Ingredients\n

Whitefish, Mackerel, Mullet, Rainbow Trout, Catfish, Salmon\n

\n

Instructions\n

Skin and bone your fish.\n

\n

Cut into 1/4 inch (6mm) thick slices or strips.\n

\n

Allow to marinate for up to 12 hours in refrigerator.\n

\n

Rinse and place on dehydrator trays in a single layer.\n

\n

Dehydration of seafood should take nearly 12 hours at a 145 degrees Fahrenheit. When done, the fish jerky should be a little brittle or dry-leathery.\n

\n

Place into zip lock bags, glass jars or vacuum-sealed containers. It will need to be stored in a dark area at room temperature for no more than two months or you can increase the shelf-life by freezing it.\n