicken laden foil to the oven. Bake for 6 – 8 hours, or until dry and crispy. Turning once half way through.

I store them in a zip bag in the refrigerator. I don't know how long they will keep. Because they don't last long in my house.