

Cabela's®

12 Tray Pro Series Digital Dehydrator

Cabela's Item Number: 54-1648



Please read this manual in its entirety prior to using this product.
Visit www.cabelas.com or call for assistance 1-800-237-4444.

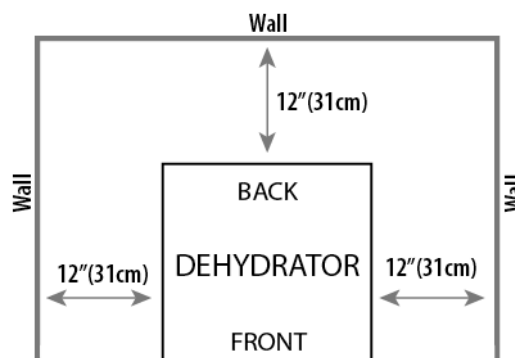
WARNING: The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.



DO NOT RETURN THIS ITEM TO PLACE OF PURCHASE

**If You Have Any Questions Regarding Operation,
Missing Components or If You Need Replacement Parts,
Please Call Blue Sky Innovation Group Customer Service
Toll Free at 1-855-939-7263 or 216-455-1101 For
Instructions and Service Support Monday-Friday,
9am to 5pm Eastern Standard Time.**

**WARNING:
MAKE SURE THERE IS AT
LEAST 12 INCHES (31cm)
OF SPACE AROUND THE
ENTIRE DEHYDRATOR FOR
PROPER VENTILATION**



**WARNING: Restriction of Air Flow could cause
overheating of Dehydrator Heater. FIRE COULD OCCUR!**

Congratulations on your purchase of Cabela's 12-Tray Pro Series Digital Dehydrator. With Cabela's you can easily and efficiently dehydrate your favorite foods like jerky meat, fruits, vegetables, herbs, or even fruit roll ups, potpourri and crafts too. You can count on Cabela's for all of your dehydrating needs.

Table of Contents

IMPORTANT SAFEGUARDS.....4

PARTS.....5

CONTROL PANEL FUNCTIONS.....6

OPERATING INSTRUCTIONS.....6 - 8

CARE AND CLEANING.....9

INTRODUCTION/GETTING TO KNOW YOUR DEHYDRATOR..... 10

GENERAL DRYING GUIDELINES..... 11

DRYING FRUITS..... 12 - 13

DRYING VEGETABLES.....14 - 15

DRYING JERKY.....16 - 18

DRYING HERBS..... 19 - 20

FRUIT ROLL-UPS/FLOWERS/DOUGHART..... 21

ACCESSORIES 23

RECIPES..... 24 - 30

TOUBLESHOOTING AND Q & A..... 31

WARRANTY..... 32

IMPORTANT SAFEGUARDS

THIS PRODUCT IS DESIGNED FOR HOUSEHOLD USE ONLY

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.**
2. The appliance is designed for household use only. It is not intended for commercial use.
3. To protect against electric shock, do not immerse the appliance, including cord and plug, in water or other liquids.
4. Close supervision is necessary when appliance is used near children.
This appliance is NOT recommended for use by children.
5. Unplug appliance from electrical outlet when not in use, before assembly or disassembly of parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, if the appliance malfunctions or has been damaged in any way.
7. Do not place appliance on or near a hot gas or electric burner, or heated oven.
8. Only use accessory attachments recommended by the manufacturer.
9. Do not use appliance outdoors or for other than intended use.
10. Do not let the cord hang over the edge of a table or touch hot surfaces.
11. To reduce risk of injury and damage to appliance keep hands, hair, clothing and utensils away from parts during operation.
12. Place appliance on flat and steady support surface when ready for use.
13. Wash hands thoroughly prior to handling food.
14. Clean all utensils and containers with a mild solution of detergent, bleach and water before using.
15. Make sure all countertops and cutting boards are thoroughly cleaned in the manner above before using. Wooden or plastic cutting boards should be thoroughly disinfected.
16. Keep foods in the refrigerator before preparing for drying. Store dried foods in airtight container in refrigerator or freezer.
17. After opening sealed containers of dried food, use food as soon as possible or vacuum seal in individual portions.
18. When drying liquids, sauces, or purees, use a fruit roll up trays available and sold separately at Cabela's (Item# 04306263)
19. Do not spray vegetable oil directly onto surface of trays.
20. Do not dehydrate foods that have been prepared with or marinated in alcohol.
21. Trays are only intended to be used with your Harvester Pro Digital Dehydrator. Do not use trays in a conventional oven or with any other appliance.

SAVE THESE INSTRUCTIONS

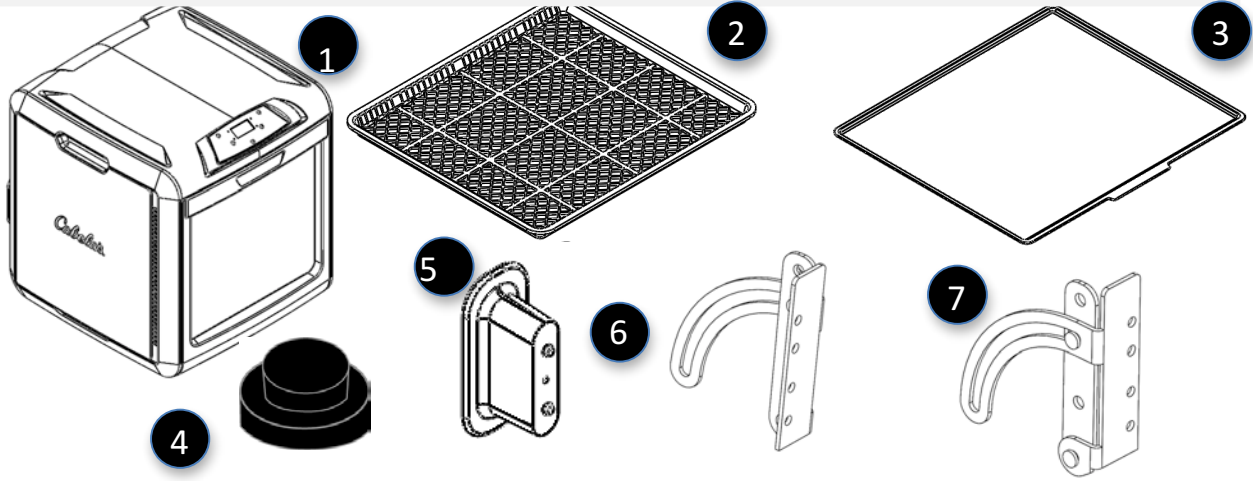
Refer to them often every time you operate or disassemble this product

Polarized Plug: This appliance has a polarized plug (one blade is wider than the other). To reduce risk of electric shock, plug is intended to fit into polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not try to modify the plug in any way.

Short Cord Instructions: A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord. Extension cords can be used if care is exercised. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will **not** drape over the tabletop where it can be pulled on by children or tripped over unintentionally.



12 TRAY PRO SERIES DEHYDRATOR



1	DOOR ASSEMBLY	99-85011-37ASSY	5	CORD WRAP	99-85011-32
2	TRAY	99-85011-10	6	RIGHT DOOR HINGE	99-85011-17
3	DRIP TRAY	99-85011-35	7	LEFT DOOR HINGE	99-85011-16
4	RUBBER FOOT	99-85011-36			

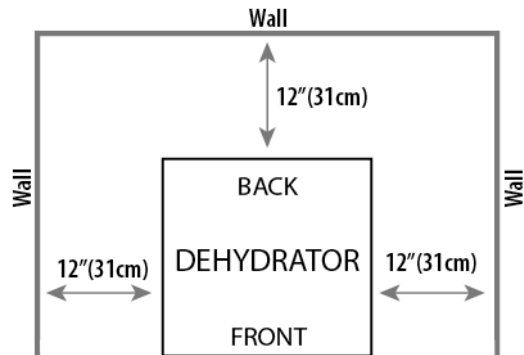
NOTE: *Part #5 requires assembly. Follow Instructions provided in bag.

CUSTOMER SERVICE

Contact **Blue Sky Innovation Group Customer Service**
for replacement parts or help with the operation of this dehydrator.
Phone Toll Free **1-855-939-7263** or **216-455-1101** for instructions and service support
Monday-Friday, 9 AM to 5 PM Eastern Standard Time.

WARNING:

**MAKE SURE THERE IS AT LEAST
12 INCHES (31cm) OF SPACE
AROUND THE ENTIRE
DEHYDRATOR FOR**



**WARNING: Restriction of Air Flow could cause
overheating of Dehydrator Heater. FIRE COULD OCCUR!**

CONTROL PANEL FUNCTIONS

There are eleven basic functions on the Pro Series Control Panel:



- | | |
|-----------------------------------|---|
| 6. POWER ON/OFF | 1. TEMPERATURE SET BUTTON |
| 7. INCREASE TIME/TEMP BUTTON | 2. ACTUAL TEMP INDICATOR LIGHT |
| 8. TIME REMAINING INDICATOR LIGHT | 3. DECREASE TIME/TEMP BUTTON |
| 9. TIME SET BUTTON | 4. FARENHEIT TO CELSIUS
CONVERSION PORT
(Insert toothpick or paper clip to convert) |
| 10. SET TIME INDICATOR LIGHT | 5. DIGITAL LED SCREEN |
| 11. SET TEMP INDICATOR LIGHT | |

OPERATING INSTRUCTIONS

Step 1: Place unit on flat, dry and stable surface. Allow 12" (31cm) clearance on all sides of dehydrator from walls and other electronic devices to allow air intake from the rear and proper ventilation of exhausted air from side panels.

Step 2: The door is secured with a magnet on the top of the door frame. Place 4 fingers underneath the Cabela's logo, on the center of door. Place thumb on the control panel and pull firmly. This will release the magnet and prevent damage to door. Slowly let the door down until it rests in a horizontal position.

Step 3: Slide the trays out towards you.

Step 4: Prepare foods or crafts and load trays. Do not let items over hang edges and allow 3/4" space between items for best results.

Step 5: Place the loaded tray, softly, into the dehydrator until it touches the back of the dehydrator screen. Do not jam against screen.

Step 6: Located on the bottom of your dehydrator you will find a solid tray. This is your drip tray. This collects the drippings. Please keep this tray in whilst dehydrating. None of these parts are dishwasher safe. HAND WASH ONLY.

HOW TO SET TIME

- 1) Press the **ON/OFF** button to turn the dehydrator ON. The unit will switch directly to **SET TIME**.
- 2) The **SET TIME** blue LED light will activate.

- Digital Display will show "00:00"

NOTE: If unit is idle for 2 minutes and the TIME button is not pressed, the unit will shut off.

- 3) Press **TIME** button:

- 4) **HOUR** portion of the display will blink. (FIG. 1)

- 5) Press **+ OR -** buttons:

- To add or subtract hours in increments of one (1) Hold button down to go faster.

- 1) Press **TIME** button again:

- 2) Activates **MINUTE** portion of the digital display.

- **MINUTE** portion of the display will blink. (FIG. 2)

- 3) Press **+ OR -** buttons:

- Add or subtract minutes in increments of 5, hold down **+ OR -** to go faster.

- 1) Press **TIME** button again:

- To lock in the desired time.

This will exit **SET TIME** mode.

– **MAX SET TIME: 23:55** –

NOTE: If unit is idle for 2 minutes and no HOUR or MINUTE is entered, the unit will shut off.

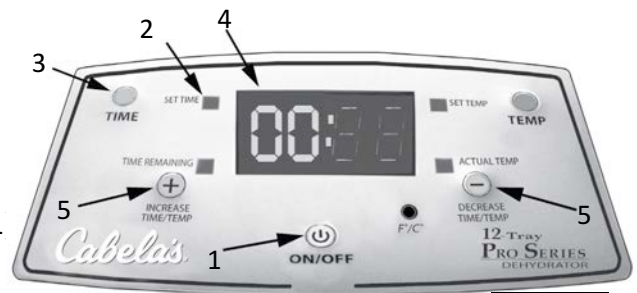


FIG. 1

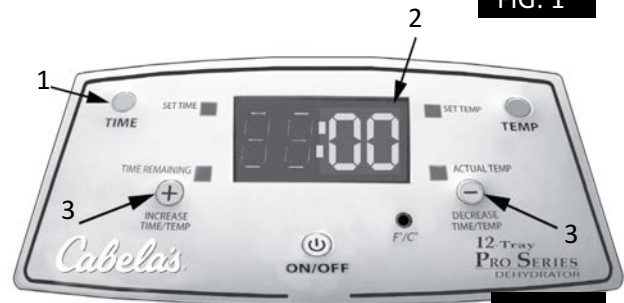


FIG. 2

HOW TO SET TEMPERATURE

- 1) Press **TEMP** button: (FIG. 3)

- This activates the **SET TEMP** function.
- 2) The **SET TEMP** blue LED light will activate.
 - 3) Display for **SET TEMP** will blink **80F (27C)**.

Enter your desired temperature.

- 4) Press **+** to add temperature units by five (5), hold **+ OR -** to go faster.

- 1) Press **TEMP** button again:

- This will lock in desired temperature and start the dehydrating process.

– **MAX TEMP IS: 160F° (70C°)** –



FIG. 3

NOTE:

1. If unit is idle for 2 minutes and no temperature is entered, the unit will shut off.
2. If **SET TEMP** is not set above ambient temperature (room temperature), fan and heater will not operate.
3. Do NOT unplug unit until cool down mode has finished.

HOW TO SET TO EITHER FAHRENHEIT OR CELCIUS

The unit automatically defaults to **FAHRENHEIT**.

You can switch temperature scales by pressing the **F°/C° switch** by inserting a small, round end object (such as a toothpick or paper clip) into the port. (FIG. 4)



FIG. 4

NOTE: "COOL DOWN" function is activated when SET TIME expires. The digital display will blink "COOL" for 5 seconds and then read "COOL" for additional 40 seconds before shut-down.



IMPORTANT NOTE! When the unit is turned on the LED Display will illuminate showing "00:00" hours. The blue indicator light will cycle to each light every five (5) seconds for SET TIME, SET TEMP, ACTUAL TEMP and TIME REMAINING until either the TIME or TEMP button is pressed.

CARE AND CLEANING



CAUTION: BE SURE UNIT IS UNPLUGGED BEFORE CLEANING.
CAUTION: DO NOT IMMERSE UNIT IN WATER OR ANY OTHER LIQUIDS!
NOT DISHWASHER SAFE

Make sure that the door and all of the trays for the unit are clean and dry before and after every use.
(Hand wash only!)

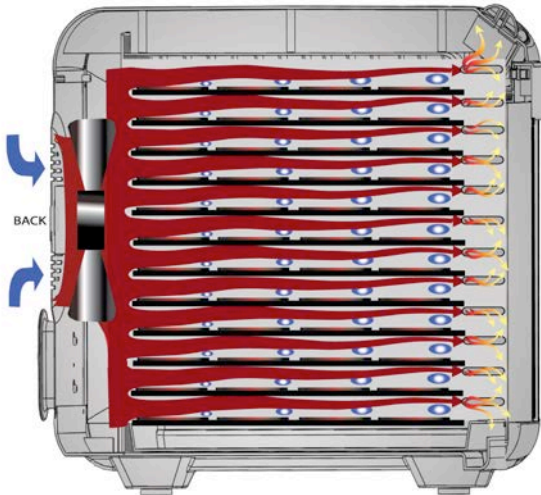
Dehydrator trays (including Fruit roll up and Mesh Screen inserts) are easy to clean:

- Pre-soak trays in warm water with a mild detergent for several minutes.
- A soft-bristle brush will loosen food particles that resist softening by soaking or cleaning.
- The unit can also be cleaned by using warm damp cloth to remove any dried food residue.
Be sure to thoroughly dry before next use or storing.
- Don't clean any parts with scouring pads, abrasive cleaners, or sharp utensils, to avoid scratches and damage the surface.

NOTE: The trays should be hand washed with warm soapy water and rinsed by hand.

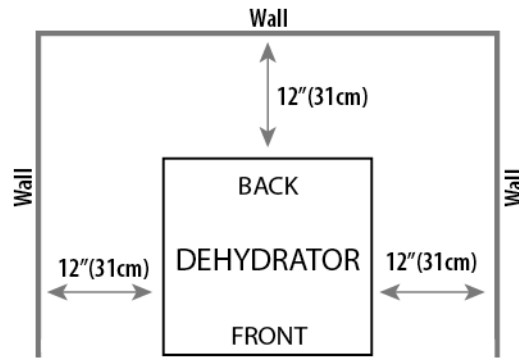
NOT DISHWASHER SAFE

INNOVATIVE AIRFLOW DESIGN



Your 12 Tray Pro Series Dehydrator features rear mounted fan and heater that provides 1,100 watts of evenly distributed drying power on every level, which reduces the need for tray rotation.

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Introduction/Getting to know your dehydrator

Working on a simple premise, the Cabela's Dehydrator removes water from food by a continuous circulation of thermostatically-controlled warm air. A variety of foods, from bright golden kernels of farm-fresh corn to rings of island-sweetened pineapple can be dehydrated. Produce, however, is not the only food commonly preserved in a food dryer. Slices of beef, chicken, fish or even venison can be marinated in a combination of sauces and spices and easily transformed into homemade jerky.

Please read these helpful tips to insure optimal performance of your Dehydrator.

- 1) Be sure to remove all excess moisture from food products by patting dry prior to loading your Dehydrator. This will help to reduce your dehydration time.
- 2) Proper dehydration requires air circulation throughout the cabinet. One common mistake made in the dehydration process is the overloading of the tray. It is recommended to allow a minimum of 3/4" space between food items to allow proper circulation.
- 3) Another common mistake that hampers the dehydration process is the items being dehydrated are left too thick. It is recommended that items be sliced to no larger than 3/8" thick pieces.
- 4) Opening the door allows air and heat to escape which extends the dehydration process. This unit comes with a clear, see through door for monitoring the dehydration progress.
- 5) If you use an external thermometer your temperature reading may vary from the set temperature. This is normal. This variance could be a result of several factors. Examples of these factors are: ambient temperature (room temperature), coldness of the food items, poor air circulation (overloading of trays). For best performance use this dehydrator in an ambient temperature of 65 degrees or above.
- 6) When beginning dehydration, set your dehydrator to the higher end of the temperature range provided and monitor your dehydration progress and lower the temperature accordingly.

Following these 6 simple tips will ensure a successful dehydration process. Please keep in mind that dehydrating takes time. Patience is key to achieve the desired results.

GENERAL DRYING GUIDELINES

- Certain varieties of produce, the humidity in the air, and even methods of food handling, make a BIG difference in the drying time and quality of the dried product.
- To save nutrients and produce a quality product, it is necessary to work fast preparing foods to dry when placed in your dehydrator. Foods need to dry continuously at the recommended temperatures and times. Do not turn off your dehydrator or leave partially dried food on the trays as it may spoil or develop "off" flavors.
- Spread all foods evenly on tray to dry in single layer. DO NOT let slices overlap. Keep at least 3/4" space between food pieces to allow adequate airflow.
- Do not add fresh produce to a partially dried batch. It will slow the rate of drying for both products. It is possible, however, to combine partially dried foods on to fewer trays.

SELECTING FOODS TO DRY

- Select the best quality produce at the peak of ripeness and flavor
- Wash carefully to remove debris, dust and insects
- Cut away bruised or damaged sections

LOADING TRAYS

- Lay food pieces evenly on trays
- Try to keep the pieces alike in size per tray for even dry time
- DO NOT overlap food pieces, as this will inhibit drying time as each tray is loaded
- Always leave approximately 3/4" space between food items especially jerky meat to allow proper airflow.

DRYING TIME

- Drying times may vary, depending on the type and amount of food, thickness and consistency of the slices, percentage of water in the food, humidity, ambient temperature of air (foods at 75°F will dry faster than 50°F), altitude and the model of your Cabela's dehydrator.
- Drying times may also vary greatly from one area to another and from day to day, depending on the climatic conditions. Keep records to help you predict drying times for specific foods.

DRYING TEMPERATURE

- Fruits, fruit roll ups and vegetables should be dried at 130°F to 140°F (55C to 60C). By drying foods in this temperature range you will minimize the loss of heat-sensitive vitamins A and C.
- All foods sweat when they begin to dry, the temperature may be set higher than 140°F (60C) during the first couple of hours of drying. The actual temperature of the food will remain 15°F to 20°F (6°C to 8°C) lower than the air temperature for the first couple of hours.
- Meats and fish should be dried on the highest temperature setting of your dehydrator. These temperatures keep bacteria and other micro-organisms, common to meat and fish, to a minimum during the first stages of drying.

DRYING FRUITS

SELECTION

Fruits are ideal to dry because they have a natural high sugar content. They are high in acid (and consequently less prone to spoilage and micro-organisms), and taste delicious!

Seasonally, fruit can be obtained in bulk from orchards or farms for considerably lower prices than you may find in the supermarket.

PREPARATION

Fruits picked at their prime have the highest natural sugar content and the best nutritional value. For the best quality product, choose only fresh, ripe unblemished fruits.

- Wash fruit thoroughly and remove any imperfections.
- Remove skins (if desired), stems and seeds.
- Halve or slice in 1/4" to 3/8" circles or slices (a food processor or slicer will speed the slicing and ensure uniform slices, which will allow fruits to dry at the same rate.)
- Some fruits have a natural protective wax coating such as, figs, grapes, blueberries, cranberries, etc... If you want to dry these fruits whole, dip into boiling water for 1 to 2 minutes (the amount of time needed depends on the thickness and toughness of the skin) to speed dehydration. This makes the skin more porous by removing the natural wax coating and thereby speeds up the drying time.

This process is called 'checking'. Small lines appear on the fruit skin allowing moisture to escape but may be too fine to be visible.

- Many fruits can be dried in halves with the pits removed. If they are dried with the skins on, be sure to place them skin-side down to prevent fruit and pulp from dripping down through the trays.
- Check frequently near the end of the drying process and remove pieces as they become dry.
- To peel or not to peel is a decision only you can make (if the fruit has been artificially waxed, it should definitely be peeled to remove the wax). The skin has nutritional value, but skins tend to be very tough when dried and fruits take longer to dry with the skins on. Try fruits both ways – peeled and unpeeled – your choice.

Pre-treat if desired and place the fruit into the dehydrator to dry at 135°F (57C).

PRE-TREATMENT

Pre-treatment minimizes oxidation, and gives you a superior quality, better tasting product with less vitamin loss. Apples, pears, peaches and apricots are better when pre-treated. They are more appetizing, have a longer shelf life and higher nutritional value.

- Place cut fruits that tend to brown in a holding solution of ascorbic acid to reduce browning during preparation.
- Do not keep cut fruit in a holding solution for more than one hour.
- Pre-treatment can vary from soaking in fruit juice, ascorbic acid mixtures, syrup blanching, steaming, to sulfating. The results of these methods also vary.

Experiment and decide for yourself which one you like best.

NATURAL PRE-TREATMENT

Fruit juices containing ascorbic acid may be used as a natural pre-treatment to reduce browning. Although there will be some loss of color, pineapple, orange, lemon, or lime juice can be used. Ascorbic acid mixtures, available from your supermarket, can also be used. Follow the directions on the package. Slice fruit directly into juice or ascorbic acid mixture. Soak 5 minutes and place on trays. Fruits can also be dipped in honey or a honey/juice mixture.

FRUITS DRYING GUIDE

FOOD	PREPERATION	DRYING TIME	USES
Apples	Pare, core, cut into thin rings or slices. Pre-treat with lemon juice.	8-14 hours	Applesauce, pies, rings, snacks, breads and cookies
Apricots	Cut in half, remove pit and cut in quarters Pre-treat	22-37 hours	Desserts, muesli, meat dishes, pies and sauces
Bananas	Peel, cut in 1/4" slices	6-14 hours	Snacks, baby food, granola, cookies, and banana bread
Blueberries	Wash and remove stems Dip in boiling water until skins crack	10-20 hours	Breads, baked goods, snacks, ice cream, yogurt
Cherries	Wash, remove stems and pit	18-28 hours	Breads, baked goods and snacks
Citrus Fruits	Peel, if desired Slice 1/4" thick	6-14 hours	Flavorings when powdered
Cranberries	Wash and remove stems Dip in boiling water until skins crack	10-20 hours	Breads, baked goods, snacks ice cream, yogurt
Coconut	Remove dark outer skin, slice 1/4" thick	3-10 hours	Cakes, cookies, desserts and granola
Figs	Remove stems Cut in half	8-16 hours	Fillings, cakes, puddings, breads and cookies
Grapes	Leave whole, remove stems (if blanched)	22-36 hours 6-10 hours	Raisins; use in baked goods, cereals and snacks
Kiwi	Peel, slice 1/4" to 3/8" thick	5-14 hours	Snacks
Lemon Powder	Zest of Rind	8-14 hours	Seasoning rubs and marinade
Mangos	Remove skin, slice 3/8" thick	6-18 hours	Snacks, cereals and baked goods
Melons	Remove skin & seeds Cut 1/4-3/8" thick	8-20 hours	Snacks

DRYING VEGETABLES

Some vegetables are quite good dried. Others lose their appeal and are better frozen or fresh. Vegetables have a low acid and sugar content that makes them more subject to spoilage, and tend to have far shorter shelf life than dried fruits. Packaging and ideal storage conditions are key elements to producing dried vegetables which will taste as good in December as they did from your Summer garden!

SELECTION

Choose fresh, crisp vegetables for a high quality dehydrated product. Just like fruits, Vegetables should be picked ripe and dried as soon as possible to minimize loss.

PREPARATION

Wash vegetables thoroughly and remove any blemishes. Peel, trim, core, and/or slice vegetables.

BLANCHING

Most vegetables must be blanched, either steaming over boiling water or in the microwave oven to slow the enzyme action which will continue during drying and storage.

Note: Blanching softens the cell structure, allowing the moisture to escape more easily and also allows vegetables to rehydrate faster. There is no need to blanch onions, garlic, peppers, and mushrooms. Herbs also are not blanched. Water blanching is not recommended because of the loss of water-soluble vitamins and minerals.

STEAM BLANCHING

Use a commercial steamer or a pan with a tight fitting lid and a steaming rack. Bring about 1 inch of water to a brisk boil and drop in sliced vegetables. Cover and steam until vegetables are heated completely through, but not cooked. This is usually about 1/3 of the time required to cook the vegetable. Vegetables should still be crunchy. Drain in steamer rack and place immediately on dryer trays.

MICROWAVE BLANCHING

A microwave oven is ideal for blanching vegetables. Prepare them in the same manner as for steam blanching. Place them in a microwave-safe dish, cover and cook on high for about 1/2 of the time required to completely cook the fresh vegetables.

Depending on the age and design of your microwave, you may want to stop the cooking half-way through and stir the vegetable to achieve a more even blanching. Load blanched vegetables onto drying trays, making sure that air can move freely between the pieces.

For vegetables, such as corn or peas, that tend to clump together, stir occasionally to allow air to reach all of the pieces. It is recommended to use Cabela's mesh screen inserts (Item# 04306441) so that the kernel pieces will not fall through the cracks of standard trays. Vegetables are dried until they are crisp, leathery, or brittle. Package immediately after drying to prevent absorption of moisture from the air.

Usual drying temperature for vegetables is 130°F to 145°F (55C to 63C)

VEGETABLE DRYING GUIDE

Vegetables will also vary in their drying times. Blanching decreases drying times, but not all vegetables are blanched. Again, the average drying times in the following table are general and depend on different variables.

FOOD	PREPERATION	DRYING TIME	USES
Asparagus	Wash and cut into 1" pieces and blanch	5-10 hours	Rehydrate, serve in cream sauce
Beans: Green/Wax	Remove ends, cut into 1" pieces and blanch	8-14 hours	Stews, soups and casseroles
Beets	Steam until tender, cool and peel, cut to 1/4-3/8"	5-12 hours	Soups and stews
Broccoli	Wash, cut as for serving and blanch	8-12 hours	Soups, quiche or soufflés, cream or cheese sauce
Carrots	Peel, cut ends, slice in 1/4-3/8" thick or shred and blanch	6-14 hours	Salads, soups, stews and carrot cake
Cauliflower	Wash, cut as for serving and blanch	6-16 hours	Soups and stews
Celery	Wash , 1/2" slices, blanch in 1/2 t celery salt , baking soda to 1 cup water	4-11 hours	Soups, stews
Corn	Husk, remove silk and blanch, remove from cob	6-14 hours on mesh screen	Fritters, soups, stews or grind for cornmeal
Eggplant	Slice 1/4" thick, peel and blanch	4-14 hours	Cream sauces, casseroles, fry
Garlic	Separate and peel cloves	6-14 hours	Powder for seasoning
Mushrooms	Clean with soft brush, don't wash	4-12 hours	Rehydrate for soups, salads, omelets or frying
Onions	Remove skins and ends. Slice 1/2" thick	6-14 hours	Soups, Stews, dips Flakes for seasoning
Peas	Wash & blanch	6-10 hours on Mesh screen	Soups, stew
Peppers (Mild or Hot)	Remove stem, inner membrane, seeds Slice into strips or pieces	5-12 hours	Stews, soups, casseroles, pizza Powdered for seasoning
Potatoes	Peel , slice 3/8" thick, blanch, rinse & dry	7-16 hours	Soups and stews
Tomatoes	Cut tops off, score down 2 sides, put in boiling water for 1 min. to peel skins. Cut into slices , halves, or quarters	6-14 hours	Soups, stews, sauces
Zucchini & Squash	Peel, cut ends, slice in 3/8" thick or shred	8-13 hours	Bread, soups, casserole

DRYING JERKY

Jerky can be made from a variety of wild game meats, fish and poultry. Jerky is a favorite snack for hiking, school, on the trail or just about anywhere! Jerky is made by seasoning lean, raw meats in a salt mixture, then drying it without cooking. The finished product is a protein-rich exercise in chewing and ever so delicious! Jerky also makes a savory broth base for soups and stews.

Homemade jerky is much less expensive than jerky slices or sticks purchased at a grocery or convenience store. Most lean meats will yield about 1 pound of jerky for 3 pounds of fresh meat.

SELECTION

When purchasing meats for jerky, choose lean meats with minimal marbling (fat), as fat tends to get rancid during storage. A lean cut of flank steak or round steak makes excellent jerky.

When making jerky from pork, fish, chicken or turkey, you can use precooked and processed meat. Use filets of fish and the breast of chicken or turkey.

Be sure to dry it at the highest temperature setting. The high temperature helps to keep bacteria and other spoilage micro-organisms, that are common to meat and fish, to a minimum during the first part of dehydrating. After drying, heat it in oven at a minimum temperature of 165°F (74C) for at least 30 minutes as a precaution against the risk of salmonella.

When you are making jerky from game meats, freeze the meats for at least 60 days at 0°F (-18C) before drying as a precaution against any diseases the animal might be carrying. Then thaw meat, add seasonings and press into strips or sticks, and place on trays to dry.

PREPARATION

- With a sharp knife, remove all fat, gristle, membranes and connecting tissue.
- It is easier to slice partially frozen meat for jerky.
- Cut into strips 1/4" to 3/8" thick and 5" to 6" long. Cut meat into uniform thickness so it will dry in the same amount of time. Cut strips across the grain to produce jerky that is easier to break apart and chew.
- Cabela's also offers manual jerky slicers and jerky slicer attachments for commercial-grade electric grinders. These quickly and easily turn a cut of meat into uniform jerky slices in seconds. (Item #4202098 and #4202115)
- Marinating adds flavor as well as tenderizes. The longer the meat marinates, the more flavorful the jerky.
- Marinate by mixing one package of cure, one package of spice/seasoning and 1/4 to 1/2 cup of water per pound of meat.
- Marinate cut meats in store-bought or your own recipe marinade for 8 to 24 hours in the refrigerator before drying.
- If you use your own marinade recipe, be sure to use a curing spice combination that includes salt, sodium nitrite to prevent bacterial growth during the initial stages of drying.

Remove meat from marinade – IMPORTANT: Pat meat dry making sure to remove any excess moisture, this will keep your drying time consistent with all of the pieces.

Place meat on dehydrator trays – Make sure to leave at least 3/4" of space between each piece, do not overload the trays and do not overlap the pieces. Both of these things can increase dehydration time and cause improper dehydration.

• **Using cure in your Jerky** – It is not a requirement to use cure in making jerky. It is recommended if you plan on leaving your jerky exposed to the open air. Follow the instructions that come with your cure packet for best results.

GROUND MEAT JERKY

You can make jerky using ground beef, venison or bison. Try to use 85% to 90% lean. It has a faster drying time, is easier to chew and is less expensive to make. Season & cure with ready mix flavor packets or use your own recipe. Mix together and form into thin strips using Cabela's Jerky Pistol *Item# 04048196* or Jerky Blaster *Item# 04045641* (sold separately) available from Cabela's. Extrude ground meat mixture into strips onto trays and dry.

JERKY DRYING GUIDE

Food	Preparation	End Condition	Dry Time (Hrs.)	Setting
Beef / Venison	Cut into 1/4-3/8" thick strips and marinade or season	Tough, dry, not brittle	6-15	160°F (71°C)
Pork		Tough, dry, not brittle	6-15	160°F (71°C)
Fish		Firm, dry, should not crumble	10-16	160°F (71°C)
Poultry		Tough, dry, not brittle	8-12	160°F (71°C)
Ground Meat	Extruded strips	Dry, Easy to chew	8-15	160°F (71°C)

Meats should be dried at 160°F (71°C). Depending on how thick the meat is cut, how heavily the dehydrator is loaded, the humidity, and the ambient (room) temperature, drying times may vary.

When removing jerky from dehydrator trays, wrap it in paper towels and let it stand for a couple hours prior to packaging. Excess fat will be absorbed in the paper towels and the shelf life will be extended.

STORING JERKY

- Place jerky in a jar with an airtight lid or wrap jerky in aluminum foil and store in a thick plastic food storage bag.
- Avoid storage in plastic containers or bags without first wrapping in aluminum foil or waxed paper.
- If cure was used, jerky should be stored in a dark, dry place between 50-60°F (10-16°C). Properly dried jerky can be stored at room temperature for 1 to 2 months.
- If no cure was used in the jerky marinade it should be stored in the refrigerator so that there is less chance that it will go bad- in the case that the meat was not correctly dried or still retains moisture.
- You can store jerky in the freezer to extend the shelf life up to 6 months. Remember to label and date all packages.
- Vacuum Sealing is a great way to store jerky. Cabela's has a range of vacuum sealers available for this purpose. Go to www.cabelas.com

WHY TEMPERATURE IS IMPORTANT WHEN MAKING JERKY

Illnesses due to Salmonella and E. coli O157:H7 from homemade jerky raise questions about the safety of traditional drying methods for making beef and venison jerky. The USDA Meat and Poultry current recommendation for making jerky safely is to **heat meat to 160 °F before the dehydrating process**. This step assures that any bacteria present will be destroyed by wet heat.

After heating to 160 °F, maintaining a constant dehydrator temperature of 130 to 140 °F during the drying process is important because:

- the process must be fast enough to dry food before it spoils
- It must remove enough water that micro-organisms are unable to grow

DRYING FISH

Lean fish can be used for jerky. You can also dry fat fish, but it will not keep at room temperature more than a week. Fish jerky should contain about 15% moisture when it is completely dry. It will be pliable and firm. If there is any doubt about the dryness, store in refrigerator or freezer to avoid the risk of spoilage.

Cooked fish may also be dried, although it has different taste than fish jerky. It still makes a nice snack. Re-hydrating cooked fish is not recommended because the resulting product isn't very good.

SELECTION

Choose fresh fish to dry. If you catch the fish, clean it promptly and keep on ice until you are ready to dehydrate. If you are purchasing fish, make sure it is fresh and not previously frozen. Frozen fish can still be made into jerky, but be aware that the quality is inferior to fresh.

PREPARATION

Cut fish into 1/4 to 3/8 inch thick strips. Marinate in your own favorite marinade. When using your own recipe, be sure to include at least 1-1/2 to 2 teaspoons salt per pound of fresh fish. Salt slows the growth of surface bacteria during the initial stages of drying. Marinate for at least 4 to 8 hours in refrigerator so fish will absorb salt and seasonings.

Dry fish jerky at 130°F to 140°F (55°C to 60°C) until they feel firm and dry, but don't crumble. There should be no moist spots.

DRYING SAUSAGE

- Preheat the dehydrator to the highest setting. Verify the dehydrator is holding the temperature, proceed to the next step.
- Lay the sausage on a cutting board. Slice to desired thickness, we recommend 1/4-3/8" inch strips. Sausage that is too thick can greatly increase drying time.
- Put the sausage on the dehydrator trays with at least 3/4" space between pieces.
- Dehydrate the sausage for 4 to 10 hours, checking on it regularly. When the sausage is pliable but not brittle, it is ready.
- Put the sausage in a plastic bag or a glass jar and leave it open. Let it continue to dry for 24 hours before sealing.

DRYING HERBS

Fresh herbs and spices have a stronger aroma and flavor than commercially dried herbs and spices. They are prized by food lovers and gourmet cooks.

Dried herbs and spices are used more often than fresh because they are more readily available and convenient to use. Although some flavor is lost when they are dried, it becomes more concentrated because so much moisture is removed. Most herbs contain from 70 to 85 percent water. 8 ounces of fresh herbs will yield about 1 ounce of dried.

GATHERING HERBS

The flower, seeds, leaves and stems of herbs can all be used for seasoning.

- Leaves and stems should be gathered early in the morning before the heat of the sun dissipates the flavoring oils. Leaves should be harvested before plant begins to flower and while still tender.
- Snip stems at base, taking care to leave sufficient foliage for plant to continue growing. The new leaves at tip of plant have the most concentrated flavor.
- Plants usually survive three or four major harvests and, depending on climate, may produce all year round. Cold frames extend growing season and a sunny kitchen window will allow potted herbs to produce all year long. When plants have begun to flower, a bitter taste develops and leaves are not as aromatic because the energy has gone into producing buds.
- Flowers of some herbs may be used for seasoning. They should be harvested when they first open and while still very fresh.
- Seeds, such as caraway or mustard, are harvested when they are fully mature and have changed from brown to gray.

PREPARATION

Most herbs may be dried in your 12 Tray Pro Series Dehydrator using Mesh screen tray liners available at Cabela's Item #04306441 (sold separately).

- Leaves and stems should be lightly washed under cold running water to remove any dust or insects. Remove any dead or discolored portions.
- To dry large-leafed herbs, such as basil and sage, strip leaves from stem, cut in half across the leaf and place on a mesh screen lined tray. Cutting allows dry air to get inside the stem and will shorten drying time.
- To dry small-leafed herbs, like thyme, place on a mesh screen lined tray helps keep dried herbs from falling through tray. As small herbs dry, they may fly around inside dehydrator. If this happens, place another mesh screen over drying herbs to keep them in place.
- If flowers are to be used in teas, dry them whole. Wash and separate petals, and remove any tough or discolored parts.
- When seedpods have dried, their outer covering may be removed. Rub seeds between palms of your hands while blowing to remove husks.
- Place larger seeds on a mesh-screen sheet. Dehydrate until there is no moisture evident. If seeds are to be used for planting, dry at room temperature to maintain germination ability.
- **Do not dry herbs with fruits and vegetables.**
- Store in glass containers in a cool, dark place to reduce flavor loss. Label clearly before storage because they are difficult to recognize when dry. Do not powder leaves until you are ready to use.

Drying temperature should not exceed 95°F to 125°F (35°C to 41°C).

HERB DRYING GUIDE

Drying temperature should not exceed 95°F to 125°F (35°C to 52°C)			
FOOD	PREPERATION	DRYING TIME	USES
Anise Leaves	Rinse in cold water and pat dry	1-3 hours	Soups, stews, sauces, vegetable and fruit salads
Anise Seeds	Rinse in hot water and pat dry	2-5 hours	Rehydrate, serve in cream sauce
Basil Leaves (break veins and stems to aid in drying)	Clip leaves 3 to 4 inches from top of plant just as first buds appear, pat dry	20-24 hours	Italian and Mediterranean tomato meat dishes, salads, soups, fish, poultry and egg dishes
Caraway	Clip entire plant, dip in boiling water, pat dry	2-5 hours	Pork, sauerkraut, rye bread, cheese, vegetables, cookies
Chili Peppers	Rinse and dice, pat dry	5-12 hours	Powder for seasoning
Chive Leaves	Chop, rinse in cold water, pat dry	20-24 hours	Mild onion flavor, use in moist recipes
Cilantro Leaves	Clip with stems, rinse in cold water, pat dry	15-18 hours	Mexican, Chinese and Mediterranean dishes
Coriander	Clip entire plant, dip in boiling water, pat dry	2-5 hours	Sausage, pickling spices, seeds, apples and pear dishes
Cumin Seeds	Rinse in cold water, pat dry	2-5 hours	Curries and chili dishes
Dill Leaves	Rinse in cold water, pat dry	1-3 hours	Salads, vegetables, potatoes and fish
Fennel	Rinse in cold water, pat dry	1-3 hours	Salads, soups or stews
Garlic Clove	Clean with soft brush, don't wash	6-12 hours	Salt, powder, recipes
Ginger Root	Peel, slice or grate	2-5 hours	Meats , desserts
Mint	Rinse & pat dry	6-12 hours	Lamb dishes, jelly, sauces
Oregano	Rinse & pat dry	8-15 hours	Italian, & Greek dishes
Parsley - Flat or curly	Rinse & pat dry	15- 20 hours	Powder or flakes
Rosemary	Rinse & pat dry	15- 20 hours	Poultry, lamb , egg dishes breads
Sage	Rinse & pat dry	20-24 hours	Pork, gnocchi, fish
Tarragon	Rinse & pat dry	20-24 hours	Sauces, salads, fish or poultry
Thyme	Rinse & pat dry	3-5 hours	Soups, all dishes most veggies

Note: Dry Herbs should crumble easily and stems should snap when bent.

FRUIT ROLL UPS

Fruit roll ups are a fun way to enjoy healthy snacks and are easy to make at home with your Cabela's Dehydrator. Fruit Roll-Up Trays are sold separately and available at Cabela's Item #04556294.

- Select ripe or slightly over-ripe fruits. Wash and remove blemishes, pits and skin (optional).
- Puree in a blender. Add yogurt, sweeteners or spices as desired. The puree should be thick in consistency.
- Pour 3/4 to 1 cup of the puree onto the Fruit Roll-Up trays.
- Carefully place the Trays in the Dehydrator. Turn the unit to the high setting. The edges may dry quicker than the center; pour the puree thinner at the center of the tray.
- The average dry time for fruit roll-ups is 4 to 8 hours on Med to High (135-140°F).
- Once the fruit roll-ups are shiny and non-sticky to the touch, remove them from the dehydrator and allow them to cool.
- Peel the fruit roll-up from the plastic wrap and roll into cylinders.
- At room temperature, they can last for up to one month when tightly wrapped.

DRYING FLOWERS and DOUGH ART

- Choose flowers that are ¾ bloomed. If you wait until fully bloomed, fragrance is already fading. Because they shrink when dried, gather a large amount.
- Trim flowers so that leaves are removed and the stem is as short as possible.
- Space flowers evenly and in single layer. Use Cabela's Mesh screen inserts so no dried petals or bits fall through the tray slots.
- Allow flowers to dry overnight in the dehydrator.
- Dried flowers, herbs and spices used for potpourri should be dried at temperatures ranging from 90 F° to 100 F° (30 to 40 C°) to maintain aroma and color.
- Making dough art or beads is a great family activity - see recipe section for dough.

REHYDRATING DRIED FOOD

Rehydrate by placing dried foods in a container (with enough water to cover food) and soaking for 30 minutes to 2 hours. Boiling water rehydrates foods more quickly than cold water or water at room temperature. Fruits or vegetables may also be rehydrated in liquids other than water, including fruit juices, cider, vegetable juices, etc.

- Refrigerate these foods while they are soaking to reduce any risk of spoilage.
- Do not add seasonings, especially salt or sugar, during rehydration because they slow the rehydration process.
- Pies or fillings — use 1 additional cup of water per 1 cup of fruit — use less, if you desire a thicker consistency.

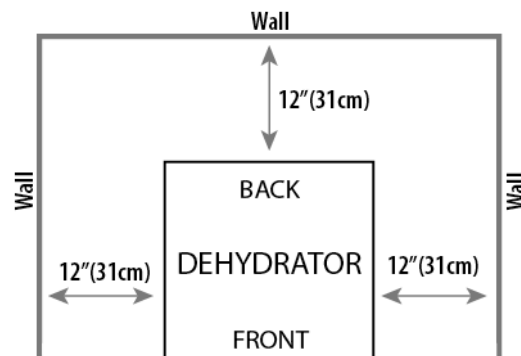
COOKING WITH DRIED FOODS

After rehydrating food, cook it as you would normally. If foods are cooked before they are fully rehydrated, they will cook in a shriveled state and will not be plump. Most fruits and vegetables will rehydrate to about 80% of their fresh state. Consequently, they are a little more chewy than a fresh or frozen fruit or vegetable, even when rehydrated.

Dried food used in cooking will absorb additional liquid, so adjust the recipe accordingly by adding more water.

- Vegetables — add one additional cup of water for one cup dried food.
- Stewed Fruits — add 2 additional cups of water for each cup of fruit, allow to stand for approx. 1 hour and simmer until tender.
- Pies or fillings — use 1 additional cup of water per 1 cup of fruit — use less, if you desire a thicker consistency.

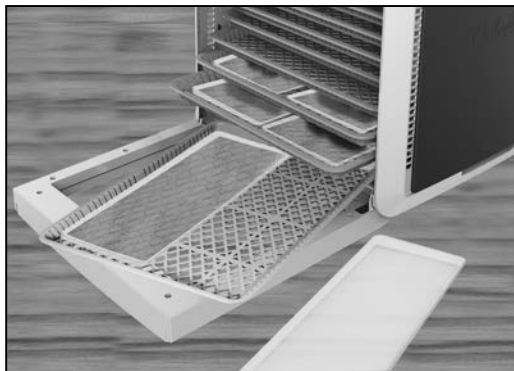
WARNING:
***MAKE SURE THERE IS AT
LEAST 12 INCHES (31cm)
OF SPACE AROUND THE
ENTIRE DEHYDRATOR FOR
PROPER VENTILATION***



WARNING: Restriction of Air Flow could cause overheating of Dehydrator Heater. FIRE COULD OCCUR!

ACCESSORIES AVAILABLE AT CABELA'S

You can dehydrate all types of foods and items with your dehydrator including meats, fruits, vegetables, plants, flowers and herbs. The following is a list of accessories available at Cabela's that can assist for your Cabela's Dehydrator:



Fruit roll up trays 6-pack

Make easy, healthy snacks without extra sugar or additives.
(Item #04556294)



Non-stick mesh screens 6-pack

Prevent smaller items like berries, herbs and spices from falling through tray slots during drying process. (Item #04306441)



9" Jerky Pistol (Item #04048196)

15" Jerky Blaster (Item #04048641)
Make ground meat jerky or flavorful snack sticks.



15" ELECTRIC Jerky Blaster (Item #04201564)

Let the motorized power do the work. Make ground meat jerky or flavorful snack sticks.

Quickly and easily turn a cut of meat into uniform jerky slices in seconds.



Manual Jerky Slicer (Hand Cranked) (Item #04202098)

Jerky Slicer Attachment for Commercial-grade Grinders (Item #04202115)



Recipes

Italian Herb Blend

Ingredients

- | | |
|----------------------------------|-------------------------------|
| 1 TBLS dried Oregano leaves | 1 TBLS dried onion (powdered) |
| 4 dried cloves garlic (powdered) | 1 TBLS dried Basil leaves |

Combine all the herbs in a glass jar with tight lid. Use to flavor sauces & soups

Brian's Best Beef Jerky

Ingredients

- | | |
|---|-----------------------------|
| • 2 pounds flank or beef round steak, cut into thin strips 1/4" thick | • 1 tsp ground black pepper |
| • 1/4 cup soy sauce | • 1 tsp meat tenderizer |
| • 2 TBLS Worcestershire sauce | • 1 tsp garlic powder |
| • 2 TBLS liquid smoke | • 1 tsp onion powder |
| • 2 TBLS brown sugar | • 1 tsp paprika |
| • 2 tsp salt | |

Directions

1. Place beef strips in the bottom of a large bowl. Pour soy sauce, Worcestershire sauce, liquid smoke, brown sugar, salt, pepper, meat tenderizer, garlic powder, onion powder, and paprika over beef. Mix to assure all the meat is evenly coated. Cover and marinate in the refrigerator for 8 hours or overnight.
2. Remove meat from bowl and pat dry to remove any excess moisture.
3. Arrange the meat strips on the tray of a dehydrator without overlapping and leaving at least 3/4" between pieces.
4. Dry and store using the chart and guidelines on pgs. 16-18.

Original Deer Jerky

Ingredients

- | | |
|----------------------------------|-------------------------|
| • 1 pound boneless venison roast | • 1/4 tsp pepper |
| • 4 TBLS soy sauce | • 1/4 tsp garlic powder |
| • 4 TBLS Worcestershire sauce | • 1/4 tsp onion salt |
| • 2 TBLS liquid smoke flavoring | • 1/2 tsp salt |
| • 1 TBLS ketchup | |

Directions

1. Slice meat into long strips, 1 inch wide and 1/4 inch thick. In a large releasable plastic bag, combine soy sauce, Worcestershire sauce, liquid smoke, ketchup, pepper, garlic powder, onion salt and salt. Place meat in and close bag. Refrigerate overnight. Knead occasionally, to evenly distribute marinade.
2. Remove meat from bag and pat dry to remove any excess moisture.
3. Arrange the meat strips on the tray of a dehydrator without overlapping and leaving at least 3/4" between pieces.
4. Dry and store using the chart and guidelines on pgs. 16-18.

Recipes (Cont.)

Spicy Jerky Marinade

Ingredients

- 2 pounds flank or beef round steak
- 1/4 tsp cracked pepper
- 1/4 tsp cayenne pepper
- 1 tsp onion powder
- 2 tsp salt
- 2 cloves crushed garlic
- 2 TBLS steak sauce
- 3 TBLS Worcestershire sauce
- 1/2 tsp paprika

Directions

1. Combine ingredients and rub thoroughly into meat. Marinade overnight. Drain in sieve or colander.
2. Arrange the meat strips on the tray of a dehydrator without overlapping and leaving at least 3/4" between pieces.
3. Dry and store using the chart and guidelines on pgs. 16-18.

Adam's Hawaiian Jerky Marinade

Ingredients

- 2 pounds flank or beef round steak
- 1 tsp salt 1 tsp ground ginger
- 1 TBLS brown sugar
- 1/4 tsp pepper
- 1/8 tsp cayenne pepper
- 1 crushed garlic clove
- 1/4 cup pineapple juice
- 1/4 cup soy sauce

Directions

1. Combine ingredients and rub thoroughly into meat. Marinade overnight. Drain in sieve or colander.
2. Arrange the meat strips on the tray of a dehydrator without overlapping and leaving at least 3/4" between pieces.
- Dry and store using the chart and guidelines on pgs. 16-18.

Wild Bill's Fish Jerky

It is important to use the freshest and leanest fish when making fish jerky. Cod is a popular choice. The fish must be de-scaled, deboned, and cut into fillets before marinating.

Marinade

- 4 lbs. fish
- 1 cup boiling water
- 2 TBLS teriyaki sauce
- 3 TBLS Old Bay seasoning
- 1 cup light brown sugar
- 3/4 TBLS liquid smoke

Directions

1. Combine ingredients and mix to dissolve completely.
2. Add enough fish so that all pieces are completely covered.
Marinate overnight in the refrigerator for best results.
3. Arrange the meat strips on the tray of a dehydrator without overlapping and leaving at least 3/4" between pieces.
4. Dry and store using the chart and guidelines on pgs. 16-18.

Recipes (Cont.)

Golden Goose Jerky

Ingredients

- 4 pounds (about 2 quarts) skinless goose breast fillets, trimmed of all gristle, fat, and silver skin
- 3 TBLS coarse salt
- 1 cup brown sugar
- 1 cup water
- 3/4 cup soy sauce
- 1/2 cup Worcestershire sauce
- 2 TBLS garlic powder
- 2 TBLS chili powder
- 3 TBLS coarsely ground black pepper
- 2 TBLS red pepper flakes

Directions

1. Combine ingredients and mix to dissolve completely
2. Marinate overnight in the refrigerator for best results
3. Arrange the meat strips on the tray of a dehydrator without overlapping and leaving at least 3/4" between pieces
4. Dry and store using the chart and guidelines on pgs. 16-18

Bob n' Bob's Turkey Jerky

Ingredients

- 2 pounds cooked lean Turkey Breast
- 1 tsp salt
- 1 tsp ground black pepper
- 1 TBLS brown sugar
- 1/4 cup Worcestershire sauce
- 1/4 cup soy sauce
- 1 tsp liquid smoke

Directions

1. Combine ingredients and mix to dissolve completely
2. Marinate overnight in the refrigerator for best results
3. Arrange the meat strips on the tray of a dehydrator without overlapping and leaving at least 3/4" between pieces
4. Dry and store using the chart and guidelines on pgs. 16-18

Ground Meat Jerky

Ingredients

- 1 pound lean ground beef
- 1/2 cup soy sauce
- 1 tsp liquid smoke
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1 tsp salt

1. In a glass bowl, combine all ingredients and refrigerated for at least two hours.
2. Follow jerky Pistol or Blaster instructions.
NOTE: You'll find it is recommended to add at least 1/2 cup cold water per pound of ground meat to keep the mixture fluid enough to glide through jerky gun nozzle easily.
3. Load the mixture in the jerky gun and use the gun to load your dehydrator trays. It is recommended to use mesh inserts or fruit leather trays, as this mixture will be softer.
Dry and store using the chart and guidelines on pgs. 16-18

Recipes (Cont.)

Dehydrator Sun Dried Tomatoes

Ingredients

- Approx. 2lbs of Roma tomatoes
- 2 TBLS olive oil
- 1 TBLS each: dried basil, celery salt, lemon pepper

Directions

1. Slice tomatoes in half (long ways)
2. Gently toss in oil and spices.
3. Arrange cut side up on tray leaving space between for air circulation.
4. Dry at 125°-140° 8-12 hours.
5. Dried tomatoes will reduce in size, become deep red, leathery, but not tacky.
6. Remove tomatoes from the dehydrator and allow them to cool thoroughly.
7. Pack tightly in freezer bags, vacuum sealed bags, plastic containers, or jars.

Creamy Mushroom Soup

Ingredients

- 1-1/2 cups dried Mushrooms
- 1/2 cup dried Onions
- 2 cups hot Beef bouillon
- Dried Parsley for garnish

Directions

1. Sauté mushrooms and onions in margarine in a heavy saucepan for 5 minutes, stirring occasionally. Set aside
2. Combine bouillon, milk, salt and flour. Blend until smooth.
3. Pour over sautéed mushrooms and onions.
4. Cook and stir 5-10 minutes longer until slightly thickened. Garnish with dried parsley.

Vegetable Soup

Ingredients

- 4 cups vegetable stock
- 2 TBLS dried celery
- 2 cloves garlic
- 2 TBLS olive oil
- 1/2 tsp dried Italian herbs
- Salt and pepper to taste

Directions

1. Boil water to re-hydrate items above. When they plump-up, add the olive oil to a heavy pan on medium heat.
2. Add the onion and celery, cook for about 5 minutes.
3. Add the vegetable stock, garlic – crumbled finely, carrots, potatoes, noodles and herbs. Simmer for 10 min.
4. Add the rinsed beans, and simmer just to warm them through.

Recipes (Cont.)

Oranges to Apples Fruit Roll Ups

Ingredients

- 1-1/2 cups plain applesauce
- 1 small Apple, peeled, cored and chopped
- 2 tsp dried orange, ground
- 2 tsp Vanilla

Directions

1. In a blender, puree all ingredients.
 2. Pour onto Fruit Roll up trays inserts sheets (be careful not to over fill).
 3. Dry at 135°F for 4 to 8 hours, or until leathery and pliable.
- Let cool, peel and roll in plastic wrap to store.

Strawberry Roll Ups

Ingredients

- 1 quart Strawberries, washed & cored
- juice of 1/2 Lime
- 2 TBLS Honey
- optional Drop of Rum extract, for Daiquiri flavor

Directions

1. In a blender, puree all ingredients.
 2. Fill Fruit Roll up trays inserts sheets (be careful not to over fill).
 3. Dry at 135°F for 4 to 8 hours, or until leathery and pliable.
- Let cool, peel and roll in plastic wrap to store.

Honey Glazed Banana Chips

Ingredients

- 4 Bananas peeled and sliced ¼" pieces
- ¼ cup honey mixed with ¼ cup water

Directions

1. Place each tray on paper towel.
2. Dip small batches of banana slices into honey mixture.
3. Arrange onto tray and let drain on paper towel a few minutes before stacking onto dehydrator.
4. Dry 10-12 hours until dry and leathery

NOTE: Dried bananas will not be as crisp and sweet as you find in store. Only deep frying can give you that type of crispness. Commercially prepared banana chips are usually deep fried in oil (mainly coconut) and even sometimes dipped in a sugar syrup.

Recipes (Cont.)

Cinnamon Apple Chips

Ingredients

- 8 medium apples – Sliced very thin
- 2 TBLS lemon juice
- 1 tsp cinnamon
- 2 tsp sugar

Directions

1. Wash, peel (if desired), and core the apples. Slice them as thinly as possible.
2. In an extra-large bowl - toss slices with lemon juice.
3. Mix in the cinnamon and sugar. Try to distribute the cinnamon and sugar as evenly as possible. Rub into the individual slices by hand if necessary.
4. Place the apple slices on the dehydrator trays making sure there isn't any overlap.
5. Bake at 135F° for 10 to 12 hours. After 3 hours, flip the chips over so that they don't stick to the trays. After 10 hours, check and remove those that are done. If a chip is still fairly flexible, leave it to dehydrate for another two hours. Remove when crispy.
6. Eat immediately, or store in airtight container.

Crispy Kale Chips

Ingredients

- 1 bunch Kale
- Olive oil
- pinch of cumin
- Juice of ½ lemon
- dried garlic powder or minced
- sea salt

Directions

1. Wash the kale and then cut it into 3 inch long strips.
2. Put the sliced kale in a large bowl and add the olive oil, sea salt, minced garlic, lemon juice, and cumin, all to taste.
3. Use your hands to massage the ingredients into the kale. Let marinate for 10 to 20 minutes: the kale leaves should wilt slightly.
4. Space marinated kale on a dehydrator trays evenly. It is recommended to use nonstick mesh screens (Item# 04306441)
5. Dehydrate for approx. 2-4 hours at 125° F, or 4-6 hours at 115° F until crispy

Watermelon Candy

Ingredients

- 1 medium-sized watermelon
- sea salt

Directions

1. Cut watermelon into wedges and then into 1/4" thick slices. Sprinkle with sea salt.
2. Place the slices on your dehydrator.
3. Set your dehydrator to 140°F (60°C) and dry overnight (approx. 10 hours).
4. Remove dried watermelon from racks and store in air tight container.
5. It is recommended to use nonstick mesh screens (Item# 04306441), so that the dried watermelon slices are easier to remove.

Recipes (Cont.)

Spicy-N-Sweet Potpourri

Ingredient

- 1 cup dried rose petals
- 1 Tbsp. whole cloves
- 1/3 tsp. ground cloves
- 1/4 cup dried lavender blossoms
- 1 stick cinnamon, crumbled
- 1/8 cup dried rosemary
- 1/8 cup dried chamomile
- 1/4 tsp. ground nutmeg
- 1/2 cup dried grated orange peel
- 2 drops rose oil
- 1 tsp. powdered orrisroot
- 1 drop orange oil
- 1 drop lavender oil
- 1/2 cup dried flower petals (for color)

Directions

1. Combine everything except oils in a bowl. Gently toss to mix
2. Sprinkle oils lightly over mixture.
3. Toss slightly to spread the oils evenly.
4. Dehydrate for 4-12 hours at. Makes approx. 2 cups potpourri.

DOUGH ART

Ingredient

- 2 cups flour
- 1 cup water
- 1 cup salt

Directions

1. Mix flour and salt together, gradually add water. Blend mixture by hand.
2. Knead by hand 2 or 3 minutes into a pliable, moist dough ball.
3. Roll dough floured surface, adding flour to the top of the dough so it will not stick. Keep surface well floured as you roll and turn dough. Roll out or cut into pieces
4. Using cookie cutters or hand form shapes or beads. (be sure to make a hole at top of shape for hanging ornaments or beads)

It is recommended to use Fruit roll up tray inserts (Item# 04306263) to dry shapes or beads. Dust inserts with flour and leave ample space between shapes.

Dehydrate for 4-12 hours between 95-115°F. It's better to over-dry them.

LIVER BITES – DOG TREATS

Ingredient

- 3 pounds liver

Directions

1. Rinse the large pieces of liver and pat dry.
2. Slice into manageable single-treat size pieces (approx. 1/2" thick)
3. Arrange on the dehydrator trays leaving space between them for the air to circulate.
4. It is recommended to use nonstick mesh screens (Item# 04306441) so they do not slip through cracks of tray while wet stage.
5. Dry at 110 °F checking after 10-12. You want them to be fully dry, but not so much that they crumble. A jerky consistency is ideal.

TROUBLE SHOOTING GUIDE

All Cabela's Dehydrators are checked for any electrical or mechanical problems. They are shipped in perfect working order. If you see any damage to the machine due to rough shipping you must report it to the shipper or store you purchased from. **Technical support may be contacted at 855-939-7263(toll free) or 216-455-1101 from 9am-5pm Eastern Standard Time.**

Problem	Answer
Nothing turns on	Test the outlet with another appliance that works. Test the dehydrator on another outlet that you know has power.
Fan makes a rubbing noise	Due to rough shipping the trays may have been forced into the fan's protective screen. Take out the trays, and blow on the fan blade to locate where it is rubbing against the screen. You may need to turn the fan on and press gently against the screen and listen where the noise increases. With a pair of needle nose pliers pull the screen away from the fan blade at point of contact.
No heat, but fan works	Remove trays and check for any loose wires. Turn the heat all the way up to see if there is any heat at all. If there is still no heat, contact customer service for repairs.
Not reaching temperature	If you use an external thermometer your temperature reading may vary from the set temperature. This is normal. This variance could be a result of several factors. Examples of these factors are: ambient temperature (room temperature), coldness of the food items, poor air circulation (overloading of trays). For best performance use this dehydrator in an ambient temperature of 65 degrees or above.

QUESTIONS & ANSWERS

Q: Some items on the drying tray seem to dry faster than other items on the same tray, what should I do?

A: *Make sure all food items are cut to the same thickness and are evenly spread out on the tray.*

Q: My apples and pears have darkened to a brown color, are they safe to eat?

A: *Yes. Fruits that have turned a brownish color are safe to eat. Many different fruits will oxidize during the drying process. Oxidation happens when the flesh of the fruit is exposed to air. By pretreating fruits, oxidation is reduced.*

Q: My fruit leathers are very thin. How can I make them thicker?

A: *Juicy fruits, such as strawberries, can be too runny to produce a thick, chewy leather. By simply adding a banana when pureeing, the mixture will become thick and so will the fruit leather. Pour 3/4 to 1 cup of puree on each tray and allow it to spread out. The poured puree should be 1/4" thick at the edges of the tray.*

- Fruit Roll-Up Trays are sold separately and available at Cabela's (Item #04556294).
- Mesh drying Screens are sold separately and available at Cabela's (Item #04306441).

1-Year Limited Warranty

Save this warranty information for your records.

Blue Sky Innovation Group, Inc. ("Blue Sky") warrants to the ORIGINAL RETAIL PURCHASER of this product that if the product is operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, it shall be free from defects in material and workmanship.

The Warranty Card included in the packaging with the product must be fully filled out and received by Blue Sky, along with a copy of the original receipt, within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card and a copy of the original receipt will void the warranty.

Blue Sky will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) years from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been altered, repaired, or serviced by anyone else other than Blue Sky. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to original U.S. and Canadian purchasers.

Except to the extent prohibited by applicable law, no other warranties, whether expressed or implied, including warranties of merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Blue Sky be liable for incidental or consequential damages sustained in connection with product and Blue Sky neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

Before returning any product, contact Blue Sky Customer Service at 1-855-939-7263 M-F 8:00 am-5:00 pm EST to obtain a Return Merchandise Authorization Number (RMA Number). Blue Sky will refuse all returns that do not contain this number. DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM BLUE SKY. The product must be delivered to or shipped to Blue Sky, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of Blue Sky.

For non-warranty repairs, Blue Sky charges a \$35.00 per hour bench charge. No non-warranty repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

**Register your Product with Blue Sky Innovation Group
by filling out and mailing the enclosed Warranty Card.**