

Dog Treat/Food RECIPES

WELCOME
TO
JANET'S
KITCHEN



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Pets are like people; many have allergies and reactions to different foods. Many pet owners have successfully used these recipes, but we are not liable for any adverse responses your pet may have. We recommend you consult your vet and only give a small amount to see if your pet has ill effects.

Bread Machine Dog Cookies

1 c Beef, chicken, or vegetable stock
1 c Bread or all-purpose flour
1 c Whole wheat or rye (or other dark) flour
1 c Bulgar wheat
1/4 c Non-fat dry milk powder
1/2 ts Salt
1 1/2 ts Yeast

Use dough cycle. Roll dough to 1/4" thickness. Cut with cookie cutters or knife. Place on baking sheets sprinkled with cornmeal. Cover with clean kitchen towels and let rise in warm place about 45 minutes. Bake at 325-degrees for 45 minutes. When all are baked, turn off oven and return all cookies to cooling oven overnight to harden. Store in airtight container.

(Using a 3.5" bone shaped cutter, I get about 30-35 cookies from this recipe.

Machine Doggie Biscuits

3/4 c Hot water or meat juice
1/3 c Margarine
1/2 c Powdered milk
1/2 ts Salt
1 Egg, beaten
3 c Whole wheat flour

Mix well - roll in to small logs in your hands and bake at 325 degrees for about 50 mins.

Whole Wheat Dog Biscuits

Amount Measure Ingredient -- Preparation Method

2 1/2 c		Whole wheat flour
1	tsp	Brown sugar
1/2 c		Powdered dry milk
6	tbsp	Meat drippings
	1/2 tsp	Salt
1		Beaten egg
1/2	tsp	Garlic powder
1/2 c		Ice water

1. Preheat oven to 350. Lightly oil a cookie sheet. Combine flour, dry milk, salt, garlic powder and sugar. Cut in meat drippings until mixture resembles corn meal. Mix in egg. Add enough water so that mixture forms a ball. Using your fingers, pat out dough onto cookie sheet to half inch thick. Cut with cookie cutter or knife and remove scraps. Scraps can be formed again and baked.

2. Bake 25-30 minutes. Remove from tray and cool on rack.

BONE A FIDOS

Amount	Measure	Ingredient -- Preparation Method
2 1/4	ts	Dry yeast (or 1 packed Tablespoon compressed fresh Yeast
1/4	c	(liquid measure) warm water Pinch of sugar
3 1/2	c	All-purpose flour
2	c	Whole wheat flour
2	c	Cracked wheat OR
1	c	Cornmeal
1	c	Rye flour
1/2	c	Nonfat dry milk (lightly Spooned into the cup)
4	ts	Kelp powder
4	c	Beef or chicken broth (liquid measure)
-----GLAZE-----		
1		Large egg
2	tb	Milk

Equipment: Cookie sheets lined with parchment or aluminum foil; rolling pin; 3-3 1/2" bone cutter or 2 1/2" round cookie cutter.

Place 2 oven racks in the upper and lower thirds of the oven. Preheat oven to 300F.

Sprinkle the dry yeast or crumple the compressed yeast over the water (110F if dry yeast, 100F if compressed yeast). Add a pinch of sugar and allow the yeast to sit in a draft-free spot for 10-20 minutes. The mixture should be full of bubbles. If not, the yeast is too old to be useful.

In a large bowl, place all the dry ingredients and stir to blend them. Add the yeast mixture and 3 cups of the broth. Using your hands, in the bowl, mix to form the dough, adding more broth if needed to make the dough smooth and supple. Half a batch at a time, knead the dough briefly on a lightly floured counter. (Keep the second batch of dough covered with a moist towel while shaping and cutting the first.)

Roll out the dough into an 18 x 13 x 1/4" rectangle.
Cut it into desired shapes, using a 3 - 3 1/2-inch
bone cutter or a 2 1/2-inch round cookie cutter.
Reroll the scraps. Repeat the procedure with the
remaining dough.

For an attractive shine, lightly beat together the egg
and milk. Brush the glaze on the cookies.

Bake for 45 to 60 minutes or until brown and firm.
For even baking, rotate the cookie sheets from top to
bottom three quarters of the way through the baking
period.

Use a small, angled metal spatula or pancake turner to
transfer the cookies to wire racks to cool completely.

Store in an airtight container at room temperature.
The dough must be used immediately. The baked cookies
will keep for many months.

CHEESE BONE DOG COOKIES

Amount	Measure	Ingredient -- Preparation Method
2	c	Unsifted all-purpose flour
1 1/4	c	Shredded cheddar cheese
2	cl	Garlic, finely chopped
	1/2 c	Vegetable oil
4 1/2	tb	Water (up to 5 tbs.)

1. Preheat oven to hot (400 degrees)
2. Make a cardboard pattern of a dog bone, 4 inches long or use a dog-bone cookie cutter.
3. Combine flour, cheese, garlic and vegetable oil in container of food processor. Cover, whirl until mixture is consistency of coarse meal. With machine running, slowly add water until mixture forms a ball.
4. Divide dough into 12 equal pieces. Roll out each piece to 1/2" thickness. Cut out bones. Transfer to ungreased cookie sheet. Do not reroll scraps.
5. Bake in preheated hot oven for 10 to 15 minutes or until bottom of cookies are lightly browned. Carefully transfer bones to wire rack to cool completely.

Refrigerate in airtight container

CRACKED WHEAT DOG BISCUITS

Amount Measure Ingredient -- Preparation Method

	3 1/2	c	Flour
2	c		Whole wheat flour
	1	c	Rye flour
	1	c	Cornmeal
2	c		Cracked wheat
	4	ts	Salt
	1/2	c	Dry milk
	1		Egg
1	pk		Dry yeast (1 T)
1	pt		Chicken stock

Ingredients not generally available may be found at health food stores. Dissolve yeast in 1/4 c warm water. Add chicken stock and pour into dry ingredients. Knead for 3 minutes, working into a stiff dough. Roll dough into a 1/4 in. thick sheet and cut with cookie cutters (cutters shaped like dog biscuits are available). Bake in 300 degree oven for 45 minutes, then turn oven off and leave biscuits in oven overnight. In the morning the biscuits will be bone hard. Note: This dough is extremely stiff to work with, but the end product is excellent.

Dog Pooch Munchies II

3 c Whole wheat flour
1 ts Garlic salt
1/2 c Soft bacon fat
1 c Shredded cheese
1 Egg, beaten slightly
1 c Milk

1. Preheat oven to 400 F. degrees. 2. Place flour and garlic salt in a large bowl. Stir in bacon fat. Add cheese and egg. Gradually add enough milk to form a dough. Knead dough and roll out to about 1 inch thick. 3. Use dog bone cookie cutter to cut out dough. Place on greased cookie sheet. Bake about 12 minutes, until they start to brown. Cool and serve.

Doggie Liver Treats

- 1 lb Raw liver
- 2 Cloves garlic
- 1 Box corn muffin mix (Martha
-White works well)

Heat oven to temperature listed for the corn muffins.

In blender or food processor, mix liver and garlic until liquid. Mix it box of muffin mix. Scrap onto a cookie sheet and pat to about 1/2 to 1 inch thick. Bake until very firm but not burned. Cut into squares. May be frozen.

Fido's Cheese Nuggets

1 c Uncooked Oatmeal
1 1/2 c Hot Water or Meat Juices
4 oz (1 cup) Grated Cheese
1 Egg, Beaten
1 c Wheat Germ
1/4 c Margarine
1/2 c Powdered Milk
1/4 tb Salt
1 c Cornmeal
3 c Whole Wheat Flour

Servings: 10

In large bowl pour hot water over oatmeal and margarine: let stand for 5 minutes. Stir in powdered milk, grated cheese, salt and egg. Add cornmeal and wheat germ. Mix well. Add flour, 1/3 cup at a time, mixing well after each addition. Knead 3 or 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll dough to 1/2 inch thickness. Cut into bone shaped biscuits and place on a greased baking sheet. Bake for 1 hour at 300 degrees. Turn off heat and leave in oven for 1 1/2 hours or longer. Makes approximately 2 1/4 pounds.

Fido's Ranch Biscuits

1 pk Dry Yeast
2 c Warm Chicken or Beef Broth
1/4 c Margarine or Hamb. Grease
1 Egg, Beaten
2 c All Purpose Flour
1 c Wheat Germ
4 c Whole Wheat Flour
1/2 c Warm Water
1/2 c Powdered Milk
1/4 c Honey
1/4 tb Salt
1 c Cornmeal
2 c Cracked Wheat

Servings: 10

In small bowl, dissolve yeast in warm water. In large bowl combine broth, powdered milk, margarine, honey, egg and salt. Add yeast/water and mix well. Stir in flour, cornmeal, wheat germ and cracked wheat. Mix well. Add whole wheat flour, 1/2 cup at a time, mixing well after each addition. Knead in the final amounts of flour by hand and continue kneading for 4 or 5 minutes until dough is not sticky. Pat or roll dough to 1/2 inch thickness and cut into bone shapes. Place on a greased cookie sheet, cover lightly and let set for 20 minutes. Bake in a 350 degree oven for 45 minutes. Turn off heat and leave in oven several hours or over night. Makes approximately 3 1/2 pounds.

Fido's Fabulous People Biscuits

Amount Measure Ingredient -- Preparation Method

 1/4 cup hot water
8 cubes chicken bouillon cube
 1 package dry yeast
 1 teaspoon sugar
1 1/2 cups tomato juice
2 cups all-purpose flour
 2 cups wheat germ
1 1/2 cups whole wheat flour

1. Preheat your oven to 300 degrees, then pour the water into a large bowl. Add the sugar and yeast and let stand for about 5 minutes. Then add the chicken bouillon cubes. Crush them with a fork as you stir them in.
2. Add the tomato juice, 1 cup all-purpose flour and the wheat germ. Stir with a large spoon to form a smooth batter. Then stir in the remaining all-purpose and whole wheat flours (this will make the dough very dry and stiff). You'll probably have to use your hands to finish mixing.
3. Sprinkle flour on your cutting board, then take a couple of handfuls of dough out and work into a small ball shape. Then, with a rolling pin flatten the balls to about 1/4 thick on the cutting board. If the dough is too sticky, add a little more flour.
4. Now use a table knife to cut out your people shapes. Then repeat the whole process again with the rest of the dough, working a few handfuls at a time.
5. Finally, use a spatula to put your people biscuits onto a cookie sheet. Then bake at 300 degrees for about an hour. Afterwards, let them dry in the turned-off oven for quite a while, four hours or so.
6. Serve with a bowl of water and a nice big bone.

Glazed Beagle Biscuits

Amount Measure Ingredient -- Preparation Method

2 teaspoons beef bouillon granules
1/3 cup oil
1 cup boiling water
2 cups rolled oats
3/4 cup cornmeal
1/2 cup milk
1 cup grated cheese
1 egg -- beaten
1 cup rye flour
2 cups white flour
Topping:
1 cup beef broth
1/2 teaspoon garlic powder
3 tablespoons oil

Add bouillon and oil to boiling water then add oats. Let mixture stand for a few minutes. Stir in the cornmeal, milk, cheese, and egg. Slowly stir in the flours. Knead on a lightly floured surface until the dough is smooth and no longer sticky. Roll out to about 1/4 inch thick and cut into bone shapes. Place on a greased baking sheet. Spoon topping over biscuits. Turn them over and repeat with other side. Bake at 325° for 45 minutes or until lightly browned on bottom. Turn off the oven and leave biscuits in until cool.

Gourmet Dog Biscuits

- 12-16 ounces raw liver
- 1 1/2 lb White flour
- 8 oz Quaker Oats
- 3 Bouillon cubes, meat or
Chicken flavored
- 1 c Water- approx.
- 2 Eggs, beaten

Preheat oven to 350. Grease 3 cookie sheets. Chop the liver finely, or put briefly in a blender. Mix flour and oats, crumble in the bouillon cubes, add eggs and the chopped liver. Add enough water to make a firm but slightly sticky dough. Spread evenly on the cookie sheets, about 1/2" thick. Dip a small dog-cookie cutter in flour before cutting out each portion. Bake 1 hour. Can be kept for about 2 weeks. Store in refrigerator.

Microwave Doggie Biscuits

- 1 c Whole wheat flour
- 3/4 c Dry milk
- 1/4 c Cornmeal
- 1/3 c Shortening
- 1 tb Bouillon granules
- 1/2 c Plain flour
- 1/2 c Quick cooking oats
- 1 ts Sugar
- 1 Egg, slightly beaten
- 1/2 c Hot water

Combine flour, cornmeal, milk, oats and sugar. Cut in shortening, add egg, bullion, and hot water. Knead 5 mins. and roll in 1/2" thick and cut out to favorite shapes. Micro at 1/2 power for 5 to 10 mins, rotating plate.
Makes 5 1/2 small shapes.

Microwave Doggie Doughnuts

2 c Whole wheat flour
3 T Oatmeal
1 Egg; lightly beaten
1 ts Garlic powder
2/3 c Beef or chicken broth

Place flour in a bowl, add egg and broth, and mix well. Blend in oatmeal and garlic powder. Roll dough into a ball, roll out on a lightly floured surface to 1/2" thick. Cut with small doughnut cutters. Reroll scraps and repeat. Arrange on a shallow baking dish or on a sheet or parchment paper in a single layer. Cook on HIGH 10 minutes or until firm. Let cool until hardened. Store in covered container in refrigerator.

Microwave Easy Treat for Dogs

- 3 Jars meat or vegetable baby
Food
- 1/2 c Cream of wheat

Mix together and drop by teaspoon on wax paper covered paper plate, flatten with a fork, and cover with second plate. Microwave on HIGH for 2-5 minutes..cool..store in refrigerator..

Oatmeal/Wheat Germ Dog Biscuits

Amount	Measure	Ingredient -- Preparation Method
3	c	Whole wheat or rye flour
3	c	Uncooked oatmeal
1/2	c	Plain wheat germ
6	tb	Margarine
1/4	c	Molasses
1	c	Evaporated milk
1	c	Water

Mix together the first 3 ingredients. Then thoroughly mix in the last 4 ingredients. Dough will be stiff. Chill for a half hour. Roll rounded teaspoonfuls into balls. Flatten, place on greased cookie sheet, and bake for 1 hour at 300F.

Potatoes Au Canine or Feline

3 c Boiled sliced potatoes
2 T Grated vegetables
1/2 c Creamed cottage cheese
1 T Nutritional Yeast
2 T Grated carrots
1/4 c Whole milk
1/4 c Grated cheese

Layer in a casserole dish the first 5 ingredients. Then pour the milk on top of all; sprinkle with cheese. Bake about 15 minutes at 350 until cheese melts and slightly browns. Serve cool.

Notes: As a potato substitute, you can use 3 cups of cooked oatmeal or 3 cups cooked brown rice.

Rover's Rewards

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	hot water or meat juices
1/3	cup	bacon grease or margarine
1/2	cup	powdered milk
1/2	teaspoon	salt
2	teaspoons	sugar
1		egg -- beaten
3	cups	whole wheat flour -- (approximately)

In a large bowl, pour hot water or juices over grease or margarine. Stir in powdered milk, salt, sugar, and egg. Add flour, 1/2 cup at a time, mixing well after each addition. Knead 4 to 5 minutes adding more flour if necessary to make a very stiff dough. Pat or roll to 1/2 inch thickness. Cut into bone shapes and place on a greased baking sheet. Bake at 325° for 45 minutes.

Dog Cookies

3 1/2 c Whole wheat flour
1/2 c Powdered milk
2 ts Cod liver oil
1 1/2 c Beef or chicken bouillon
3 c Rolled oats
1/2 c Bacon grease
2 Eggs

Combine all ingredients into a sticky dough. Drop by tablespoonfuls onto ungreased cookie sheet and bake at 325°F. for 50 minutes. Cool on rack and store in plastic bag. Makes about 30..

Western Ranch Biscuits

Amount	Measure	Ingredient -- Preparation Method

	1 package	dry yeast
	1/4 cup	warm water
	2 cups	warm beef broth
	1/4 cup	milk
	1/2 cup	honey
	1	egg -- beaten
1/4 cup		bacon grease or margarine
	1 teaspoon	salt
2 1/2 cups		flour (white, oat, or rye)
	1 cup	cornmeal
	1 cup	wheat germ
	2 cups	cracked wheat
	3/4 cup	wheat bran
	3/4 cup	oatmeal
	3/4 cup	grated cheddar cheese
3 cups		whole wheat flour -- (approximately)
		Topping:
	1 cup	beef broth
	1/2 teaspoon	garlic powder
	3 tablespoons	oil

In a small bowl, dissolve yeast in warm water. In a large bowl, combine beef broth, milk, honey, egg, bacon grease or margarine, and salt. Add yeast/water mixture and mix well. Stir in flour, corn meal, wheat germ, cracked wheat, wheat bran, oatmeal, and cheese. Add whole wheat flour, 1/2 cup at a time, mixing well after each addition. Knead in the final amounts of flour by hand to make a stiff dough. Continue to knead for 4 to 5 minutes. Pat or roll to 1/2 inch thickness. Cut into bone shapes and place on a greased baking sheet. Cover lightly and let set (rise) for 30 minutes. Bake in a 350° oven for 45 minutes or until lightly browned on bottom. Prepare topping during last few minutes. Turn off oven heat. Remove biscuits from oven. Immediately dip biscuits in topping. Return them to oven and leave biscuits in oven for several hours or overnight.

Puppy Milk Formula

MIX IN BLENDER:

1 Tablespoon Honey
1 Tablespoon Whipping Cream
2 Egg Yolks
1 Can PET (brand) Evaporated Milk

DISSOLVE ON STOVE:

2 Packages Knox (brand) unflavored gelatin
1 Can water

Combine all above together. Add one more can of water. Blend well. Refrigerate. The stuff turns to a "pudding" state, but melts when warmed.

Dogs Favorite Cupcakes

3# meat (chicken, turkey or beef)
3 cups oatmeal
2 cups brown rice
4 eggs
1 cup sunflower oil
1 cup lentils
2 cups cornmeal
2 cups veggies (kale, carrots, parsley)
3 garlic cloves
1/2 cup water, or sufficient to mix

Cook rice and lentils together. In a food processor, mulch up vegetables, garlic, eggs, meat. Mix all ingredients together. Spoon into lightly oiled oversized-cupcake pans. Bake at 350 degrees for about 45 minutes. Freeze what you are not going to use in 5 days. This makes about 4 dozen larger-size cupcakes.

Dog Stew

3# meat (chicken, turkey cooked or lean beef)
1# raw organ meats (chicken/pork/beef livers, kidneys or hearts)
2 cups peas
2 cups brown rice
1 cup lentils
3 cups raw veggies (kale, carrots, parsley, tomatoes, sweet potatoes)
4 garlic cloves

Bake the non-raw meats along with any dry vegetables, such as split peas. (If you are using beef, there is no need to cook, just use it raw.) Debone the meat and shred pieces by hand. In a food processor, mulch up raw meats. Cook the brown rice and lentils together.

In a food processor, mulch up vegetables and garlic. Mix all together and spoon into containers for freezing.

Take concentrated stew, add some water and heat in microwave until warm. Mix in with dry dog food and serve.

Garden Beagle Bagels

1/2 C Wheat Flour
2 1/2 C White Flour
1 Tea. Oil
1 Egg
1/4 Tea. Baking Powder
1/4 Tea. Baking Soda
1/2 C Chopped Carrots
1/2 C Cropped Spinach
1 T Garlic Powder
3/4 C Water

Preheat oven to 350 degrees.

Combine dry ingredients and then wet. Mix, then knead by hand. Form into ping pong ball size pieces. Flatten, then poke hole in center. Form into bagel shapes. Bake for approximately 45-50 minutes. Cool. To garnish, spray finished bagels with water and sprinkle with sesame seeds, minced dried garlic or poppy seeds. Serve

Skitty Biskitz

1 C Uncooked Oatmeal
1/3 C Margarine
1 Tea. Bouillon Granules
1 1/2 C Hot Water
3/4 C Powdered Milk
1 - Beaten Egg
3/4 C Cornmeal
3 C Wheat Flour
1 Tea. Garlic Powder

In large bowl, pour hot water over the oatmeal, margarine, and bullion, let stand for 5 minutes. Stir in powdered milk, cornmeal and egg. Add flour 1/2 cup at a time, stirring well after each addition. Knead 3-4 minutes adding more flour if necessary to make a very stiff dough. Pat or roll dough to 1/2" thickness. Cut into desired shapes. Place on a greased baking sheet.

Bake at 325 for 50 minutes.

NOTE! Cool and dry out till hard before storing.

Cheesy Bone Cookies

2 C Flour
1 1/4 C Shredded Cheese
1/2 Tea. Garlic Powder
1/2 C Veg. Oil
4 Tab. Water

Bake at 400 degrees for 10 or 15 minutes

Combine flour, cheese, garlic & oil. Knead well, adding water as needed to form stiff dough. Roll out on floured surface to 1/2" thick, cut into bone shapes. Bake until bottom of cookies are lightly browned. Cool completely on wire rack.

Chicken Liver Cookies

2 C Flour
3 Tab. Veg. Oil
1 C Cornmeal
1 - Egg Beaten
1/2 C Chicken Broth
2 Tea. Parsley
1 C Chop Cooked Chicken Livers
1 Tea. Brown Sugar
1 C Mashed Vegetables

Bake at 400

Combine flour and Cornmeal. In a separate bowl, beat Egg with Oil, then add broth and Parsley; mix well. Add dry ingredients to bowl a little at a time, stirring well. Fold in chicken livers and mix well. Dough will be firm. Turn dough out on lightly floured surface and knead briefly. Roll out 1/2" thick and cut into shapes. Place on greased cookie sheet 1" apart and bake for 15 minutes or until firm. Store in refrigerator.

Fatten Up Treats

5 # Ground Chuck
10 Egg Yolks
5 C Wheat Germ
5 C Old Fashion Oats
10 Envelopes Unflavored Gelatin
1/2 C Oil (Peanut or Olive)
1/2 C Black Strap Molasses

MIX ALL THE INGREDIENTS WELL....MAKE MEAT BALLS THE SIZE OF A NICKEL AND FREEZE.

Use as needed for Treats, Bait or for Weight Gain.

Fussy Eater Treats

1 # Ground Chuck
1 C Dry Kibble
1 C Wheat Germ Flakes
1 C Hot Water
1/4 C Honey
1/4 C Peanut Oil
1/4 C Borden's Mirra-Coat

Grind Kibble in food processor or blender. Mix all ingredients together, roll in small meat balls and freeze. Use as needed for Treats, Bait or for Weight Gain.

Magic Meatballs

1 # Hamburger
2 C Dry Kibble
1/4 C Honey
1/4 C Wheat Germ Oil
1/4 C Linatone (Vitamin Oil)

Grind Kibble in food processor or blender. Mix all ingredients together and freeze. Use as needed for Treats, Bait or for Weight Gain.

Veggie Biscuits

1 C Flour
1 C Wheat Flour
1/2 C Powdered Milk
1/2 C Wheat Germ
1/2 Tea. Salt
6 Tab. Margarine
1 - Egg
1 Tea. Brown Sugar
1 C Mashed Vegetables

Combine flours, wheat germ, powdered milk, and salt in large bowl. Cut in margarine until it resembles corn meal. Beat sugar and egg with whipping fork well. Add mashed vegetables to the egg mixture until a stiff dough is formed. Mix with hands until well mixed. Knead and roll out in a thick sheet. Cut with dog bone cookie cutter or other cookie cutter shapes.

Bake at 325 degrees until lightly browned.

Liver Treats

1 # Chicken Livers
1 1/2 C Cornmeal
2 - Eggs
2 Tab. Molasses
1/2 Tea. Garlic Powder

Combine all wet ingredients first in a food processor, then rest of ingredients, blend until uniform in color. Pour into baking pan and bake at 400, until it pulls from the sides or a knife comes out clean. Cut into bite size pieces..Store in refrigerator.

OATMEAL DOG BISCUITS

3 C Wheat Flour
3 C Oatmeal (Uncooked)
1/2 C Wheat Germ
6 Tab. Margarine
1/4 C Molasses
1 C Evaporated Milk
1 C Water

Bake at 300 for 1 hour

Mix together the first 3 ingredients. Then thoroughly mix in the last 4 ingredients. Dough will be stiff. Chill for a half hour. Roll rounded teaspoonfuls into balls. Flatten, place on greased cookie sheet.

Reward Treats

3/4 C Meat Juice
1/2 C Powdered Milk
1 - Egg
1/3 C Margarine
1/2 Tea. Salt
3 C Wheat Flour

Bake at 325 for 50 minutes

In a large bowl pour hot water over margarine. Stir in powdered milk, salt and egg. Add flour 1/2 cup at a time mixing well after each addition. Knead 3 to 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll to 1/2 inch thickness and cut into bone shapes. Place on a greased baking sheet and . Allow to cool and dry out until hard.

Peanut Butter Rounds

1 1/2 C Flour
3/4 C Oatmeal
1/4 C Wheat Germ
1/4 C Peanut Butter
1/4 C Salad Oil
1/4 C Honey
1 tea. Baking Powder
1/2 C Water

Combine all ingredients and mix on low until mixed. Make into 1 tablespoon-sized balls and place on ungreased cookie sheet. Flatten balls to 1/4 " using tines of fork. Bake at 325 degrees F for 15 - 20 minutes, or until golden.

Makes approx. 20 cookies.

Good Dog Biscuits

1 3/4 C Wheat Flour
1/2 C Oatmeal
1/2 C Cornmeal
1/4 C Liver Powder
2 Tab. Brewer's Yeast
1/4 C Bone Meal
3 Tab. Powdered Milk
2 - Beaten Eggs
3 Tab. Wheat Germ Oil
1/2 C Water

Bake at 325 for 40-50 minutes

In a large bowl or in a food processor, combine the flour, oatmeal, cornmeal, liver powder, brewer's yeast, bone meal and powdered milk. Stir in the eggs, oil and water and mix thoroughly. The dough will be very stiff and dry. Remove the dough to a lightly floured surface or pastry cloth. Roll or pat it into a rectangle 1/4 to 1/2" thick. Cut into bone-shaped biscuits with a small knife, or use a cookie cutter. Reroll the leftover scraps of dough and reshape, until all the dough is used. Place on a lightly greased cookie sheet and bake until brown and dried through. Cool on a rack.

Liver Squares

1 # Beef Liver
4 Eggs
1 C Cornmeal
1/2 Tea. Garlic Powder

Preheat oven to 350

Mix all the above ingredients in a food processor or blender until smooth. Pour onto greased 8 inch square pan.

Bake for 30 minutes Let cool - then cut into squares!

Doggie Cookies

3 Sm. Jars Baby Meat-2 1/2 oz. Size
1/4 C Powdered Milk
1/4 C Wheat Germ

Combine ingredients in a bowl and mix well. Roll into small balls and place on well-greased cookie sheet. Flatten slightly with a fork. Bake in preheated 350 oven for 15 minutes or until brown. Cool on wire racks and store in refrigerator, also may be frozen.

d Biscuits

1/2 C Powdered Milk
2 Tea. Minced Garlic
1 - Egg Beaten
1 Tea. Parsley
6 Tab. Olive Oil
2 Tea. Honey
1 Jar Baby Meat (2.5 oz)
1/2 C Beef Broth
1 Tea. Parsley
1/2 C Rye Flour
1 C Wheat Flour
1/2 C Rice Flour
1/2 C Cracked Wheat

For the Glaze - 1 egg, 2 tablespoons beef broth

Preheat oven to 325

In a large bowl, combine the dry milk, egg, garlic, parsley, oil, honey, baby food, and broth. Gradually blend in the flours and cracked wheat. Add enough wheat flour to form a stiff dough.

Transfer to a floured surface and knead until smooth (about 3-5 minutes). Shape the dough into a ball, and roll to 1/2-inch (12 mm) thick. Using bone-shaped cookie cutters, make biscuits! Transfer to ungreased baking sheets, spacing them about 1/4 inch (6 mm) apart. Gather up the scraps, roll out again, and cut additional biscuits.

Bake for 30 minutes. Whisk together the egg and broth for the glaze. Brush biscuits with the glaze on both sides. Return to oven and bake for an additional 30 minutes. Let cool overnight.

Makes several dozen small bones that freeze well. Or 2 1/2 to 3 dozen large bones, depending on the size of cookie cutter you use.

Peanut Butter Bones

1 Pkg. Dry Yeast
1/2 C Warm Water
1 C Mashed Potatoes
1 C Milk
1/4 C Molasses
1/2 C Chicken Broth
1 C Peanut Butter
1 C Wheat Flour
1/2 C Rye Flour
1/2 C Rice Flour
2 C White Flour
1 - Egg

Preheat oven to 325

In a large bowl, dissolve the yeast in water. In a large saucepan, mix together the potatoes, milk, molasses, stock, and peanut butter. Heat, stirring frequently until boiling. Remove from heat and let cool to room temperature. Add yeast mixture. Gradually blend in the egg, wheat, rye, and rice flours. Add enough white flour to form a stiff dough. Transfer to a floured surface and knead until smooth (about 3-5 minutes). Shape the dough into a ball and roll to 1/2-inch (12 mm) thick. Using cookie cutters, cut out biscuits. Place on ungreased baking sheets, spacing them about 1/4-inch (6 mm) apart.

Gather up the scraps, roll out again, and cut additional biscuits. Bake for 45 minutes. Let cool overnight. Makes several dozen bones that freeze well--and have the consistency of pizza crusts, a favorite snack for most spoiled dogs!

Apple Cinnamon Drops

1 Large Apple
1/4 C Honey
1/2 C Water
1/2 Tea. Cinnamon
1 C Oatmeal
1 1/2 C Wheat Flour
1/4 C Wheat Flour

Preheat oven to 350

Core, slice and mince the apple (use a food processor if you have one). In a large bowl, combine the minced apple bits, honey, water, cinnamon, and oatmeal. Gradually blend in the wheat flour, adding enough to form a stiff dough.

Spoon the dough by rounded teaspoon onto ungreased baking sheets, spacing about 2 inches (5cm) apart. Using the bottom of a glass dipped in the wheat flour (to prevent sticking), flatten each spoonful of dough into a circle. Adjust the size of the drops based on how big a treat you like to feed your dog.

Bake for 30 minutes. Remove from oven and flip each cookie to brown evenly on both sides. Reduce oven temperature to 325. Return to oven and bake for an additional 30 minutes.

Red beans and burger w/rice

Careful with this one - it's a great easy dish that tastes great w/lots of protein, but if you're dogs aren't used to kidney beans, be prepared for gas! See my tips for introducing foods (linked above) for hints with kidney beans.

Ingredients:

1 1/2 lbs ground beef
1 - 2 cans red kidney beans (depends on how many you're feeding)
1 can tomatoes
1 can tomato sauce (low/no salt)
Black pepper
Enough rice for 4

Brown beef in skillet, add beans, tomatoes, tomato sauce, and simmer until warm.
Remove portions for dogs, add pepper. Serve over rice, with veggies on the side.

Stovetop Chili

A must for cold, snowy days! Very high in protein...

Ingredients:

- 1 1/2 lbs ground beef
- 1 - 2 cans red kidney beans (depends on how many you're feeding)
- 1 can tomatoes
- 1 can tomato sauce (low/no salt)
- Chili pepper
- Black pepper
- Garlic Powder
- 1-2 tbsp. Worcestershire Sauce
- 1 -2 tbsp. Mustard
- 1/2 can olives, chopped finely

Heat meat in deep kettle, add kidney beans, tomatoes, tomato sauce, Worcestershire sauce, mustard & olives. Heat until boiling, remove portions for dogs to cool. Add chili pepper, black pepper and garlic to taste, simmer about 20 minutes. I serve the dogs' portions over baked potatoes with cheese and mixed veggies.

Baked Chicken Casserole

Ingredients:

4 chicken breasts, cooked & cubed
1 can Cream of Broccoli soup
1/2 soup can milk (about 1/2 cup)
Veggie mix (I like to use broccoli, cauliflower & carrots)
Rice
2-3 cups water
Seasonings to taste

Arrange chicken and veggies in a large round baking dish. Use olive oil or safflower oil to grease if not using stone. Mix soup, spices, milk, 2 cups water and about 3 cups rice in a bowl. Pour mix over chicken & veggies, add water to fill pan. Bake in 350 degree oven for about 45 min., stirring once to rotate rice. My dogs' portions are about 2 - 2 1/2 cups each, cooled. * you can also use egg noodles instead of rice.

Dog Loaf

2 liters water
500grams brown rice.
2 large potatoes
2 large carrots
500grams pumpkin
2-3 cloves garlic
6-8 leaves silver beet (can substitute cabbage)
250 grams pasta (preferably wholemeal) 2 cups rolled oats
2 cups wholemeal flour (quantity used will depend on moisture content of vegetables)
3 eggs
500grams mince or liver
1tsp kelp or 1/2 tsp salt
1 comfrey leaf
Handful of fresh herbs (parsley, chives, sorrel, fennel) chopped roughly.

Put rice in water . In a large saucepan, boil for 10-15 minutes. Mean while, coarsely chop all vegetables ,leaving on skins where possible .Add the vegetables ,garlic , Kelp , or salt and pasta to the rice. Cook for Further 10 minutes. Take the pot off heat and leave to cool for 10-15 minutes. Now add rolled oats chopped herbs , mince flour and eggs .Mix all ingredients together . Add more flour if needed to form a fairly solid mixture. It holds together better once cooked if not to sloppy before cooking .Spoon into oiled and floured loaf tins. bake at 180 C for approximately 1 hour, or until done. Remove from oven , leave for 5minutes then turn out .Return to oven for 5-10 minutes to firm. This can be stored in the deepfreeze Mince is ground hamburger 500 grams approximately 1/2 pound.

Pork Liver Cookies

1 lb. liver (beef or pork works best).]
1 1/2 cup flour (I use whole wheat)
1 cup corn meal
1 egg slightly beaten
1 tsp. chopped garlic

In a pot on the stove, simmer liver until tender (about 15 to 20 min). Remove from heat, and chop finely (I do all the mixing in the food processor). add the rest of the ingredients and blend. add enough of the simmering water to make a dough. roll or pat onto a GREASED cookie sheet and bake in a 350 degree oven for 20 to 30 min. Turn the sheet of cookies onto a bread board and cut into approx. 1 inch squares. Divide the batch into zip lock bags and freeze about 1/2 of the batch. These must be kept in the fridge. They have no preservatives and will turn blue at room temperature.

Once you have given these to your dogs, there is no going back to store bought. The dogs will sit in front of the oven and will not believe that peering through the little window will not make them bake any faster. Be prepared to be hounded (sorry) once you start boiling the liver until they get the first taste of the new batch.

Daisy's Delights

1 pound ground turkey
1 cup cooked brown rice
1 egg beaten
1/4 cup fresh chopped parsley
3 tbsp. wheat germ
1/2 cup carrots
2 tbsp. minced garlic

Combine all ingredients in a large bowl and mix well. Put into a lightly greased loaf pan.
Bake at 350 degrees for 60 minutes or until done. Serve slices over dry dog food.

Note: Fresh garlic is good for the skin, helps repel fleas and aid digestion; parsley will take care of the breath!

Doggie Rye Crisps

2 cups rye flour

1/2 cup soy bean flour or 1/4 cup each white flour & corn meal

6 tbsp. oil

2/3 cup warm water

Blend flours. Mix oil with water; add flours. Mix well. Dough should form a ball. Pat out on lightly oiled cookie sheet to 1/4 inch. Cut into desired size pieces or with a dog biscuit cutter; remove scraps. Bake at 350 degrees for 40 minutes. Cool on wire rack.

Puppy Cookies

2 jars (3 1/2 oz.) strained beef baby food

1/4 cup dry milk

1/2 wheat germ

Mix ingredients. Roll into small balls. Put onto greased cookie sheet. Flatten with fork.

Bake at 350 degrees until brown. Makes about 2 dozen depending on size.

Peanut Brindle

5 cups rice flour
1 tablespoon cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
1 cup peanuts (chop)

In a bowl, mix all ingredient except chopped peanuts together thoroughly. Set aside.

1 egg
1/4 cup honey
1/4 cup peanut butter
1 small apple
1/2 cup vegetable oil
2 1/2 teaspoon vanilla
1 1/2 cup water

In a food processor, add the above ingredients and blend together. When mixture is thoroughly blended, add to the bowl of dry ingredients. Combine and turn out on a lightly floured surface. Place a piece of plastic wrap on top of dough then roll out dough to 1/4 - inch thickness. Remove the plastic wrap and score dough into 4 by 3-inch rectangles. Spritz the top of the rectangles with water and sprinkle chopped peanuts over them. Press the chopped peanuts into the dough with the palm of your hand. Bake at 325 degrees F for 50 to 60 minutes.

Yield: 12 to 14 pieces

Home Made Frosty Paws

32 oz. vanilla yogurt
1 mashed banana or one large jar of baby fruit
2 Tbsp. peanut butter
2 Tbsp. honey

Blend all together and freeze in either 3 oz. paper cusp or ice cube trays. Microwave just a few seconds before serving.

Note: Baby meat can be substituted instead of the fruit and peanut butter.

Icy Paws

2 (32oz.) plain or vanilla yogurt
1 small (8oz.) can of tuna in water
2 tsp. garlic powder
24 3 oz. plastic cups (not paper)

Open yogurt, if they are full to the top use a spoon & scoop out one cup. (these will be frozen as plain yogurt). Put half of the can of tuna in each yogurt container add the garlic powder (1 tsp. in each) & stir thoroughly.

Use a spoon & scoop the mixture into the cups. Place on a tray & freeze overnight.

Makes about 24 treats.

VARIATIONS:

Natural Flea Prevention: Mix in garlic powder, brewers yeast & fennel seed.

Veggie Delight: Mix in cooked peas or other vegetables.

Chicken Icy Paws: use canned chicken instead of tuna

Potassium Boost: Add in a mashed banana.

Woof Woof Waffles

Description: Great waffle treats for your dog

Prep Time: -

Cook Time: 1 hour

Temperature: 325

Ingredients: 4 C Whole Wheat Flour 1/2 C Cornmeal 1 Egg 2 TBS Vegetable Oil 1 3/4 C
Water

Cooking Directions: Preheat oven to 325-

Put all ingredients into a large bowl, use hands to mix dough thoroughly.

Roll out to 1/4 inch thickness-

Cut into 8 inch squares, put the squares into a cold unplugged waffle iron to give that
waffle look.

Place the "Waffles" on greased cookie sheet and bake for 1 hour!

FROSTY CUBES

Mix large container of Yogurt (with live acidophilus cultures and no sugar) with ground Carrots, Apples (raw or cooked) or lightly cooked ground Liver. Ladle into ice-cube trays and freeze.

PUMPKIN/YOGURT TREATS

Mix 16 oz non fat Yogurt with 2 cans (1 lb) of Pumpkin (not pumpkin pie filling). Spoon over dry kibble or freeze in mini muffin cups.

CANNED PUMPKIN TREATS

Cover cookie sheet with waxed paper, spoon out individual sized portions of canned pumpkin (not pumpkin pie filling) directly from can and freeze for 30 minutes. Peel frozen portions from waxed paper, place in plastic bag or other container and store in freezer until needed.

FAT BALLS

2 C Tomatoes-puree in blender, 2 C Green Beans-puree in blender, 1 pound Liver-puree in blender, and cook: 3 C Cooked Elbow Macaroni, 4 C Cooked Rice, 4 Egg Yolks, 1/3 Jar of Honey, 1 C Corn Oil, 1/3 jar Wheat Germ, 2-3 pounds Raw Hamburger. Mix all ingredients and add Chex Cereal or Oatmeal to bind together. Make "meatballs" out of mixture and freeze. Thaw and microwave individual meatballs as needed.

LIVER CORNBREAD

Substitute pureed beef liver for milk in an otherwise standard packet of corn bread. Follow packet directions, except that it takes less time to bake. Variations: use chicken liver or ground turkey or chicken instead of beef liver; use up to 1 lb of beef liver instead of 2/3 cup; add an egg; add garlic; add extra oil. Highly perishable, so cut into pieces and freeze. Very rich, a little goes a long way.

LIVER BROWNIES II

Preheat oven at 350 degrees. Add in order to food processor and puree for 4 minutes. 1 1/2 C Wheat Germ, 1 lb Liver, 1 1/2 C Corn Meal, 3-4 Eggs, 2-3 cloves Minced Garlic. Put in well greased pan and bake for 20 min. When cool, cut into squares and refrigerate.

BREAD PUDDING

Preheat oven to 325 degrees. Grease baking dish with LOTS of Butter or Margarine. Cube 4 slices of White Bread and put in baking dish. In a bowl, mix 3 Eggs, 1/2 C Sugar, 1/2 tsp Salt and 1/2 tsp Vanilla. Add 2 C Scalded Milk and beat with wire whisk. Pour mixture into baking dish on top of cubed bread. Place baking dish in pan of water and bake (uncovered) for about 1 hour. Feed dog 1/2 a "pudding" at each meal.

DOGGIE DELIGHTS

Preheat oven to 375 degrees. 2 C Whole Wheat Flour, 6 Tbsp Margarine or Bacon Fat, 1/4 C Wheat Germ, 1 Egg (beaten), 1/2 C Powdered Milk, 1 Tbsp Molasses, 1/4 tsp Garlic Powder, 1/2 C Water. Combine dry ingredients. Blend in fat or margarine. Add egg and molasses. Mix thoroughly. Add enough water to form a dough ball. Roll out 1/4 inch thick and cut into cookies. Place on greased baking sheet and bake for 20 minutes.

Garlic Beef Biscuits

2 cups whole wheat or all purpose flour
1 cup cornmeal
1/4cup wheat germ
2 teaspoon beef bouillon powder
1/2 teaspoon garlic powder

Mix above ingredients in a medium bowl.

Add: 1 large egg, 1 tablespoon cooking oil and 1 cup hot water.

Stir well. Roll out on a well-floured surface to 1/2 inch thickness. Place on ungreased cooking sheet. Bake on center rack, (275 F. or 140 C) for about 2 hours until dry and very hard. Let stand overnight to dry thoroughly. Makes 10 big bones and 14 puppy bones.

Bacon Flavored Dog Biscuit Treats

Homemade dog treats are fun to make and healthier than many of the store-bought versions.

I N G R E D I E N T S

Yield: 40 dog biscuits

5 cups Whole wheat flour
1 cup Milk
2 Eggs
10 tablespoon Vegetable oil or bacon fat
1 pinch Onion or garlic powder
1 teaspoon Salt
1/2 cup Cold water
1 tablespoon Vegetable oil to grease pan

I N S T R U C T I O N S

Preheat your oven to 350 degrees.

Grease cookie sheets.

Mix all ingredients well. Pinch off pieces of the dough and roll them into two-inch balls. Bake biscuits at 350 degrees for 35 to 40 minutes. Let them cool, then store in an airtight container.

Flea Hater's Dog Biscuits

Brewers yeast is a natural anti-flea remedy.

Makes about 5 dozen bone biscuits

1 cup flour

1/4 cup wheat germ

1/4 cup brewer's yeast (available at health-food stores)

1 teaspoon salt

1 tablespoon plus 1 1/2 teaspoons canola oil

1 clove garlic, chopped medium

1/2 cup chicken stock plus 3 tablespoons for basting

1. Heat oven to 400 degrees. Line a sheet pan with parchment paper. Mix flour, wheat germ, brewer's yeast, and salt together in a medium bowl. In a mixing bowl, combine oil and garlic. Alternately add 1/2 cup chicken stock and flour mixture in 3 parts; mix until well combined. Knead about 2 minutes by hand on floured surface; dough will be sticky.
 - 2.
2. On a lightly floured surface, roll dough out about 3/8 inch thick. Cut out bone shapes; place on prepared baking sheet. Bake 10 minutes, rotate baking sheet, and baste with remaining 3 tablespoons chicken stock. Bake 10 minutes longer. Turn off oven, leaving oven door closed. Leave pan in oven for 1 1/2 hours longer

Veggie Thins (Biscuits)

- 1 1/4 C Flour
- 1/4 C Dry Milk Powder
- 2 TB Dry Milk Powder --
-Additional
- 1 Vegetable Cube -- Or Packet
- 1/4 C Boiling Water
- 2 TB Boiling Water -- Additional
- 1/4 C Safflower oil -- No
-Substitutes!
- 1 ts Brown sugar -- not packed
- 1/4 C Carrots -- shredded or
-ground
- 1/2 Egg -- Or Egg Substitute
- Additional Small Flour For
-dusting
- Variation:
-Garlic powder

Preheat oven 300 F.

Dissolve veggie cube or packet in the boiling water.

Mix dry ingredients; mix wet ingredients separately, except egg. Pour wet ingredients into dry; mix lightly. Add a well in the center and add the egg. Mix. Place dough on a lightly floured surface, sprinkle a little flour on top. Roll out to not more than 1/8".

To avoid dough sticking to rolling pin, sprinkle a little flour on top of dough. The key is not to use too much flour. They will puff up otherwise. Cut out shapes with a cookie cutter. I use a doughnut cutter so Alexander gets some small and some large Veggie Thins.

Place on ungreased cookie sheet. Bake 15 minutes., turn them over and bake another 10 minutes.

Cool on wire racks.

Garlic Treats

2.50 c Whole wheat flour
0.50 c Powdered dry milk
0.50 ts Salt
0.50 ts Garlic powder
1.00 ts Brown sugar
6.00 tb Meat drippings
1.00 Beaten egg
0.50 c Ice water

1. Preheat oven to 350. Lightly oil a cookie sheet. Combine flour, dry milk, salt, garlic powder and sugar. Cut in meat drippings until mixture resembles corn meal. Mix in egg. Add enough water so that mixture forms a ball. Using your fingers, pat out dough onto cookie sheet to half inch thick. Cut with cookie cutter or knife and remove scraps. Scraps can be formed again and baked. 2. Bake 25-30 minutes. Remove from tray and cool on rack.

Chocolate Carob Puppy Cookies

2 cups of whole wheat flour
1 tablespoon of baking powder
1 cup of carob chips
1 cup of peanut butter, can be smooth or chunky
1 cup of milk, can be low fat
2 eggs
1/4 cup of honey

- 1.1. Combine the flour and baking powder in a large bowl. In a smaller bowl combine the peanut butter, milk, eggs, and honey. Mix well until combined.
2. Add the milk mixture to the dry ingredients and mix with a hand beater. After the ingredients are mixed add the carob chips, just until combined.
3. Preheat your oven to 375 degrees. Using teaspoons or if you have large puppies , a tablespoon, drop the cookies on to an ungreased cookie sheet. Place in the preheated oven and bake for about 20 minutes. When they are done remove from the cookie sheet, after standing about 1 minute, and place on a cookie rack to completely cool.

Carob Cornered Crunchies

2 1/4 cups whole wheat flour
1 egg
1/4 cup applesauce
1/4 cup vegetable oil
1 beef bouillon -- or chicken
1/2 cup hot water
1 tablespoon honey
1 tablespoon molasses
1 cup carob bar -- about

Mix all ingredients together until well blended. Knead dough two minutes on a lightly floured surface. Roll to 1/4" thickness. Bake on an ungreased cookie sheet for 30 minutes in a 300 degree oven. Cool.

Melt carob chips in microwave or saucepan. Dip cool biscuits in carob or lay on a flat surface and brush carob over the biscuits with a pastry brush. Let cool.

Doggie Num-Nums

- 4 4-ounce chicken breasts
- ½ cup cheese of your choice
- ½ cup chicken liver (low amount for health purposes)
- 1 tablespoon raw garlic (dogs prefer raw over granulated)
- 1 tablespoon bone meal
- ½ cup rolled oats
- ½ cup parsley (if fresh alfalfa is available it is much better for the dog)
- ½ tablespoon gelatin (optional)

Method: Pulse all ingredients in a food processor until smooth. Do not over mix. Put 1 cup rolled oats in a large bowl. Using 1 tablespoon of the mix at a time, put into oats and roll into balls. Lay each ball flat on a cookie sheet and bake at 350° for 20 minutes or until firm.

-Remove and let cool.

-Sprinkle with powdered sugar and serve.

Soup

- 1 2.5 ounce jar Gerber's Bananas (1st Foods)
- 1 2.5 ounce jar Heinz Chicken, Turkey, or Lamb (make sure the baby food has no onion, garlic, or celery, which spoils the flavor for ferrets)
- 2 rounded Tablespoons Gerber's Rice Cereal for Baby
- 1 rounded Tablespoon Ensure Supplement Powder for humans (or use the liquid Ensure)
- 1 5.5 ounce can Hill's Prescription Diet Feline/Canine A/D
- Water

Blend all and add water to desired consistency. Serve warm. Requires refrigeration. Use within 48 hours.

HOMEMADE DOG FOOD

2 lbs. hamburger
1 boiled potato
10 oz shrimp or lobster, cod, etc...
1 cup freeze dried liver or fresh raw liver
2 cups cooked rolled oats
1/4 cup blueberries (minced)
1/2 cup cooked brown rice
1/4 cup wheat germ
1/4 cup brewers yeast
1 TBS minced garlic
tad of cinnamon

I put the beef through a food processor and the boiled potato and shrimp. The blueberries should be crushed and minced....resembling digested fruit. Blend the ingredients together and roll into balls. Fed fresh and raw.

For variety, I may add more shrimp, lobster, chicken, barley and yucca, raisons etc...

CHICKEN & RICE DELIGHT

1 whole chicken (okay, this one is cooked)
1/2 bag wild brown rice (cooked in with the chicken)
1 C Quick Oats
small can of sweet peas or cooked fresh peas. *optional

Oats are added when chicken is done. Pour oats in and remove from heat. Serve as is or over dry kibble.

HOME COOKING

This is a bulk recipe for those with more than one dog who want to feed well balanced home cooked food.

approx. 5 lbs of ground beef/turkey or chicken
3/4 cup canola oil
4-5 cloves garlic
32 cups water

8-10 cups processed veggies (various -- carrots, celery, broccoli, cauliflower, bean sprouts, potatoes, sweet potatoes, red peppers, spinach, beets, lettuce, tomatoes, etc. **

NO ONIONS** not good for dogs)

2-3 cans kidney beans

1/2 c molasses (optional)

42-45 oz oatmeal (quick cooking oats)

eggs can be added to boost protein

In a large 24qt pot brown ground meat, add canola oil and garlic. When well cooked, add water. Bring to boil, then add veggies that have been processed, (frozen or canned veggies will work too). I use dried kidney beans and soak them the night before preparing a batch of food. While I am cooking the meat I have the beans in another pot cooking them. Once cooked, they are added to the above mixture. Next, the oatmeal is added. Frequent stirring is necessary at this point as the mixture will stick. Remove from heat, cool and put into containers. The above mixture feeds 3 Boxers for 1 week. I occasionally add pumpernickel bread and some times substitute brown rice for some of the oatmeal. This recipe is very flexible. I also add a mixture called Healthy powder to each meal. I feed twice daily and add 1 tsp of healthy powder to each meal for each dog.

DOGGIE GRAVY FOR DRY FOOD

1 Boneless/skinless Chicken Breast
4 Cups Water
1 Cup Flour
2 Whole Eggs
(all items approx.)

Boil chicken breast for about 1/2 an hour, remove to cool. Add flour to chicken water.
Beat out lumps. Add pre-beaten eggs. Cook on low heat until it's done thickening.
Pulverize chicken in food processor. Add to flour/egg gravy. May need to add more water. Unfortunately it won't freeze. But using a few tablespoons daily, it should be used up before it sours.

Everyday Rice and Meat Dinner

This is an everyday meal.

Ingredients

1/2 cup to 1 cup Meat of choice*

*choose one: hamburger, ground pork (cook all the way through), ground chicken, ground turkey, or liver

4 cups rice

1 cup vegetables*

*choose one or more of these: sweet potato, regular potato, green beans, carrots, and spinach

1 tablespoon vegetable oil

2 cloves garlic

Boil all ingredients together in a large pot. Be sure that pork is cooked all the way through. Cool food off and serve.

Morning Breakfast

2 cups oatmeal

4 eggs

Cook oatmeal according to instructions. Add raw eggs to hot oatmeal. Stir. Cool down and serve.

For even more variety:

Try to substitute mackerel (a fish) for meat in some meals. I usually buy the canned stuff, which has little bones in it. They can eat these bones.

Chicken and Kibble

3 to 4 chicken breasts (no bone, no skin)
1 1/2 cups non-sticky rice (we use basmati)

Microwave the chicken breasts until fully cooked. Cut into tip of the finger size pieces.

Reserve the juice for the first meal. Steam the rice until fully cooked. Combine the chicken and rice. Add a pinch of salt if you didn't already salt the rice. Add any other seasoning your dog likes. (Ours have severe allergies, so we season with Feverfew.) When ready to feed the dogs, combine half their recommended kibble with sufficient chicken/rice mixture to make up about 1/3 their ration. Make up the rest with fat free cottage cheese.

This makes a very low fat diet, typically less than 10%. You can add vegetable fats or fish oil to improve vitamin absorption, but do be sparing. In the first batch of food, add the cooking juices from the chicken to the kibble.

This recipe makes enough food for several feedings, so don't put the chicken drippings in the storage container: it will only hasten spoilage. Also, don't leave the mix down: it will spoil very fast.

Wheat Dog Biscuits

3/4 cup hot water, beef broth or chicken broth
1/3 cup margarine
1/2 cup powdered milk
1/2 teaspoon salt (optional)
1 tbsp minced garlic
1 tbsp parsley flakes
1 egg, beaten
3 cups whole wheat flour

Preheat oven to 325 degrees. In large bowl, combine water or broth with margarine. Add powdered milk, salt, garlic, parsley and egg. Stir in flour in 1/2 cup increments, mixing well after each addition.

Knead the dough for 3-4 minutes and roll out to 1/2 inch thickness. Cut into desired shapes, place on greased cookie sheet and bake for 50 minutes.

Remove from oven and let dog biscuits cool until dry and hard. (I often leave them in the oven after turning it off.) Makes approx. 1-1/4 pound dry dog biscuits.

Freezer Pops

1 Quart fruit juice

1 banana, mashed

1/2 cup yogurt

Mix ingredients together thoroughly, then freeze.

VENISON PORCUPINE MEATBALLS

1 lb. venison
1/2 c. rice
small amount of any can dog food

Boil rice and venison, drain water, mix in dog food till forms a ball.

Divide according to how much your dog eats.

The-Day-After Turkey Omelet

1 egg
1-2 tbsp. mashed potatoes
1/2 cup diced cooked turkey meat
1/2 cup cooked vegetables, chopped
1/4 cup desired cheese, grated

Heat a medium-sized pan with a small amount of olive oil. Whisk together the egg and potatoes. Spread in pan. Place turkey and veggies on top in even layers. Cover; simmer until egg cooks and the mixture is warm. Sprinkle cheese on top, then cook a few more minutes until cheese is melted and egg is golden brown. Let cool. Cut into wedges. Store in refrigerator.

Turkey Balls

1 loaf uncooked bread dough or pizza dough
1/4 cup turkey broth
1-2 tsp. flour
3/4 cup cooked turkey, cut up small
1/2 cup cooked vegetables
1/4 tsp. garlic powder
1/4 grated cheese
1/4 cup sesame seeds

Roll out the dough and cut into 3 inches circles with cookie cutter. In a saucepan, combine the broth and flour, stirring until flour is dissolved and mixture thickens. Add the turkey, veggies, and garlic powder. Cook until mixture is heated through. Let cook a bit.

Spoon one to two teaspoonfuls of the turkey mixture onto each circle. Fold up the sides and pinch shut. Roll into a ball shape. Mix the cheese and sesame seeds in a small bowl. Roll or sprinkle each ball with the mixture. Arrange the balls on a cookies sheet. Cook in a preheated 375 degree oven for 10-15 minutes, until they are golden brown. Let cool.

Store in the refrigerator.

MEATBALL MANIA

1/2 lb. ground beef
2 tbsp. grated cheese
1 carrot, finely grated
1/2 tsp. garlic powder
1/2 cup bread crumbs (whole wheat is healthiest)
1 egg, beaten
1 tsp. tomato paste

Preheat oven to 350 degrees. Combine all ingredients together; mix thoroughly. Roll into meatballs - whatever size is appropriate for your dog. Place on a cookie sheet sprayed with non-fat cooking spray. Bake for 15-20 minutes, or until they are brown and firm.
Cool and store in the fridge or freezer.

BONE BONANZAS

1/2 lb. ground beef, uncooked
1/4 cup chicken broth
1/3 cup mashed black beans
1/3 cup cottage cheese
1 tsp. soy sauce

Combine ground meat and chicken broth in a bowl. Add the black beans and cottage cheese. Add soy sauce. Mix all of the ingredients together thoroughly. Mold the mixture into bone shapes and place on a cookie sheet. Bake for 45 minutes in a 375 degree oven. Let cool.

DOGGY DIP

3 tbsp. peanut butter 2 tbsp. honey
1 very ripe banana or a large jar of baby food fruit, any flavor
1 16 ounce container vanilla yogurt
1 tbsp. whole wheat flour

Mix the peanut butter, honey, and fruit together until well blended. In a separate bowl, combine the yogurt and flour, mix well. Add the fruit mixture to the yogurt and blend together. Keep cold in refrigerator.

Use this dip to coat or dip biscuits and treats into. Allow treats to chill in refrigerator until coating is set and firm; this prevents big messes!

CHICKEN STEW

2 chicken pieces (breast, thighs, whatever's preferable)
3 carrots, peeled and cut in half
1 stick celery, sliced into chunks
2 small potatoes, peeled & cubed
2 cups rice, uncooked

Place chicken pieces in large pot.

Cover with cold water (5 -6 cups). Add carrots, celery, and potatoes to water. Add salt to taste if you want. Cover and simmer on low heat about 2 hours until the chicken becomes tender. Add the rice, cover and cook over low heat for about 30 minutes until the rice is tender and most of the liquid is absorbed.

Remove soup from heat. Pull the chicken meat off the bone (if will practically fall off), discard bones. Return shredded pieces to pot. Stir well. Let cool. Store in the refrigerator or freeze.

GREEN BEAN GRUB

1 lb. green beans, cooked and sliced (fresh or frozen) 1 can cream of mushroom soup
1/2 cup milk
2 tsp. Worcestershire sauce
1/2 cup cheddar cheese + extra

Mix all ingredients together except beans. Place beans in oven casserole, add sauce mixture and stir well. Cover and bake in a 350 degree oven for 25 minutes. Uncover the casserole and sprinkle top with more cheddar cheese. Bake 5 minutes more. Let cool.

Divine Doggy Dinner

1/2 lb. ground beef (OR turkey, chicken, lamb)
1/4 cup cooked rice
one small potato
1/2 carrot
1/4 cup green beans (about 5-8 beans)
1/4 tsp. garlic powder

Brown the meat in a pan. When completely cooked, drain the fat. Add the cooked rice; mix well. Set aside.

Cut the potato, carrot, and beans into small bite-sized pieces. Place in a pot with water; bring to a boil. Simmer until veggies are tender (about 15-20 minutes). Drain. Add the vegetables to the meat mixture. Add garlic powder; toss thoroughly under low heat. Let the dinner cool thoroughly before serving to prevent burning.

Yield: about 2 dinners

Banana Bites

2 1/4 cups whole wheat flour
1/2 cup nonfat dry milk
1 egg
1/3 cup mashed ripe banana
1/4 cup vegetable oil
1 beef bullions cube dissolved in 1/2 cup hot water
1 tbsp. brown sugar

Mix all ingredients until well blended. Knead for 2 minutes on a floured surface. Roll to 1/4 " thickness. Use a 2 1/2" bone shaped cookie cutter (or any one you prefer). Bake for 30 minutes in a 300 degrees oven on ungreased cookie pans.

Munchy Muffins

2 carrots
2 3/4 cups water
1 egg
1/4 tsp. vanilla
2 Tbsp. honey
1 1/2 bananas, overripe and pureed *
4 cups whole wheat flour
1 Tbsp. baking powder
1 Tbsp. cinnamon
1 Tbsp. nutmeg

Shred the carrot with a hand shredder or in a blender. Mix all wet ingredients together in a bowl, then add the pureed banana. Mix together thoroughly. Set aside.

Combine the dry ingredients. Add the wet ingredients to the dry and mix thoroughly, leaving no dry mixture on the bottom. Coat a 12 muffin pan with nonstick spray. Fill each muffin hole 3/4 full. Bake about 1 hour at 350 degrees.

Yield: 12 muffins

* Try replacing the banana with one apple for a different flavor!

Brownies

1/2 cup shortening
3 Tbsp. honey
4 eggs
1 tsp. vanilla
1 cup whole wheat flour
1/4 cup carob powder
1/2 tsp. baking powder

Cream shortening and honey together thoroughly. Add remaining ingredients. Beat well. Bake in a greased cookie sheet (10x15") for 25 minutes at 350 degrees. Cool completely.

Frosting:

12 ounces non-fat cream cheese
2 tsp. honey

Blend together. Spread frosting over cool brownies. Cut into 3 inch or 1 1/2 inch squares.

Yield: 12 - 24 pieces

Poochie Pint-Sized Carrot Treats

1/2 cup cheddar cheese, shredded
1/4 cup (1/2stick) margarine
1 - 2 drops each red & yellow food dye (optional)
1 jar, medium sized, baby food carrots
1 cup all-purpose flour
1/2 tsp. garlic powder
1/4 - 1/3 cup milk

Melt cheese and margarine in a saucepan, stirring frequently. Take off heat. Stir in food dye, to make orange color. Add carrots, flour, and garlic powder. Stir until well blended.

Add enough milk to form into a ball. Transfer to a mixing bowl and chill for one hour.

Roll dough on a lightly floured, flat surface to 1/4" thickness. Place on a cookie sheet lightly sprayed with nonfat cooking spray. Bake in a preheated 350 degree oven for 20 - 30 minutes, or until golden brown. Cool completely.

Wacky Wheat Treats

2 jars baby food meat (chicken, lamb, beef, etc.. - you choose!)
1/2 cup non-fat dry milk
2 ounces wheat germ
1/3 cup water
1/2 cup flour
1 tsp. garlic powder

Mix together well. Roll out dough on floured surface. Cut out witch hat patterns and place on lightly greased cookie sheet.

Bake in a 325 degree oven until golden brown, about 30-35 minutes.

Bacon Bites

3 cups whole wheat flour
1/2 cup milk
1 egg
1/4 cup bacon fat (or vegetable oil)
1 tsp. garlic powder
3 - 4 slices bacon, crumbled up
1/2 cup cold water

Mix ingredients together thoroughly. Roll out on a floured surface to 1/2 - 1/4" thickness.
Bake for 35-40 minutes in a 325 degree oven.

Fruity Yogurt Treats

2 mashed kiwis or a jar of fruit baby food
8 oz. strawberry(or any other flavor)yogurt

Mix together, freeze in ice cube tray. serve. Plus: these don't damage gums and teeth like ice does!

Chicken and Carrot Casserole

1 frozen boneless chicken breast
1 tbl. chicken bouillon or 4 low sodium cubes
pinch of garlic and onion powder
1 cup science diet chow or dog's favorite cereal
4 or 5 baby carrots

Simmer frozen chicken breast in enough water to cover it until tender along with all ingredients listed (except the cereal and carrots).

When chicken breast is tender dice it into bite sized chunks on a platter and drain broth into a separate container. Leave just enough broth to keep bites moist. Add cereal to broth just enough to flavor it but not soften too much, then drain. Center of cereal should remain crunchy.

Serve dog the diced chicken with broth flavored cereal and raw baby carrots on top for a garnish.

Frozen Peanut Butter Yogurt Treats

1-32oz. container of vanilla yogurt
1 cup of peanut butter

1. Put the peanut butter in a microwave safe dish and microwave until melted.
 2. Mix the yogurt and the melted peanut butter in a bowl.
 3. Pour mixture into cupcake papers and freeze.
- My dogs LOVE these after a nice long walk on a hot summer day!!!!

Good for You Gobblers

1 cup white flour
1 cup whole wheat flour
1/4 cup chopped sunflower seeds, unsalted
2 tbsp. applesauce
1 tbsp. peanut butter
1/4 cup molasses
2 eggs, beaten
1/4 cup milk

Mix the dry ingredients (flour and seeds) together. Add applesauce, peanut butter and molasses and stir well. In a separate bowl mix the egg and milk together. Add to the dough. Add a little more milk if the mixture is too dry - you want a firm dough. Knead for a few minutes. Roll out to 1/2" thickness. Cut into desired shapes. Bakes at 350 degrees for 30 minutes, or until biscuits are brown and firm.

Cheesy Garlic Chunks

1 1/2 cups whole wheat flour
1 1/4 cups grated cheese, (cheddar or something mild)
1/2 stick softened margarine
1 - 2 garlic cloves, crushed
Milk as needed

Cream the cheese and margarine together. Add the garlic. Add the flour and mix thoroughly. Add enough milk to form into a ball. Chill for 1/2 hour or so. Roll onto a lightly floured surface. Cut into shapes and bake at 375 degrees for 15 minutes or until lightly golden brown and firm. Makes 2-3 dozen cookies.

Frozen Fruit Treats

Lots of Fruit
Fruit Juice
Low-fat Yogurt
Honey
Cinnamon

Place any fruit you favor in a blender. Some great ones are strawberries, cantaloupe, watermelons, apples, peaches, or bananas. Add some unsweetened juice (your choice - pineapple is good). Add a little low-fat yogurt for thickening, honey for sweetening, and 1/2 tsp. cinnamon. Puree until well blended and smooth. Freeze in little cups or ice cube trays and serve as "Popsicles".

Turkey Treats

2 cups cooked turkey, cut up
2 garlic cloves
4 tsp. grated cheese
1 tbsp. fresh parsley, chopped small
2 eggs
2 cups whole wheat flour
2 tbsp. brewers yeast
2 tbsp. vegetable oil

Combine turkey, garlic, cheese, and parsley and mix well. Beat the eggs in a bowl and pour over turkey mixture. Add the flour, yeast, and oil. Stir until thoroughly mixed and all ingredients are coated. Drop into small lumps onto ungreased cookie sheet. Cook in a 350 degree oven for about 20 minutes, until brown and firm. Store in refrigerator.

Goulosh

1 lb meat - ground beef, ground turkey, ground venison, etc.
2c cooked BROWN rice
2 cans veggies, or fresh veggies (about 3 cups)- broccoli, asparagus, sweet
potatoes, green beans, carrots, spinaches, kale
2 hardboiled eggs chopped and shells crushed
1 can of mackerel
2 cloves of garlic, minced
chicken livers or gizzards, chopped (about \$1.00 worth)

Pulverize veggies, either in a blender, processor, grinder, etc. Mix all ingredients together in a big pot. Add enough water to cover, mix well. if you feed raw, which we do, place into containers, enough for one feeding in each, and freeze. We use plastic baggies. If you don't feed raw, cover the pot and simmer for about 2 hrs, stirring occasionally. When it is done cooking, cool, and place into containers or baggies, enough for one feeding in each and freeze. Simply get out in the morning to thaw in the fridge.

Dogs get this every evening for dinner, with 1/4-1/2c kibble mixed in, depending on size of dog. **feed 1c per 15 lb body weight**

Shush Puppies

2 cups cornmeal
1 cup wheat flour
1-2/3 cup cheddar cheese
3 tsp garlic powder
4 Tbsp oil
‡ cup powdered milk
1-1/8 cup water

Preheat oven to 400 degrees. Combine all dry ingredients in a bowl. Add oil and gradually add water, stirring to mix well. Dough should form a sticky ball. Using a tablespoon, scoop and form a small oval shape biscuit. Place on a greased cookie sheet and bake for 20 minutes.

Banana Pupcakes

2 cups Water
2 bananas
1 tsp vanilla
3 cups flour
1 tbsp baking powder
1 egg
3 tbsp honey

Heat oven 350 degrees
Mash bananas
In Bowl Mix all ingredients WELL Pour into cupcake pans
Bake 20 mns.

Meat Patties for the Month

6 pounds hamburger
2 sweet potatoes, cut up, boiled, mashed
24 oz. cottage cheese
1 apple
1 pear
3 Tbs Soy &/or Worcestershire Sauce
12-15 dog vitamins; crushed (a coffee grinder works wonderfully for this!)

Cut up the sweet potatoes and boil for about 15 minutes, until mashable. While sweet potatoes are boiling, put onion, pear and apple through food processor (chop cycle). Combine all ingredients (mashed sweet potatoes, chopped onion, pear and apple, cottage cheese, Soy and/or Worcestershire Sauce and dog vitamins) with hamburger. I just dig my hands in a mix it all up. It's squishy, but it works the best! I use a 1/2 cup scoop to make meat patties. It will make approximately 27 half-cup meat patties. Keep out enough for two days and freeze the rest. For a remarkable tasty meal, I microwave a meat patty for 5-6 minutes and combine the meat patty and it's juices with 1 cup kibble, 1 cup oatmeal, 1 cup fresh vegetables and about 1/2 cup 2% milk. This feeds one very active large size dog (about 50-60 lb). For a change, instead of oatmeal, use polenta, brown rice, or pasta. Use a variety of fresh vegetables, cabbage, carrots, corn, potatoes, green beans, peas, broccoli, etc. or throw in a fruit or two. If you plan to feed this daily, please switch over SLOWLY!! Your dog will LOVE it, have a glowing coat and be happy and healthy.

Carrot Cakes

1 large carrot or 2 small carrots
1 tbsb.baking powder
1 cup whole wheat flour
1/2 cup wheat germ
3 tbsb. molasses
1/4 cup maple syrup
1/2 cup milk
1/2 cup oats
1/3 cup sugar
1 egg
1 1/2 tbsb. olive oil
1/2 tsp. cinnamon

Preheat oven to 375

Combine dry ingredients in a large bowl. In a small bowl combine the other wet ingredients together. Put the batter in a small greased cup cake pan, for 15 to 20 min. Take out of oven to cool. Store in the fridge in an airtight container. For an extra treat you can spread some cream cheese on the top of a muffin when you serve it.

Doggie Icing

Around 20 small bones (treats)

1 banana

Luke warm/hot water

Cut bones into 3 quarters. Put all pieces into bowl of luke warm/ hot water. Let soak. Check every 5 minutes. Drain water when soft. Use masher to mash bone pieces into a soft mush. Place mush into food processor (if have one, if you don't, you must use masher). Add 1/4 banana, 1/4 cup water. *If too watery, add more bone mush* Food process the mush for less then one minute. Take out of food processor. Put into a bowl.

Put the "icing" on the special dogs cake! Enjoy!

Thanksgiving Treat

2 lbs. ground turkey
2 eggs
2 cups cooked rice
8 oz. peas
3 carrots, diced
1 apple, diced
2 cloves garlic, minced

Preheat oven to 375 degrees. In mixing bowl, combine all ingredients. Mix well by hand.
On baking sheet, form into the shape of a large dog bone. Bake at 375 degrees for 45 minutes. Let cool and serve.

Fruity Cupcakes

2 bananas
strawberries
apples
grapes
1 tsp vanilla
3 cups flour
1 tbsp baking powder
1 egg
3 tbsp corn syrup

Heat oven at 350 degrees Mash Fruit Mix all ingredients in a bowl, WELL bake in cupcake pans for 20 minutes.

Romantic Dinner for Two

1lb of Regular Ground Beef
2 eggs
3 carrots
1 cup cabbage
2 tablespoons Canola, Flax Seed, or Olive Oil
1/2 cup peas
1 can of baked beans
1 tin of sardines
Garlic (cloves/pureed or powder)

Puree vegetables in food processor or blender. Mash vegetables and ground beef together in a bowl, with a potatoes masher or with your hands. Crack the eggs into the bowl, including the shells (for extra calcium). Add remaining ingredients and keep mashing until everything is smooth and there are no large chunks of egg shell. For extra nutrients, mash in a Vitamin E capsule, or Echinacea.

Chock Full O Chicken Chow

1 piece of chicken for every 20 lbs. your dog/puppy is(on the bone for extra flavor)
2 Carrots (or about 10 baby carrots)
2 Potatoes
1 Celery Stick
1-2 Cups Rice
2 Tablespoons of Garlic Powder
1 Cup Water

Cook the chicken on the bone completely, with a pan to catch the broth. Chop celery and the carrots (if not using baby size) into about 10 pieces. Then, cut potatoes into small cubes. Cook vegetables until soft. Cook the rice as suggested on the package. Put everything in a pot and stir. Take the gravy from under the pan you cooked it on, and pour it into the pot also. Stir well. Let cool in the refrigerator for about 1-1 1/2 hours. Take the doggie stew out and let it sit for about 5-10 minutes. Serve. BONE appetite!

Crunchies

1 large jar baby food (turkey, chicken, beef and/or veggie)
1 egg
1 to 1 1/2 cups wheat flour
1 cup wheat germ

Preheat oven to 300 degrees. Mix all ingredients together until firm. Roll dough on floured surface to 1/2" thick and cut into shapes with cookie cutter. Place on ungreased cookie sheet and bake 45-60 minutes. Cool on rack and store in airtight container.

Oatmeal Cookie Treats

2 cups rice 2 packages Reg. Flavor oatmeal (mixed w/milk)
1/4 cup molasses
1 cup carrots
1/3 cup spinach
1 1/4 cup flour
1/2 tbsp brown gravy mix
4 tbsp applesauce
1/2 tbsp vegetable oil

Preheat oven to 350degrees Stir Ingredients, but adding flour gradually. Drop on cookie sheet using tsp. Bake 15-20 minutes or until golden brown. Makes approx. 20 cookies.
Enjoy!!!

Garlic Chicken Chewies

1 cup whole wheat flour
1 cup regular flour
1 cup white cornmeal
3 tbsp olive oil
3 eggs (beaten)
1/2 cup juice from boiling chicken giblets
4-5 fresh garlic cloves
1 pound chicken giblets and hearts (or chicken liver)

Place olive oil, fresh eggs, chicken stock, fresh peeled garlic cloves, and boiled chicken gizzards in the blender. Blend until well mix, a little chunky not quite smooth. Then mix in the flours and cornmeal. Place on greased cookie sheets. Bake 20 minutes in a 450 degree oven. Store in the fridge or freeze if you will not use in over four days. They even like them straight out the freezer! The garlic is good for their heart and is a natural flea deterrent. The olive oil and eggs are good for a healthy coat.

Yummy Chicken Freezeies

2 cubes beef or chicken bouillon
chicken pieces
2 cups water

Dissolve the bouillon in the water. Spoon some bouillon into an ice cube tray and put some chicken pieces in it. Repeat until bouillon is used up. Freeze for about 12 hours.
Enjoy!

Baby Food Dog Cookies

3 jars baby food

1/4 cup cream of wheat cereal

1/4 cup dry milk

Combine all ingredients together, mixing well.

Roll into 1-inch balls and place on a greased baking sheet. Flatten each ball with a fork.

Bake at 350°F (175°C) for 15 minutes or until lightly browned. Cool on wire rack.

Cheddar Cheese Dog Cookies

8 ounces shredded cheddar cheese
1/2 cup margarine
1 large egg
1 garlic clove, minced
1 1/2 cups whole wheat flour
1 1/2 cups wheat germ
Pinch of salt
2 tablespoons milk

Cream the cheese and margarine together using an electric mixer. Add the egg and garlic, beating mixture well. Stir in the flour, wheat germ, salt and milk, mixing well. Cover and chill dough for 1 hour.

Roll dough out onto a floured work surface to 1/4-inch thick. Cut into desired shapes.

Place on ungreased baking sheet.

Bake at 375°F (190°C) for 15 to 18 minutes.

Dog Oil Supplement

1/4 cup olive oil

1/4 cup canola oil

1/4 cup cod liver oil

1/4 cup flax seed oil

Combine all ingredients together in a tightly covered jar/bottle or other container and shake well. Store in refrigerator.

To use, add one to two teaspoons daily to your dog's wet and/or dry food.

Note: Safflower and sunflower oil may used as well.

Molasses Dog Cookies

3 cups whole wheat flour

1/4 cup wheat germ

Dash salt

1/4 cup sliced almonds, finely chopped

1/4 cup margarine, softened

1 large egg, beaten

1/2 cup molasses

Combine flour, wheat germ, salt and almonds. Using a pastry cutter or your fingertips, cut in margarine until mixture is crumbly. Stir in egg and molasses.

Form dough into a ball, adding a few drops of water if needed. Roll dough out on a floured work surface to 1/2-inch thickness. Cut into desired shapes. Place on a greased baking sheet.

Bake at 375°F (190°C) for 20 minutes or until lightly browned. Cool on wire rack.

Bizkits

1 1/2 cups warm water
1 cup oats
1/3 cups margarine
1 teaspoon base or bouillon granules (any flavor)
3/4 cup powdered milk
3/4 cup cornmeal
1 large egg, beaten
3 cups whole wheat flour
1 teaspoon garlic powder

In large mixing bowl, pour hot water over the oats, margarine and base. Let stand for 5 minutes.

Stir in powdered milk, cornmeal and egg. Slowly stir in the flour, to form a stiff dough (adding more flour if needed).

Turn dough out onto a floured work surface and knead 3 to 5 minutes. Roll dough to 1/2-inch thickness. Cut into desired shapes and place on a greased baking sheet.

Bake at 325°F (160°C) for 50 minutes. Cool completely and allow to dry thoroughly before storing.

Parmesan Herb Doggie Treats

1 (.24-ounce) package active dry yeast (2 1/2 teaspoons)
1/4 cup lukewarm water
2 cups chicken broth
2 tablespoons vegetable or olive oil
1/2 cup grated Parmesan cheese
1/2 cup powdered milk
2 tablespoons dried parsley
1 teaspoon dried oregano leaves
2 teaspoons minced garlic
1 cup whole wheat flour
1/2 cup rye flour
1/2 cup rice flour
1 cup cracked wheat

1 large egg mixed with 1 tablespoon milk for glaze

In a large bowl, dissolve yeast in water. Add the chicken broth, oil, cheese, powdered milk, and herbs. Gradually stir in the flours and cracked wheat. (If needed, add enough wheat flour to form a stiff dough.)

Transfer dough to a floured work surface and knead until smooth, about 3 to 5 minutes. Shape the dough into a ball and roll to 1/2-inch thickness. Cut into desired shapes and place on ungreased baking sheets.

Bake at 325°F (160°C) for 45 minutes. Remove from oven. Brush the treats on both sides with the glaze mixture. Bake for an additional 30 minutes. Cool on wire racks.

Barking Barley Brownies Recipe

1 1/4 pounds beef liver -- or chicken liver
2 cups wheat germ
2 tablespoons whole wheat flour
1 cup cooked barley
2 whole eggs
3 tablespoons peanut butter
1 clove garlic
1 tablespoon olive oil
1 teaspoon salt -- optional

Pre heat oven to 350.

Liquefy liver and garlic clove in a blender, when its smooth add eggs and peanut butter.
Blend till smooth.

In separate mixing bowl combine wheat germ, whole wheat flour, and cooked Barley.
Add processed liver mixture, olive oil and salt. Mix well. spread mixture in a greased 9x9
baking dish. Bake for 20 minutes or till done.

When cool cut into pieces that accommodate your doggies size.

Store in refrigerator or freezer.

Bow Wow Burritos Recipe

1 tablespoon canola oil
12 ounces cooked beef -- *see Note
1 clove garlic -- minced
3 tablespoons chunky peanut butter
2 cup sweet potatoes, mashed -- canned
1 cup black beans, canned -- rinsed
1 teaspoon chili powder
1 teaspoon cumin
1/2 teaspoon cinnamon
2 teaspoons beef bouillon -- powder
6 flour tortillas -- (10-inch)
2 tablespoons cilantro -- chopped
6 tablespoons Monterey jack cheese -- shredded
6 tablespoons vegetables -- *see Note

Heat oil in large skillet over medium heat until hot. Add garlic; cook and stir 2 to 3 minutes or until tender. Stir in peanut butter, sweet potatoes and beans; mash slightly. Add cumin, cinnamon and chili powder, beef bouillon; mix well. Reduce heat to low; add beef, cover and simmer 2 to 3 minutes or until thoroughly heated, stirring occasionally.

Meanwhile, heat tortillas according to package directions. To serve, spoon and spread scant 1/2 cup mixture across center third of each tortilla with one piece of meat in center.

Top each with 1 tablespoon sour cream, 1 teaspoon cilantro, 1 tablespoon Cheese spread to cover mixture.

Fold sides of each tortilla 1 inch over filling. Fold bottom 1/3 of tortilla over filling; roll again to enclose filling.

*Note: Beef or chicken cut into 1/2 inch strips, or "meatless" meat for the vegetarian doggies.

*Note: Optional... Shredded veggies for added nutrition, carrots, green beans, broccoli etc.

Serving Ideas : Add 1 Teaspoon Dog Oil Supplement and 1 teaspoon Dog Powder Mix Supplement for added nutrition before folding burritos.

Chewy Cookies Recipe

1 1/2 cups oat bran
1 1/4 cups whole wheat flour
1 tablespoon baking powder
1 teaspoon baking soda
1 3/4 cups low sodium chicken broth
1 1/2 cups cooked chicken -- chopped fine
1 tablespoon canola oil
1 large egg
1/2 cup amaranth
1 cup low sodium chicken broth

Add amaranth to low sodium chicken broth, bring to boil reduce heat to simmer and simmer for 20 minutes with lid on. All the liquid may not absorb this is fine. Allow to cool.

Pre-heat oven to 375. In large mixing bowl add oat bran, whole wheat flour, baking soda, baking powder and mix well. When amaranth has cooled add to bowl, then add low sodium chicken broth, cooked chicken, canola oil and egg and mix.

When amaranth has cooled add to bowl and mix.

Spoon mixture on baking sheet to accommodate the size of your dog. Bake 15 minutes for 1 1/2 inch to 3 inch cookies. Bake 15 minutes for 1 1/2 inch small muffins or 20 to 30 minutes for regular size muffins of 2 1/2 inch diameter.

Store leftovers in air-tight container freezer or fridge

Serving Ideas : Use low sodium beef broth and cooked low fat beef or lamb in place of chicken.

Stew Recipe

1 tablespoon olive oil
2 pounds beef -- *see Note
2 cups cabbage -- chopped
3 cloves garlic -- minced, up to 4
18 ounces canned sweet potatoes -- drained and chopped
14 1/2 ounces canned tomato wedges -- undrained
1 1/2 cups tomato juice
3/4 cup apple juice
1 teaspoon ginger root -- up to 2, grated
2 cups green beans, frozen -- cut crosswise
1/3 cup peanut butter
6 cups cooked brown rice

Heat the oil in a large skillet over medium-high heat. Cook Beef, Add the cabbage and garlic; cook, stirring, until the cabbage is tender-crisp, about 5 minutes. Stir in the sweet potatoes, tomatoes, tomato juice, apple juice, ginger. Reduce the heat to medium-low; cover. Simmer until hot and bubbling, about 6 minutes.

Stir in the green beans and simmer, uncovered, for 5 minutes. Stir in the peanut butter until well-blended and hot, about 1 minute. Spoon over rice.

*Note: Low Fat, or use chicken, lamb, fish. Liver can be used as well.

Feast Recipe

4 cups elk -- cut up to the size for your dog, about 2 pounds
1 tablespoon canola oil
1/2 cup bulgur
1/2 cup hot water -- boiling
1/2 cup barley
2 1/2 cups beef broth -- * see Note
1/2 cup parsnips -- julienne
1/2 cup turnips -- julienne
1/2 cup carrots -- julienne

In a large stock pot add canola oil and brown elk. Add beef broth and barley bring to boil reduce heat to simmer, cover. Cook for 40 minutes.

In small bowl add bulgur, pour boiling water into bowl to reconstitute.

When 40 minutes is up add parsnips, turnips, carrots and bulgur stir and cover, cook 10 minutes longer. If needed add more broth or water. When done allow to cool then serve. Freeze or refrigerate leftovers.

*Note: Or chicken broth

MuttLoaf Recipe

1/2 cup amaranth -- *see Note
1 1/2 cups chicken broth
1 1/2 pounds ground chicken -- or turkey
1/2 cup cottage cheese
2 whole egg
1/2 cup wheat germ
1/4 cup carrot -- finely chopped
1/4 cup spinach -- finely chopped
1/4 cup zucchini -- finely chopped
2 cloves garlic
1 tablespoon olive oil

Add amaranth and chicken broth to sauce pan and bring to a boil, reduce heat and simmer for 20 minutes. Set aside and let cool.

Preheat oven to 350.

In a large mixing bowl add meat, cottage cheese, veggies, and eggs. Mix thoroughly. Add wheat germ, cooled amaranth and olive oil mix well.

Add mixture to loaf pan, bake at 350 for 1 hour or until done.

Note: Amaranth can be found in a health food store, if not use barley. Barley will need 4 cups of broth and 50 minutes to cook.

Pasta Recipe

3 1/2 cups whole wheat flour

8 ounces beef liver

3 whole egg

1 tablespoon olive oil

8 tablespoons butter -- optional

Puree beef liver in blender until smooth. Add eggs and blend for about a minute.

Put flour in a large mixing bowl and make a well in the center of the flour.

Pour liver and egg mixture into well along with olive oil. Mix well until thoroughly combined.

Turn dough out on floured board and knead well for at least 5 minutes or until smooth and shiny.

Wrap dough in plastic wrap and let dough rest in refrigerator for at least 1 hour, no longer than 2 days.

When ready to make pasta, divide dough into 8 equal portions, approximately 4 oz. each.

Form into desired pasta shapes with hands or use pasta machine.

Cook in rapidly boiling water until al dente. For thin noodles, approximately 10 minutes, for thicker noodles a few minutes longer.

Drain noodles and toss with 1 tablespoon butter per serving, if desired.

Instead of butter, try tossing noodles with 1 tablespoon olive oil, canola oil or other oil high in omega-3 and omega-6 fatty acids.

Ravioli Woofers Stuffing Recipe

3 tablespoons whole wheat flour

3/4 cup cottage cheese, 2% fat

2 eggs

1/2 cup cooked Atlantic salmon -- finely diced

2 tablespoons parsley sprig -- finely chopped

Prepare the Poodle Pasta recipe. form into the desired ravioli shape and size. Cover with damp cloth and set aside.

In a bowl, mix cottage cheese, whole wheat flour and eggs. Add salmon and parsley mix a few more moments.

Depending on ravioli size, place 1 to 4 teaspoons in center of each, moisten edges and fold.

Ravioli can be boiled or baked. If boiling, place in rapid boiling water for 10 to 15 minutes or till done. If baking pre-heat oven to 375, place ravioli on a baking sheet, put in oven for 20 to 25 minutes.

Note: use leftover meat such as beef, chicken, lamb etc. Also shredded veggies like carrots, sweet potato, etc. or chopped veggies such as green beans, broccoli, kale etc. raw oat meal and cooked wild rice or cooked barley, can be used in place of meat.

Sushi Recipe

1 can salmon, canned, pink -- reserve liquid
1 cup brown rice
2 cups water -- plus salmon liquid
1 whole egg, hard-boiled -- chopped
1/2 cup peas and carrots, frozen -- or more if desired
1 tablespoon fresh parsley -- chopped
2 tablespoons cod liver oil
1 package Nori Sheets -- *see Note

Drain salmon, reserve liquid for rice. do not remove bones or skin, flake with fork.
Defrost peas and carrots.

In a sauce pan add salmon liquid, water, brown rice, cook. let cool to touch.

In a mixing bowl add salmon, brown rice, chopped egg, peas and carrots, and parsley,
cod liver oil. Mix well.

place one nori sheet on a flat surface and spread mixture 1/4 inch over nori, leave 1/4
inch edge of nori and dampen with water. And roll. repeat till nori sheets are used, or
mixture is gone.

Individually wrap in plastic wrap, refrigerate till ready to serve.

Cut rolls into size for your doggie.

Note: Nori Sheets is dried seaweed found in the oriental section of your grocery store or
specialty shop. This recipe freezes well also.

Trail Dog Grub Recipe

2 Cups Amaranth -- Cooked
1 Cup Lentils, Cooked
1 Cup Vegetables -- *See Note
2 Tablespoons Cod Liver Oil
1 Pound Buffalo
1 Cup Beef Broth

Cut Buffalo meat to size for your dog, add to Stock Pot along with beef broth, vegetables and cod liver oil, cook 10 minutes. Add Water if more moisture is needed during cooking.

Add cooked amaranth, cooked lentils mix well. Allow to cool and serve.

*Note: Chopped to size for your dog, Assorted Veggies, carrot, kale, sweet potato, asparagus, zucchini etc.

Vizsla Stew Recipe

2 cups barley
1/2 cup wild rice
9 cups chicken broth
4 cups rabbits -- boned, *See Note
1/2 cup kale -- chopped fine
1/2 cup asparagus -- chopped fine
1/2 cup lima beans -- chopped fine
1/2 cup carrots -- chopped fine
1 cup potato -- chopped fine
4 cloves garlic -- chopped fine
1/3 cup canola oil -- or Dog Oil Supplement
1 cup yogurt, skim milk

In a large pot, place the bones and chicken broth. Bring to a rapid boil.

Add the long cooking Wild Rice and Barley, reduce heat to a simmer and cover. After 20 minutes add the rabbit, cook another 30 minutes.

Wash and chop the vegetables, place in a mixing bowl, add canola oil and yogurt, mix.

Allow Barley and Wild Rice to cool. Remove bones. Drain liquid if needed. Pour into the mixing bowl and mix well.

Refrigerate or freeze leftovers in portions in separate containers.

*Note: 2 rabbits, 4 to 6 pounds, bone the rabbit and cube to the size for your dog. Add the bones to the chicken broth.

Note: frozen vegetables may be used, run under cold water to defrost.

Breakfast for a dog

ingredients

oatmeal 2 cups

4 eggs

cook oatmeal as it says on bag or box,
and while it is still hot ,mix in the raw eggs and stir.

cool off and serve to your pup!!

Beagle Buffet

Simple dinner for any dog. It adds a nice sheen to the coat and makes for healthy eyes and heart. A meal that any owner would be more than happy to feed to his Best Friend.

Directions

You Will Need:

- 1 cup brown rice

- grated carrots (add as much as you like.. it's great for dogs!)

- 1 tablespoon parsley

- 1/2 cup peas

- one whole yam (sweet potato)

Combine the rice, carrots, parsley, and peas in a rice cooker. Cook as one would normally cook plain rice; do not use salt; it gives dogs coronaries.

As the rice is cooking, boil the sweet potato in water. When it is tender (if a knife goes through the yam without forcing, it is ready), remove from water, peel, and mash.

Mix the rice meal well with the yams. Serve warm.

* If you would like to add some meat to this meal, I recommend very lean ground beef or turkey - I prefer turkey, because dogs don't need very much red meat in their diet. Shape a 1/2 pound of meat into a pattie and grill. Do not fry. Add to the rice meal.

Biscuits-n-Gravy

A nice addition to dry kibble.

-You'll need-

5-6 large dog biscuits

1 small can of wet dog food

1 small potatoes

1/2 cup warm water

Slice the potatoes as thin as possible and put into a small pot, add water and set on medium heat. Stir for 30 minutes or until thickened.

Crush dog biscuits in a Ziploc bag (crush as small as possible).

After the right texture is reached take the pot off the fire and add the biscuits, and the canned dog food, stir completely until everything is toughly mixed.

pour the gravy onto the kibble and be sure the meal is completely cooled then serve to your Fido.

Bologna delight

This is nice for older dogs and maybe dogs at the age of 8 months. It keeps you from spending so much extra money on wet dog food.

Directions

- 1.) 1 cup of dry dog food
- 2.) half cup of warm water
- 3.) 1 or 2 pieces of cut up bologna

Mix the dog food and half cup of warm water. Wait 10 minutes or until soggy. Add bologna pieces. Make sure the pieces are small or your dog will eat the bologna and not the dog food. Mix well.

Breakfast at Tiffany's

Directions

Take half a pound of white easy cook rice, mix this with two ounces of raisins, ad some salt.

boil water and ad a beef stock-cube.

Add the rice and raisins and boil until tender.

separate from water and serve.

Carrot Chow

Directions

1. Get a mixing bowl
2. get your dog's favorite type of food out and ready
3. Get some carrots and get them washed off and ready
3. Then, get the dog food and pour as much dog food as you want in the mixing bowl
4. Next, pour as much carrots you want in the mixing bowl
5. Then, pour a little bit of water in the mixing bowl
6. Next, stir it all together for at least 1 minute
7. Then, pour that yummy meal in your dog's bowl
8. Last, your dog will eat that chow down FAST!!!!!!!!!!

Good for health & coat diet recipe

Directions

1 Kilo Chicken Mince (from pet shop)

2 Cups of Mixed Veggies (blanched)

2 Cups of Rice (cooked)

2 Chicken Wings (each day)

2 Chicken Necks (each day)

1 Brisket Bone (each day)

Mix mince, veggies and rice in container (do not cook mince as this will take all of the vitamins out) then serve approx 2 cups in dog bowl with wings, necks and brisket bones, your dogs will not have bad breath and you will have less visits to the vet.

Hint: Once a week add 1 can of tuna in oil (no frills is the best from Franklins) to the meals and your dogs coat will be the best it has ever been.

Crystals yum yum in the tum tum recipe

dogs love it I know mine does!!!!

Directions

1 can of wet dog food

cooked chopped up turkey 1\2 cup

2 eggs

vita dog gravy (can be found at pet stores)

1\2 tsp.of sugar

chopped up clove of garlic(add a bit of salt on garlic)

now once you have that all in a bowl together mix it all up Hope your dog has a fine
dine!!!!

Doggie Salad

would you care to join me in making something easy for your dog as say a meal a day through the aches away....this recipe may make your dog love you even more nothing but what you call a chewy, crunchy,meal.....

Directions

3 slices of deli ham

peanut butter chewy

dish of hard dog food

2 slices of yellow American cheese

1 slice of bread

take the hard dog food put it in a bowl...take the 2 slices of cheese shred them into small shapes through them into the bowl with the dog food take the bread and shred that into little shapes then do the same with the ham..take the peanut butter and place it on top to be the dressing and there you have it a nice puppy salad serve with regular meal and water to the side....

Drinky Time

Directions

3 carrots

1/2 cup blueberries

1/2 buttermilk

1 ice cube

1. throw all ingredients in blender.
2. Blend till liquidy.

Daily Delight

This recipe feeds a 65 lb. pittbull & 16lb. dachshund for 4 days.

Directions

6 cups of rice

6 boiled eggs

3 cups of mixed veggies

5 cups of boiled chicken

Boil chicken for 25 minutes.

Use chicken broth from boiled chicken to cook rice. Chop or blend chicken and eggs. When rice chicken and eggs are complete mix well including veggies. You can serve in individual ziplock packets. Keep frozen until ready to serve, just heat in microwave. You can just put it in your fridge from the freezer the day before to. My dogs prefer it heated.

Feast

THIS RECIPE IS DESIGNED FOR THE GENERAL WELL BEING OF YOUR PET
AS WELL AS CONVENIENCE FOR YOU.

Directions

YOU WILL NEED ... 2 CUPS COOKED WHITE RICE 1/2 CUP COOKED GREEN
PEAS 1/2 CUP COOKED CARROTS 1/3 CUP UNCOOKED OATMEAL 1 POUND
COOKED, DRAINED GROUND CHUCK. COMBINE ALL ABOVE INGREDIENTS
IN A BOWL. FEED YOUR DOG ACCORDING TO SIZE, BREED, AND TIMES OF
DAY INSTRUCTIONS ON CANNED DOG FOOD. YOU MAY ALSO DOUBLE OR
TRIPLE THIS RECIPE AND FREEZE PORTIONS TO BE FED TO YOUR DOG AT A
LATER DATE.

Shepherd Casserole

A casserole with meat potatoes, and veggies.

Directions

500gms of any meat
1 carrot finely chopped
1 small potato finely chopped
1 stick celery finely chopped
1/2 cup sliced green beans (stringless)
1 tbsn Gravox

Place all ingredients into a large casserole dish. Cover with water and mix. Place lid on casserole. Microwave on High for 10 minutes and then Medium for 10 minutes. This should be cooked at least an hour before feeding so that it is well cooled.

Happy healthy ham

good treat and good for taking medicine

Directions

1-take one thin slice of ham

2-fold it in half

3-put whatever you want your dog to eat in it

4-(like pills by the doctor or even dog food or any kind of medicine

5-give it to your dog and let him gobble it up

Dinner

1 cup Oats
1 cup pearl barley
1 cup rice
1 cup macaroni
1kg lean meat
gravy powder

Directions

In a pot, boil water and add macaroni, barley, oats, and rice and boil for 20 minutes. Reduce heat to low, and add lean meat, stir and let simmer for a further 20 minutes. Add gravy powder at end and stir through.
This batch should keep for a week in the fridge...

Picnic for two

tired of those recipes that take to long or ask for ingredients that you cant pronounce or you don't have well here is a treat your dog will love and ingredients everyone knows best...would your dog enjoy a chewy treat that would keep him/her occupied for a

Directions

1 cup of peanut butter crunchy/chewy

4 doggie biscuits

2 slices of deli ham or turkey

2 piece of bread

take the 2 doggie biscuits and roll them in peanut butter..then roll a slice of ham on them both together so it looks like a taco take the what I call taco and place it on the piece of bread then do the same with the other doggie biscuits and ham and place them on the same slice of bread and then put the other piece of bread on top of it and so it looks like a sandwich them lay a toping of peanut butter on the top of bread and stick it in the freezer for 15 minutes and feed it to your dog.....

Psgetti Dinner

great as a meal or snack!! easy on the stomach!!

ingredients:

1 raw egg whipped (good for the fur coat!)

3/4 c. spaghetti noodles

1/4 c. tomato sauce

2 t. milk or cream'

5 T. whole grain cereal such as Cheerios (no sugar)

1/8 c. assorted shredded cheese

1/3 c. dry dog food

1 ice cube for fun

combine noodles, sauce, cereal, and dog food in a dog dish. add milk and cheese. pour egg evenly on top and stir until well mixed. spread around bowl and place ice cube on top. note: rusty likes this with warm noodles and sauce but it's still good cold! bowl appetite!

Jack Russels Delight

A Tasty But Healthy Meal For Growing

Directions

You Will Need:

2 (Low Fat) Turkey Dogs,
1 Pound Ground Beef, Blender,
2 Cups Milk, 3 Dog Biscuits,
1 Piece (Low Fat) White Bread,

Directions:

Pour All Ingredients Inside Blender. And Blend For
Approximately 10 Min. Then Pour Batter Into A Baking Pan.
Then Bake About 30 Min. Then Let Cool 10 Min. Now Serve
To Dog.

Treat for the outdoor dog

this treat is great for the dogsled dog or the hound or whatever dog stays out side year round

Directions

you will need 1 egg

1 cup cooked rice

1 oz grinded spinach leaf

quarter lb. pound hamburger

3 pinches of iodized salt

1/3 cup milk

1 potatoes

take one egg and put in dish slowly cook the hamburger

when done stir the hamburger,egg,and spinach together then add salt next put in chopped up(kibble sized chunks) of potatoes add rice and stir in milk let sit for 2-3 min.

then serve

give to dog 2 times a week about Monday and Friday

Banana Slices

Directions

Ingredients: 1 banana, sliced and 2 or more slices of wheat bread. Instructions: pull off wheat bread pieces and wrap around bananas. put in freezer for 10 min. Enjoy!

Happy Dog Bones

2 c. whole wheat flour 2 c. soy flour
1 c. wheat germ 1 c. corn meal
1 c. nonfat dry milk 1 c. dry nutritional yeast flakes (health store)
1/2 c. cooking oil 1 egg
1-3/4 c. water or broth

Mix dry ingredients in large bowl. Mix together egg, oil and water. Add to dry mixture and mix until well blended. Divide dough in thirds. On floured surface, roll out to 1/4" thick. Cut out dog bone shapes (Optional: prick tops three times with toothpick.) Place on well-oiled baking sheet. Bake at 325 degrees for 25-30 minutes. Biscuits should be well browned on the bottom. Don't store air tight. Makes approx. 4 dozen.

Dog Treat

1/2 c. corn meal 6 T. oil
2/3 c. water or meat broth 2 c. whole wheat flour

Mix ingredients well. Roll out to 1/4" thick. Cut into shapes with cutter. Baste with meat drippings. Bake at 350 degrees for 35-40 min.

Whole Wheat Dog Cookies

2-1/2 c. whole wheat flour 1/4 c. wheat germ
1/4 c. milk 1 clove garlic, crushed
4 T. margarine, softened 1 egg, beaten
1 T. molasses salt
water

Combine flour, wheat germ, garlic, and salt in a large bowl. Cut in margarine. Stir in beaten egg, molasses, and milk. Add enough water so mixture can be shaped into a ball. Roll dough onto a floured board to a thickness of 1/2 inch. Cut into shapes and place on a greased baking sheet. Bake at 375 for 20 minutes, remove from oven, and let cool. Makes about 30 biscuits.

Secret Pet Treat Recipe

5 c. whole wheat flour 1 c. nonfat dry milk
1-1/2 stick margarine, melted 2 eggs
6 T. bouillon granules (beef or chicken) 1 c. hot water
2 tsp. sugar

Mix flour and dry milk together. Beat margarine and eggs together until well blended. Dissolve bouillon in hot water. Combine all ingredients and knead for three minutes. The mixture should be firm, not crumbly. You may add up to 1/2 c. of water to achieve the correct texture. Roll out to 1/2 - 3/4 inch thickness and cut to shape. Bake on a lightly greased or nonstick cookie sheet in a slow oven (325 degrees) for 45 to 60 minutes until browned and crunchy. Makes approximately 8 dozen small cookies.

Tail Wagger's Dog Biscuits

4-1/2 c. whole wheat flour 3 c. all purpose flour
3 c. cornmeal 1-1/2 c. rolled oats
2/3 c. bone meal powder (health stores; or substitute nonfat dry milk)
2 T. garlic powder 2 tsp. salt
3-1/2 c. beef broth (from bouillon) 1 c. vegetable oil
2 large eggs
glaze (optional): 1 large egg beaten with 1 T. Worcestershire sauce

Position oven racks to divide oven in thirds. Heat to 300 degrees. Mix flours, cornmeal, oats, bone meal or powdered milk, garlic powder, and salt in a large bowl. Whisk beef broth, oil and 2 eggs in a medium size bowl. Stir broth mixture into flour mixture with a wooden spoon until blended and a soft dough forms. On flour surface with floured rolling pin, roll out dough to 1/2 inch thickness. Cut in dog-bone shapes with floured cookie cutter. Place 1/2 inch apart on ungreased cookie sheets. With toothpick, prick a line of dots down the center, if desired. Brush tops and sides of biscuits with the glaze. Bake 2 cookie sheets at a time for 2 hours. Turn off oven and leave biscuits in 1-2 hours to dry and harden. Store, covered. Will keep at room temperature up to 3 months. Makes eight [eighty?] 4-inch biscuits or 112 2-1/2 inch biscuits. Dough may be frozen up to 6 months and used when needed.

Light Biscuit for Belly Draggers

2 c. whole wheat flour 1/2 c. soy flour
1/2 c. cornmeal 1/4 c. brewer's yeast
1/4 c. dry milk powder 1 tsp. garlic powder
1 T. parsley, finely chopped 1 pkg. active dry yeast
1/4 c. warm water 1 c. chicken stock
glaze: 1 egg beaten with 1 T. milk

Preheat oven to 300 F. Combine the flours, cornmeal, brewer's yeast, dry milk powder, garlic powder and parsley in large bowl. In a small bowl, dissolve the yeast in warm water and stir well. then add the chicken stock. Pour the liquid mixture into dry ingredients. Working with your hands, combine all ingredients completely. Knead for several minutes. Sprinkle a board with additional cornmeal and roll dough out to 1/4" thickness. Cut into shapes and place on ungreased cookie sheet. Brush lightly with egg glaze and bake 45 minutes. Turn heat off and let biscuits dry out in oven for several hours or overnight. Store in airtight container.

No-Flea Dog Biscuits

2 c. unbleached flour 1/2 c. wheat germ
1/2 c. brewer's yeast 1 tsp. salt
2 cloves garlic, minced 3 T. vegetable oil
1 c. chicken stock

Preheat the oven to 400F and oil two or three baking sheets. Combine first four ingredients. In a large mixing bowl, combine garlic and oil. Slowly stir flour mixture and stock alternately into oil and garlic, beating well, until the dough is well-mixed. Shape dough into a ball. On lightly floured surface, roll out dough 1/2" thick. Using a 2" biscuit cutter or knife, cut dough into rounds. Transfer biscuits to prepared baking sheets. Bake 20-25 minutes or until well-browned. Turn off heat and allow biscuits to dry in oven for several hours. Store in refrigerator or freeze. Makes about 26 biscuits.

Dog Biscuits -- Meat Flavored

2 eggs 1/2 c. milk
2 c. beef or chicken broth 2 tsp. salt
1 T. yeast (1 envelope) 3-1/2 c. all purpose flour
2 c. whole wheat flour 1 c. rye flour
2 c. cracked wheat 1 T. Gravy Master

Mix all dry ingredients together. Stir in broth, Gravy Master, milk, and eggs. Knead mixture until dough forms, then roll out to 1/2 inch thickness. Cut into 1/2 inch squares. Place pieces on a cookie sheet and bake in preheated 325 degree oven for 45 minutes. Turn oven off and leave biscuits in oven for 8 hours. Remove from oven and cool well before storing them.

Cheese and Garlic Dog Cookies

1-1/2 c. whole wheat flour 1-1/4 c. grated cheddar cheese
1/2 c. corn oil margarine, softened 1 clove garlic, crushed
pinch of salt milk

Grate the cheese and let stand until it reaches room temperature. Cream the cheese with the softened margarine, garlic, salt, and flour. Add enough milk to form into a ball. Chill for 1/2 hour. Roll onto floured board. Cut into shapes and bake at 375 for 15 minutes or until slightly brown and firm. Makes 2 to 3 dozen, depending on size

Cheese Multi-Grain Dog Biscuits

1 c. uncooked oatmeal 1/4 tsp. salt
1/4 c. margarine 1 egg, beaten
1-1/2 c. hot water or meat juices 1 c. cornmeal
1/2 c. powdered milk 1 c. wheat germ
4 oz. (1 c.) grated cheese 3 c. whole wheat flour

In large bowl, pour hot water over oatmeal and margarine: let stand for 5 minutes. Stir in powdered milk, grated cheese, salt, and egg. Add cornmeal and wheat germ. Mix well. Add flour, 1/3 cup at a time, mixing well after each addition. Knead 3-4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll dough to 1/2" thickness.

Cut into bone shaped biscuits and place on a greased baking sheet. Bake for 1 hour at 300F. Turn off heat and leave in oven for 1-1/2 hours or longer. Makes approximately 2-1/4 lbs.

Dog Biscuits - Cheese Flavored

1 c. rolled oats 1/3 c. butter
1 c. water 3/4 c. cornmeal
1 T. sugar 1 tsp. beef bouillon
1/2 c. milk 4 oz. (1 c.) cheddar cheese, shredded
1 egg, beaten 3 c. whole wheat flour

Boil water. Combine oats, butter, and water. Let stand ten minutes. Stir in cornmeal, sugar, bouillon, milk, cheese, and egg. Mix well. Add flour, a cup at a time, mixing well after each addition to form a stiff dough. On floured surface, knead in remaining flour until dough is smooth and no longer sticky, 3 to 4 minutes. Roll or pat dough to 1/2-inch thickness. Cut with bone-shaped cookie cutter. Place 1 inch apart on greased cookie sheets. Bake in preheated 325 degree oven for 35 to 45 minutes or until golden brown. Cool completely.

Dog Biscuits Cheddar Cheese Crackers

1/2 lb. cheddar cheese, grated 1/4 lb. margarine, softened
1 egg 1 clove garlic, minced
1-1/2 c. whole wheat flour 1/2 c. wheat germ
1/2 tsp. salt 1/8 c. milk

Cream room temperature cheese and margarine, add egg & garlic, and mix well. Add flour, wheat germ & salt, mix well until it forms a dough, add milk and mix again. Chill 1 hour. Preheat oven to 375 F. roll dough on floured surface to 1/4", cut into shapes. Bake on ungreased cookie sheet 15 to 18 minutes.

Doggie Delites Dog Biscuits

1 c. whole wheat flour 1/2 c. grated cheese
1/c. cooked peas or carrots 1/4 lb. margarine
1 clove crushed garlic milk

Mix room temperature cheese and margarine together, adding peas/carrots, garlic, and flour. Add enough milk to help form into a ball. Chill 1 hour, roll onto floured surface and cut into shapes. Preheat oven to 375 F. Bake for 15 minutes or until slightly brown.

Yields 30 servings.

Pavlov's Mouth Watering Treats

2 eggs, beaten 1 c. cooked rice or bulgur (cracked wheat)
1 T. brewer's yeast 1 c. grated cheese
1 T. chopped parsley (optional) 1 c. cooked veggies (potatoes, zucchini, peas, carrots,
etc., grated or mashed)

Preheat oven to 350 degrees. Mix all ingredients, well. Drop by teaspoonfuls onto a greased cookie sheet. Bake for about 12 minutes or until set and lightly browned. Cool and store in airtight container in the refrigerator.

Ham and Swiss on Rye Biscuits

2-1/4 c. rye flour 1 c. grated Swiss cheese
1 c. grated ham 1/3 c. vegetable oil
1 egg 1/2 tsp. salt

Preheat oven to 350 F. Combine the flour, cheese, ham, and salt in a bowl, then add the egg and the oil, mixing thoroughly. Roll the dough out to about 1/2 inch and cut biscuits with a dogbone cookie cutter or use any other shape. Place biscuits onto an ungreased cookie sheet. Bake for 15-25 minutes depending on the size of the biscuits. Store in the refrigerator in an airtight container.

Dog Pooch Munchies

3 c. whole wheat flour 1 tsp. garlic salt
1/2 c. soft bacon fat 1 c. shredded cheese
1 egg, beaten slightly 1 c. milk

Preheat oven to 400 F. degrees. Place flour and garlic salt in a large bowl. Stir in bacon fat. Add cheese and egg. Gradually add enough milk to form a dough. Knead dough and roll out to about 1 inch thick. Use dog bone cookie cutter to cut out dough. Place on greased cookie sheet. Bake about 12 minutes, until they start to brown. Cool and serve.

Gobble Ups

bacon, cooked and drained cheese slices
buttermilk biscuits (can) bacon grease [optional]

Preheat oven to 350 degrees. Flatten biscuits fairly thin. Crush bacon and cheese into thumb-sized pieces and put onto biscuits. Close the biscuits over the bacon & cheese so you can't see the insides. Roll into balls and smother the bacon grease on top [not recommended for dogs with delicate intestines!]. Put on a cookie sheet and bake for 11-16 minutes or until slightly hard on top. Let cool and serve.

Birthday Cake

ground beef oatmeal
egg garlic
cream cheese

Make a meatloaf from ground beef, oatmeal, egg, and garlic, and bake in a cake pan.
Frost with cream cheese.

Cocktail

2 c. chicken broth 1 T. honey
1 egg yolk 1 tsp. powdered milk

Feed to new mother during whelping (between puppies).

Flea-Away

1/4 c. cottage cheese 1001 U. vitamin E
1/4 tsp. garlic powder 1 T. bacon grease

Mix all the ingredients and add to food daily. Not only will it keep the fleas away, the dog will love the way it tastes.

Nuked Hot Dogs

1 lb. low fat hot dogs

Slice hot dogs into thin lengths. Place on 3 layers of paper towel on a microwave safe plate. Microwave on High for 5 minutes. Remove from microwave, let stand for 5 minutes. Return to microwave and cook for a further 5 minutes, then remove and allow to cool. The Nuked Hot Dogs are done when they are of a Jerky state when cool. Keep them in the fridge, great for tidbits.

Puppy Party Appetizers

1/2 lb. ground beef 1/2 c. whole wheat bread crumbs
1 carrot, finely grated 1 egg, beaten
1 tsp. grated cheese 1 tsp. tomato paste
1/2 tsp. garlic powder

Preheat oven to 350F. Combine all ingredients, mix well. Roll into meat balls. Place on a greased cookie sheet. Bake 15 minutes or until brown and firm. Cool and store in refrigerator in airtight container or freeze.

Hush Puppy Corn Pone

2 c. cornmeal 1/2 tsp. salt
3 T. corn oil 1 c. water

Preheat oven to 375 F. Place cornmeal, oil, and salt in a bowl. In a saucepan, bring water to a boil over high heat and pour over cornmeal mixture, stirring well. Allow mixture to cool 10 minutes. Form mush into 2" patties with your hands. It helps to moisten your hands with oil or water. Place ponies on prepared baking sheet. Bake 30 minutes, or until firm. Makes about 18 patties.

Banana Cubes

1 banana 1-1/2 to 2 c. water

Slice banana, put in cup or blender, and add water, blend and freeze. Variations: instead of banana, use parsley, watermelon, oranges, or lemons.

Health Muffins

1-1/2 c. oat flour 1 c. rolled oats
1 c. oat bran 2 tsp. baking soda
1 tsp. cinnamon 1 egg, lightly beaten
1/4 c. honey 3 T. vegetable oil
3/4 c. milk
optional:

apples/bananas blended together shredded zucchini and carrots
nuts/raisins shredded cheddar/jack cheese
cooked chicken

Preheat oven to 425. Line muffin tins with foil/paper muffin forms. Mix dry ingredients. In a separate bowl, mix the egg, honey, and oil. Mix the milk in with the dry ingredients, blending well. At this point mix your "optional" ingredients into the honey mixture, then mix the honey mixture into the flour/milk batter. Put in muffin tins and bake for 15-20 minutes. These muffins freeze well

Delicious Doggy Meatloaf

1 cup Macaroni
1 Pound of lean ground beef
2 litres (quarts) water
2 cups brown rice
2 large carrots
2 cups celery
Lg. can of pumpkin
1 tblsp. garlic powder
2 tsp. basil
2 tsp. parsley
1 cup dry beans
3 eggs
2 cups whole wheat flour
2 cups oatmeal

Cook rice in water for 20 minutes.

Add vegetables and macaroni, cook 30 minutes.

In a separate pot, cook beans until soft and then mash.

In a very large bowl mix rest of the ingredients, including beef.

Cool rice, add to large bowl and add beans. Mix thoroughly. If too sticky add additional flour.

Bake at 375F in greased and floured loaf pans for 1 hour. Turn out of pans and return into pans upside down. Cook additional 15 minutes.

Wrap & Freeze.

Makes 3-4 Delicious Loaves.

Scrumptious Scooby Scones

2 ½ cups of self-raising flour
¼ tspn salt
1 cup chopped liver
½ cup chicken or beef stock
½ milk
30g butter (or margarine)
3 tbsp parsley
Chopped Liver:

Just boil the liver until it is gray and a rubbery consistency. Or if you have a microwave, cook it on high for about 8 minutes. Chop it up into small pieces and when cool put the pieces into a number of airtight bags and store in the fridge.

Scones:

Sift flour and salt into a bowl, cut in butter. Add chopped liver. Use a fork to stir in milk and enough water to mix into a sticky dough. Turn dough onto lightly floured surface, knead quickly and lightly until dough is smooth. Press dough out evenly to about 2 cm and cut into rounds. Place on prepared tray and bake in very hot oven (400°) for 15 minutes.

Makes about 16-18 scrumptious scones.

Classic Canine Casserole

1 pound ground beef or turkey
¼ cup of rice
½ cup water (chicken or beef stock could be substituted)
One large grated carrot
One small finely chopped potato
One stick of finely chopped celery
½ cup sliced green beans (stringless)
Place all ingredients into a large casserole dish.

Cover with water (or stock) and mix thoroughly. Place lid on casserole dish.

Microwave on High for 10 min and then Medium for 10min.

Let cool at least an hour before feeding.

Lick Your Lips Liver Treats

1 cup whole-wheat flour
1 cup cornmeal
1/2 cup wheat germ
1 tsp. garlic powder
1 pound of raw liver

(Note: You may use either beef, lamb or chicken livers for this recipe.)

Pre-heat oven to 350.

Liquefy liver in blender, add dry ingredients.

Drop teaspoonfuls of mixture onto greased cookie sheet and flatten with bottom of glass
dipped in water and cornmeal.

Bake for 15-20 minutes. You may store baked or unbaked dough in freezer.

This makes a big batch, so share some. They smell absolutely wonderful to dogs.

Forget Those Fleas Fido Biscuits

2 cups Unbleached flour

½ cup Wheat germ

½ cup Brewers yeast

1 tsp. Salt

2 ea. Cloves garlic, minced

3 tbs. Vegetable oil

1 cup Chicken stock Preheat the oven to 400F. and oil two or three baking sheets.

Combine first four ingredients.

In a large mixing bowl, combine garlic and oil.

Slowly stir flour mixture and stock alternately into oil and garlic, beating well, until the dough is well-mixed. Shape dough into a ball.

On lightly floured surface, roll out dough 12" diameter. Using a biscuit cutter or knife, cut dough into rounds.

Transfer biscuits to greased baking sheets (may need 2-3 sheets). Bake 20-25 minutes or until well-browned.

Turn off heat and allow biscuits to dry in oven for several hours.

Store in refrigerator or freeze.

Makes about 26 biscuits.

Chicken Cookies a la Crunch!

3 ½ cups All-Purpose flour
2 cups Whole-wheat flour 1 cup Rye flour
2 cups Bulgur
1 cup Cornmeal
½ cup Instant nonfat dry milk
1 tbs. Salt (optional)
1 pkg. Dry yeast
¼ cup Water (110F. to 115F.)
2-3 cups Chicken broth
1 Egg
1 tbs. Milk

In large bowl, mix all dry ingredients except yeast.

Sprinkle yeast over warm water and stir dissolve.

Add yeast mixture and 2 cups of broth to flour mixture.

Mix well with hands. (Dough will be very stiff.) If necessary, add a little more broth.

On floured surface, roll out dough to 1/4" thickness.

Cut into desired shapes and place on ungreased baking sheets.

Beat egg and milk together. Brush biscuits lightly with egg-milk mixture.

Bake at 300F. 45 minutes. Turn oven off and let biscuits remain in closed oven overnight.

*Note: Dough must be used immediately, but baked cookies will last for months if stored properly

TLC Chicken Liver Tasties

2 cups Flour
3 tbs. Vegetable oil
1 cup Wheat germ or Corn Meal
1 Egg; lightly beaten
½ cup Chicken broth
2 tsp. Chopped parsley
1 cup Chopped chicken liver; Cooked

Preheat oven to 400F.

Combine flour and wheat germ or cornmeal.

In separate bowl, beat egg with oil, then add broth & parsley, mix well. Add dry ingredients to bowl a little at a time, stirring well.

Fold in chicken livers and mix well. Dough will be firm.

Turn dough out on lightly floured surface and knead briefly.

Roll out 1/2" thick and cut into shapes. Place on greased cookie sheet 1" apart.

Bake 15 minutes or until firm.

Store in refrigerator.

Mint Dog Biscuits

Ingredients:

2 cups brown rice flour
1 egg, beaten
3 tablespoons cooking oil
1/4 cup chopped fresh mint
2/3 cup soymilk

Method:

Mix the egg, oil, milk and mint and mix well. Gradually stir in the flour and add enough milk, (or more flour) to get the consistency of drop biscuits. Drop spoonfuls on a baking sheet about one inch apart. Bake 15 minutes at 400F.

Baby Food Soft Doggie Cookies with variations

Amount	Measure	Ingredient -- Preparation Method
3	jars	baby food -- (2 1/2 oz. each) either beef or chicken
	1/4 cup	Dry milk powder
1/4 cup		Wheat germ (cream of wheat can be substituted for wheat germ)

Combine ingredients in bowl and mix well. Roll into small balls and place on well-greased cookie sheet. Flatten slightly with a fork. Bake in preheated 350F. oven for 15 minutes until brown. Cool on wire racks and STORE IN REFRIGERATOR. Also freezes well.

*Variation: substitute cream of wheat for wheat germ and then used tablespoon to make cookie sized drops on plate. Microwave for 4 minutes on Medium-High. Suggest keeping an eye on them in microwave and perhaps start out for only 3 1/2 minutes. They do come out soft. Also suggested using Beef/Vegetable Dinner Baby Dinner instead of Beef or Chicken.

Canine Carrot Cookies

Amount	Measure	Ingredient -- Preparation Method
2	cups	carrots -- boiled and pureed
		2 eggs
2	tablespoons	garlic -- minced
2	cups	unbleached all purpose flour -- *see Note
	1 cup	rolled oats
	1/4 cup	wheat germ

*or rice flour or rye flour.

Combine carrots, eggs and garlic. Mix until smooth. Add dry ingredients. Roll out on heavily floured surface and cut into bars or desired shapes. Bake at 300 degrees for 45 minutes or to desired crunchiness. The centers will continue to harden as they cool. Brush with egg white before baking for a glossy

Peanut Butter and Honey Dog Biscuits

Amount Measure Ingredient -- Preparation Method

3/4 c flour
1 egg
1 Tablespoon Honey
1 teaspoon peanut butter
1/4 cup vegetable shortening
1 teaspoon baking soda
1/4 cup rolled oats
1/2 teaspoon vanilla

Heat honey and peanut butter until runny (about 20 seconds in the microwave.
Mix ingredients together and drop by 1/2 teaspoonful onto cookie sheet and
bake at 350 degrees Fahrenheit for 8 to 10 minutes. My dog is a Pug, and a half
a biscuit is plenty for her. So if you have a bigger or smaller dog, adjust the
biscuit size (and the cooking time). This normally makes about 45 to 50

Wheat Free Tuna Biscuits

Amount	Measure	Ingredient	Preparation Method
1	cup	yellow cornmeal	
1	cup	oatmeal	
1/4	tsp.	baking powder	
1/2	tsp.	garlic powder	
1	can	tuna in oil [small] -- undrained	
	1/3 cup	water	

Grind oatmeal in processor till a coarse flour, put in a bowl. to processor add tuna with the oil, and water , process till pureed, add all the rest of ingredient. Pulse till mixture forms a ball, Pulse to knead for 2-3 minutes.

Turn out to floured board , knead if needed to soft dough. Roll out to a 1/8"-1/4" thickness. Cut into desired shapes. Bake on lightly greased cookie sheet , at 350 for 20-25 minutes. Cool completely.

Wheat-Free Biscuits

Amount	Measure	Ingredient	Preparation Method
		-----	-----
	1	cup	oatmeal
	1	cup	rye flour
	2	tablespoons	sugar
1	tablespoon	melted butter or margarine	
	1/2	cup	milk

Combine oatmeal, 3/4 cup of the rye flour, sugar and butter together. Slowly add the milk till a firm but slightly sticky dough forms. Scrape out dough onto a wooden board or counter. Knead in the rest of the rye flour till the dough stiffens a little. Wrap in saran wrap and chill for one hour.

Dog Food Dumplings

2 eggs -- beaten
1 teaspoon oil
1/2 cup water
1 cup dry dog food

Pulverize the dry dog food in a blender or food processor until smooth.

Mix the eggs, oil and water together in a large bowl. Stir in the dog food until well mixed. Drop by spoonfuls into boiling water. Boil for three minutes. Remove with slotted spoon and let cool. Store in the refrigerator. This is excellent for an added treat to your dog's regular food or for dogs who have to be on a soft food diet

Gourmet Liver Biscuits

2 1/2 cups whole wheat flour
1/2 cup cornmeal
1/2 tsp. salt
3 tbs. vegetable oil
1 large egg
1/2 to 3/4 cup chicken broth or water
2 cloves garlic minced
2 tsp. dry parsley or 2 Tbsp. chopped fresh parsley or basil
1 lb. lightly cooked beef or chicken liver

Combine flour, cornmeal, salt and parsley. In a food processor, combine vegetable oil, egg, broth, garlic, and liver and process until liquefied. Add the liquid ingredients to the dry ingredients and combine. The dough will be stiff. Turn out onto a lightly floured surface and knead just enough to create a smooth texture. Roll dough to 1/2 inch thickness and cut into shapes with cookie cutters (Scarlett likes bunnies) or make squares, diamonds, or triangles by cutting with a knife. Place on lightly greased cookie sheets and bake at 375° F. for approximately 25 minutes. For a drier, crunchier product, turn off oven and leave the biscuits to the warm oven for several hours. Put some biscuits in the treat jar and store the rest in the freezer.

Wheat-Free Crunchies

1 cup oatmeal
1 cup rye flour
2 tablespoons honey
1 tablespoon melted butter or margarine
1/2 cup milk

Combine oatmeal, 3/4 cup of the rye flour, honey and butter together. Slowly add the milk till a firm, slightly sticky dough forms. Scrape out dough onto a wooden board or counter. Knead in the rest of the rye flour. Wrap in plastic wrap and chill for one hour.

Preheat oven to 350° degrees. Roll out dough to 1/4 inch thickness. Cut into shapes and place on lightly greased cookie sheets. Bake for 15 minutes. Turn off the oven and let biscuits rest till cool in the oven with the door closed. Store in an air-tight container for up to 2 weeks.

Powdermilk Dog Biscuits

3/4 cup hot water
1/3 cup margarine
1/2 cup powdered milk
1 teaspoon salt
1 egg, beaten
3 cups whole wheat flour

In large bowl pour hot water over the margarine. Stir in powdered milk, salt, and egg. Add flour, 1/2 cup at a time. Knead for a few minutes to form stiff dough. Pat or roll to 1/2 inch thickness. Cut into bone shapes. Bake at 325° F. for 50 minutes. Cool. They will dry out quite hard. Makes about 1 1/4 pounds of biscuits. Costs around 30 cents per pound.

Nutty Dog Snacks

1 3/4 cups unbleached flour
2 tsp. toasted wheat germ
1/4 cup brown sugar
3 Tbsp. vegetable oil
1/4 cup ground sesame seeds
1 tsp. grated orange rind
1/2 cup ground walnuts

Combine brown sugar and oil, add remaining ingredients. Knead until thoroughly blended. Divide into 3 sections and roll into logs. Wrap in plastic wrap and freeze. When needed, thaw and slice into 1/2 thick slices (across roll). Preheat oven to 375° F. Place cookies on an ungreased cookie sheet and bake about 12 minutes.

Apple Crunch Pupcakes

2 3/4 cups water
1/4 cup applesauce, unsweetened
1/4 teaspoon vanilla
4 cups whole wheat flour
1 cup dried apple chips (or minced fresh apple)
2 tsp. baking powder
1 egg, beaten slightly
4 tablespoons honey

Preheat oven to 350° F. Spray muffin tin with non-stick vegetable spray.

Mix all wet ingredients thoroughly. Combine dry ingredients in separate bowl. Add wet to dry slowly, scraping well to make sure no dry mixture is left. Pour into muffin tins. Bake for 1 1/4 hours or until a toothpick inserted into center comes out dry. Store in a sealed container. Makes 12 - 14 pupcakes.

Satin Meal

10 pounds cheap hamburger meat, raw
1 Large Box of Total (12 oz) breakfast cereal
1 Large box of oatmeal, not instant, 1 pound
1 jar of wheat germ - 12 oz jar
10 raw eggs, shell and all
10 small packages of Knox unflavored gelating (4 packs to a box)
1 1/4 cups vegetable oil - canola, olive, safflower, corn, or a combination
1 1/4 cups of unflavored molasses

Put the meat in a large bowl or basin. Put the whole eggs into the blender to break up the shells and mix. In a large bowl, put the blandered eggs, the oil and the molasses. If you measure the oil first, the molasses will just roll out.

Using a rolling pin, pulverize the Total in the waxed bag in which it comes. Then mix it with the other dry ingredients, mixing really well. Now put the wet and the dry together and mix thoroughly. This may give you an upper body workout. Form mixture into balls, package, and store in the refrigerator or freezer for later use. Great for traveling with picky eaters or to help put weight on a dog recovering from an illness.

Doggy Drops

1 pkg. dry yeast
1/4 cup warm water (110-115F.)
1 1/2 cups whole wheat flour
1 cup flour
1 pkg. unflavored gelatin
1 cup dry milk powder
1/4 cup corn oil
1 egg
6 oz pet food, canned
1/4 cup water

Dissolve yeast in 1/4 cup warm water. Mix all dry ingredients together. Add the rest of the ingredients. Dough will be very stiff. Drop dough by level half-teaspoons onto ungreased cookie sheet. Bake in a preheated 300° F. oven 25 minutes. Leave in oven to dry and cool. Store in airtight container.

Doggone Easy Snacks

3 1/2oz jar liver or beef baby food
1/3 cup wheat germ
2/3 cup non-fat dry milk

Mix all ingredients well. Drop by the tablespoons onto a greased cookie sheet. Bake in a preheated 350° F. oven for 12-15 minutes. Cool. Store in the refrigerator.

Carob Cookies

Chocolate is potentially toxic to dogs - use carob instead for a chocolate-like treat.

3 cups whole wheat flour
1/2 cup wheat germ
2 1/2 cup quick oatmeal
1/4 cup vegetable oil
2 Tbsp. brown sugar
3 oz. carob chips, melted (available from health food stores)
1/4 cup molasses (use same measuring cup used for oil - the molasses rolls out!)
1 cup water
1/2 cup powdered dry milk

Mix dry ingredients in a large bowl. Add remaining ingredients and mix until blended. The dough will be stiff. Separate into two or three sections, cover with plastic wrap and chill for at least one hour. Roll dough on a lightly floured surface to a thickness of 1/2 inch. Place on lightly greased cookie sheet and bake at 300° F. for one hour. Makes 2 to 3 dozen dog cookies.

Squares

2 1/2 cups whole wheat flour
1/2 cup powdered dry milk
1/2 tsp. garlic powder
1 tsp. brown sugar or honey
6 tbs. meat or bacon drippings, cold right from refrigerator, not melted or soft!
1 egg, slightly beaten
1/2 cup Ice water

Preheat oven to 350° F. Lightly oil a cookie sheet. Combine flour, dry milk, garlic powder and sugar. Cut in meat drippings until mixture resembles corn meal. Mix in egg. Add enough water so that mixture forms a ball. Using your fingers, pat out dough onto cookie sheet to 1/2" thick. Cut dough into squares appropriate for your dog size. Prick each cookie with fork. Bake 25-30 minutes. Remove from tray and cool on rack. Store in airtight container.

Nutty Parmesan Drops

1 cup flour
1/2 cup milk
2 Tbsp, peanut butter
¼ cup grated parmesan cheese
1 tsp. baking powder
1 egg white
1 Tbsp, chicken broth

Mix flour and milk until lumpy. Add peanut butter and broth. Mix parmesan cheese with first 4 ingredients. Add egg white. Mix well or until it has the consistency of pancake batter. Add baking powder. Spoon onto a greased cookie sheet, making 2" drops. Bake at 400°F for 15-20 minutes until golden brown. Cool.

Cheesy Bacon Drop Biscuits

3/4 cup whole wheat flour
1/2 tsp. baking soda
1/2 tsp. salt
1 stick margarine, softened
2/3 cup brown sugar
1 egg, slightly beaten
1 1/2 tsp. vanilla
1 1/2 cups regular oats, uncooked
1 cup (4 oz.) shredded cheddar cheese
2/3 cup wheat germ
1/2 lb. bacon, cooked crisp, drained, and crumbled

Combine flour, soda and salt; mix well and set aside. Cream butter and sugar; beat in egg and vanilla. Add flour mixture, mixing well. Stir in remaining ingredients.

Drop dough by rounded teaspoons onto ungreased baking sheets. Bake at 350° F. for 16 minutes. Cool on baking sheet for a minute or so before removing to cooling rack.

Cracked Wheat Biscuits

1 pkg. dry yeast
1/2 cup warm water
2 cups flour
2 cups warm chicken or beef broth
1 cup cornmeal
1/2 cup powdered milk
1 cup wheat germ
1/4 cup margarine or butter
2 cups cracked wheat
1/4 cup honey
4 cups whole wheat flour
1 egg beaten

In small bowl, dissolve yeast in warm water. In large bowl combine broth, powdered milk, margarine, honey, egg. Add yeast/water and mix well. Stir in flour, cornmeal, wheat germ and cracked wheat. Mix well. Add whole wheat flour, 1/2 cup at a time, mixing well after each addition. Knead in the final amounts of flour by hand and continue kneading for 4-5 minutes until dough is not sticky. Pat or roll dough to 1/2" thickness and cut into bone shapes. Place on a greased cookie sheet, cover lightly and let set for 20 minutes. Bake in a 350° F. oven for 45 minutes. Turn off heat and leave in oven several hours or over night. Makes approximately 3 1/2 pounds of biscuits.

Traildog Biscuits

1 1/2 cups flour
1 1/2 cups whole wheat flour
1 tsp. garlic powder
1 cup rye flour
1 egg, beaten
1 cup oats
1/2 cup vegetable oil
1 cup cornmeal
1 3/4 cups beef or chicken broth
1/4 cup liver powder; available in health food stores

Preheat oven to 300° F. Mix all dry ingredients in a large bowl. Add egg, oil, and beef broth. Mix the dough, adding enough additional flour to make a dough that can be rolled. On a floured surface, roll to 1/2" thickness, then cut into shapes or squares. Prick with a fork. Bake for 2 hours. Turn the oven off, and let biscuits stand in oven overnight to harden. Store in airtight container.

Apple Cinnamon Dog Cookies

1 1/2 cups unbleached flour
1 1/2 cups whole wheat flour
1/2 cup cornmeal
1/8 cup nonfat dry milk
2 tsp. ground cinnamon
1/2 cup applesauce
1 egg, slightly beaten
1/2 to 3/4 cup water

Stir together the dry ingredients in a large bowl. Add the applesauce and egg and blend well. Add the water gradually, stirring well. The dough should be very stiff; if not add a little more flour. Knead the dough to create a smooth texture.

Roll the dough 1/4 inch thick and cut into shapes with cookie cutters. Place on lightly greased cookie sheets and bake in a preheated 350° F. oven for 40 minutes. Turn off the oven and leave the cookies inside for several hours or overnight to harden. Makes about three dozen cookies. Store in an airtight container..

Sunshine Liver Brownies

These brownies may be cut to any size and will not crumble in your pocket. They also freeze well.

1 lb. of calf or pork liver
1 cup of flour
1/2 cup corn meal
2 Tbsp garlic salt
1 Tbsp garlic powder

Puree all of the above in a food processor. Pour onto a cookie sheet lined with aluminum foil, which has been oiled. Mixture will be thick. Press flat and even. Bake at 350 degrees for 20 minutes. Brownies are done when the pink is gone. Do not over bake or the brownies will crumble. Recipe may be doubled.

Wheatfree Salmon Treats

1 8 oz. can salmon with juice
1/2 cup chopped parsley
3 eggs, shells included
1/2 cup sesame seeds ground up in coffee grinder
1/2 cup flax seeds ground up in coffee grinder
2-3 cups potato flour

Put these ingredients into a food processor, mix VERY WELL. Pour potato flour through the opening while the motor is running. I can't tell you exactly how much, but I would guess about 2-3 cups. When the dough forms, like a pie crust, and rolls into a ball it is ready to take out.

Dump this mess onto potato floured counter or board. Knead more flour into this and when it is a rolled out cookie consistency, it is ready to roll out into about 1/4 inch thick. I use a pizza cutter to roll out long strips and then cut crosswise to make small squares. If you want FANCY you may use a cookie cutter. Bake on cookie sheets, sprayed Pam or line the sheet with parchment paper. I put in as many as will fit. Usually two whole cookie sheets suffices. I bake this in a 375° oven for 20 min. Turn and rotate the cookie sheets and bake about 10 more minutes. You can make them as soft or as hard as you want.

Breakfast Bars

12 c. oatmeal
4 c. whole wheat flour
 >8 eggs
 3/4 c. oil
 2/3 c. honey
 1/2 c. molasses
 2 c. milk
1 large can solid pack pumpkin (optional)
3 to 4 mashed bananas (optional)
Preheat oven to 325. Grease 2 cookie sheets

Dump everything into a VERY large bowl. Mix this whole mess together (I use my hands, AFTER I take my rings off, another story), pat onto greased cookie sheets & bake at 325 for 1 hour. After 1 hour turn oven off, crack oven door & allow cookies to cool in oven. Break into whatever size you want

Liver Bow-wownies

2 lbs chicken livers
2 C corn meal
2 C wheat germ
2 eggs
2 1/2 tsp. granulated garlic (not salt)
1/2 C dried parsley

Liquefy livers in food processor, pour into mixing bowl and add other ingredients. Mix until smooth like a brownie batter. Spread on a cookie sheet (1/2 sheet cake size) (I use parchment paper to line the pan) until it's evenly spread about 1/3 inch thick. Bake at 350 F for about 35 minutes. When cool cut into squares, or whatever shapes you prefer. I keep them in a ziplock bag in the refrigerator.

Biscuits

3 1/2 cup whole wheat flour
2 cup Quaker oats
1 cup milk
1/2 cup hot water
2 beef or chicken bouillon cubes
1/2 cup meat drippings

Dissolve bouillon cubes in hot water. Add milk and drippings and beat. In a separate bowl, mix flour and oatmeal. Pour liquid ingredients into dry ingredients and mix well. Press onto an ungreased cookie sheet and cut into shapes desired. Bake at 300 for 1 hour.

Turn off heat and leave in the oven to harden. Refrigerate after baking.

Fox Run Dog Biscuits

2 1/2 cup whole wheat flour
1/2 cup nonfat dry milk powder
1 tsp. sugar
1 tsp. salt
6 Tbsp. margarine or oil
1 egg
2/3 cup cold water

Combine dry ingredients and mix well. Add the remaining ingredients and stir with a wooden spoon to form a stiff dough. Alternately, combine all ingredients in a food processor and process until dough forms.

Roll out to a thickness of about 1/2 inch; cut into dog bone shapes with dog bone cutters or into sticks about three inches long and 3/4 inch wide.

Bake on an ungreased baking sheet for 25 minutes in a 350 oven. Cool on a rack, then store in an airtight container. Yield: approximately 20 biscuits

Peanut Butter Puppy Poppers

2 cups whole-wheat flour
1 tbsp. baking powder
1 cup peanut butter (chunky or smooth)
1 cup milk

Preheat oven to 375°F. In a bowl, combine flour and baking powder. In another bowl, mix peanut butter and milk, then add to dry ingredients and mix well. Place dough on a lightly floured surface and knead. Roll dough to 1/4 inch thickness and use a cookie cutter to cut out shapes. Bake for 20 minutes on a greased baking sheet until lightly brown. Cool on a rack, then store in an airtight container.

Banana Biscotti

5 cups flour
1/4 cup peanuts, chopped
1/2 teaspoon baking soda
1 egg
1/4 cup vegetable oil
1 1/2 cups banana, pureed
2 teaspoons vanilla
water

Preheat oven to 325F. Place dry ingredients in large bowl. Make a well in the center. Blend egg, oil and banana together. Add into the dry ingredients in well. start combining together. Add water, one teaspoon at a time as needed. Knead by hand on table until mixed thoroughly. Form into logs approximately 2" - 2 1/2" high. Flatten so that log is 6" - 7" wide by 1" high. Place on non-stick baking sheets or lightly greased ones. Bake 30 - 40 minutes. Remove and cool for 10 minutes. Slice into 1/2" - 3/4" slices. Place on baking sheets and bake for about 20 minutes or until golden brown. Cool. Store in airtight container.

Bulgar Biscuits

3 cups flour
3 cups whole wheat flour
2 cups bulgur wheat
1 cup corn meal
1 1/2 instant non-fat milk
3 cups chicken broth
milk

Mix flours, bulgur wheat, corn meal, and instant milk. Add 2 cups broth; mix well with hands until dough gets stiff. Add more broth as necessary. On lightly floured surface with floured rolling pin, roll dough to 1/4" thickness. Cut out biscuits. Place on ungreased baking sheet. Brush each lightly with milk. Bake at 300 for 45 minutes. Turn off oven; leave biscuits in oven overnight.

Fowl Weather Treats

2 large jars chicken-flavored junior baby food
4 cups cooked ground turkey
1 cup grated cheddar cheese
1 cup cheddar cheese cracker crumbs
1 tsp. poultry seasoning
1 tsp. garlic powder
1 medium onion, minced
1 1/2 tsp. salt
crushed cracker crumbs

Mix all ingredients and roll into balls (sized to suit your dog). Roll balls into additional cracker crumbs. Place on wax paper lined baking sheet and freeze until solid. Transfer to freezer bags and store until ready to use.

When it is treat time, take out as many as needed, place on ungreased baking sheet. Bake at 350 for 5-7 minutes or until cheese melts. If you want to serve only a few, heat in microwave until cheese is melted

Snickerpoodles

1/2 cup vegetable oil
1/2 cup shortening
1 cup honey
2 eggs
3 3/4 cups white flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/2 cup cornmeal
2 teaspoons cinnamon

Mix vegetable oil, shortening , honey with eggs. Beat well. Add flour, soda and cream of tartar. Knead dough until mixed well. Shape dough by rounded teaspoons into balls. Mix the cornmeal and cinnamon together in a bowl and roll balls in mixture. Place 2 inches apart on a greased cookie sheet . Press the balls down with a fork. Bake for 8-10 minutes at 400F. Cool on a rack. Store in airtight container

Pet Frosting

1/2 stick of butter
1/4 c dry cat or dog food
1/2 c sugar
1-2 T milk or water
1 T flour if needed for thickening

Put everything in a food processor and mix well until desired thickness. Spread on pet's favorite cake or cookies. This is for occasion treating only. Store in airtight container in refrigerator.

MIXTURE

- 6 - 8 decilitre well cooked rice, barley grain and macaroni
- 2 - 4 slices of toasted white bread
- 100 - 140 g beef (raw or cooked)
- a pinch of squeezed garlic (if you don't use force meat)
- a small raw grated carrot or cooked mashed carrot
- a teaspoonful of maize oil or sunflower seed oil
- a yolk of an egg 3 -4 times a week (raw or cooked)
- a tablespoonful of blood pudding 2 - 3 times a week

This mixture is divided up in two meals and have to be completed with daily doze of vitamins for dogs. Do always serve the food lukewarm. Cook the rice and barley grain together for one hour (3/4 Avorio rice or rice for pudding and 1/4 barley grain). The macaroni have to be well cooked. Too much of macaroni are making the dogs faeces firm. If you use force meat of beef, you shall boil it about 15 minutes together with a squeezed clove of garlic. Beef cut in small pieces you can feed raw. You can easily give your dog 2 - 3 decilitre of processed sour milk, yogurt or sour milk of a similar kind once a day as calcium contribution if you use vitamins for grown up dogs which not is containing calcium.

BANANA MUTT COOKIES

1 1/2 C. ripe mashed bananas
1/2 tsp. vanilla extract
3 C. oats
1/2 C. chopped peanuts
1/4 C. applesauce

Preheat oven to 350 degrees. Mix all ingredients together thoroughly. Drop spoonfuls of the mixture onto an ungreased baking sheet, and press flat with a fork. Bake for approximately 15 minutes, then cool on a rack before serving. Store in an airtight container.

Makes about 20 mutt pleasures.

CRISPIX TREATS

Pour cereal in a large bowl. In a saucepan, melt butter and chocolate chips. Stir until creamy. Add peanut butter and stir until it is...

FARMHOUSE DOG BISCUITS

1 pkg. active dry yeast
1 C. chicken broth
2 T. molasses
1 3/4 to 2 C. all-purpose flour
1 1/2 C. whole wheat flour
1 C. cracked wheat
1/2 C. cornmeal
1/2 C. nonfat dry milk powder
2 tsp. garlic powder
2 tsp. salt
1 beaten egg
1 T. milk

Dissolve yeast in 1/2 cup warm water (110° to 115°F). Stir in broth and molasses. Add 1 cup of the all-purpose flour, the whole wheat flour, cracked wheat, cornmeal, dry milk, garlic powder and salt. Mix well.

On floured surface knead in enough remaining flour to make a stiff dough. Roll out, half at a time, to 3/8-inch thickness. Cut into shapes. Place on ungreased baking sheets. Brush tops with egg and milk. Repeat with remaining dough. Bake at 300°F for 45 minutes.

Turn oven off; let dry overnight in oven. Makes 36 to 42 dog biscuits.

TASTY TREATS

Feed these green, specked treats to your dog and notice the difference! Mint and parsley are natural breath fresheners. The crunchy biscuits help prevent tarter from building up on your dog's teeth.

2 cups whole wheat flour
1/2 cup cornmeal
1/3 cup chopped fresh or 1 tablespoon dried mint
1/2 cup chopped parsley
3/4 cup water
6 tablespoons safflower oil

1. Preheat oven to 350°.
2. Combine flour, cornmeal, mint and parsley in a large bowl. Add oil and water and mix thoroughly. Roll out to 1/4" on floured surface and cut with cookie cutters.
3. Bake for 40 minutes, or until lightly browned. Turn heat off and let biscuits dry out in oven for several hours. Store in refrigerator in airtight container.

SNACKS

This snack might seem a bit extravagant, but any hard working obedience dog is worth it. Rich and chewy, this jerky is guaranteed to bring out the best in any dog. The easiest way to cut your steak is with an electric knife. If you don't have one, borrow it. This will really cut your prep time.

1 flank steak (about 1 1/2 - 2 pounds)
1/4 cup soy sauce*
2 teaspoons honey
1/4 teaspoon garlic powder

1. Preheat oven to 150° or lowest setting.
2. Slice the steak, along the grain, into thin strips about the width of thick sliced bacon. Then cut in half, along the grain (they should be about the width of chopsticks). Then cut in half again, across the grain.
3. Combine the remaining ingredients in a medium-sized bowl and mix well. Add the meat and toss until well coated. Marinate the meat about an hour.
4. Cover two cookie sheets with aluminum foil and place the meat strips in a single layer without touching.
5. Bake for about 7 hours until the meat is dry like jerky and dark in color. Store in an airtight container in the refrigerator or freeze for longer storage.

LIVER SLIVERS

Any dog fond of liver (and what dog isn't) will devour these iron-rich, crunchy biscuits.

1/2 pound cooked chicken livers
1 cup chicken stock*
1/2 cup corn oil
1 tablespoon chopped parsley
1 cup powdered milk
1 cup rolled oats
1/2 cup brewer's yeast
1 cup soy flour
1 cup cornmeal
3 cups whole wheat flour

1. Preheat oven to 350°.
2. In food processor or blender, process chicken livers, chicken stock, corn oil and parsley until smooth. Transfer to large bowl. Add powdered milk, rolled oats, brewer's yeast, soy flour and cornmeal. Mix well. Gradually add whole wheat flour. You'll have to use your hands here, kneading in as much of the flour as it takes to create a very stiff dough.
3. Roll dough out to 1/4" thick and cut into stick shapes, about 1/2" by 4" (depending on the size of your dog). A pizza cutter works great!
4. Bake on ungreased cookie sheet for 20 to 25 minutes until lightly browned and crisp. Turn off heat and let biscuits dry out in oven for several hours. Store in the refrigerator.

DELIGHTS

These little "pupcicles" are easy to make and are sure to be a hit with your pup.

1 ripe banana
1/2 cup peanut butter
1/4 cup wheat germ
1/4 cup chopped unsalted peanuts

In a small bowl, mash banana and peanut butter together using a fork. Mix in wheat germ. Place in refrigerator for about an hour until firm. With your hands, roll rounded teaspoonfuls of mixture into balls. Roll balls in peanuts, coating them evenly. Place on cookie sheet in freezer. When completely frozen, pack into airtight containers and store in freezer.

TOUGH COOKIES

These biscuits are not only spicy, but the equivalent of doggie 'jaw breakers'. All dogs will enjoy the challenge and the crunching is good for their teeth and gums.

3 1/2 cups rye flour
3/4 cup nonfat dry milk powder
1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon beef/chicken/liver powder (choose one)*
1 teaspoon bone meal (health food store)
2 tablespoons chopped parsley
1/3 cup vegetable oil
3/4 cup water
1 egg beaten

1. Preheat oven to 325°.
2. Combine all dry ingredients in a large bowl. Add the oil, water and egg. Mix well. This dough is tough, so use your hands! On a floured surface, roll the dough to 1/4' thickness and cut into large bone shapes.
3. Bake 25 minutes. Check the biscuits frequently to make sure they're not burning. Turn off the heat and leave the biscuits in the oven overnight to dry out. Store in an airtight container in the refrigerator or freeze to keep longer.

TANTALIZING TREATS

Haven't found a dog yet that doesn't absolutely devour these treats.

1 cup uncooked (quick) oatmeal
1/4 cup margarine
1 1/2 cups hot water
1/2 cup powdered milk
1 cup grated cheddar cheese (any hard cheese-jack, Swiss, colby)**
1/4 teaspoon garlic powder
1 egg beaten
1 cup cornmeal
1 cup wheatgerm
3 cups whole wheat flour 1 tablespoon chicken or beef bouillon

1. Preheat oven to 300°.
2. In large bowl pour hot water over oatmeal and margarine (cut-up melts faster); let stand 5 minutes. Stir in powdered milk, grated cheese, garlic powder, bouillon and egg. Add cornmeal and wheat germ. Mix well. Add flour, 1/2 cup at a time, mixing well after each addition. Knead 3-4 minutes, adding more flour if necessary to make very stiff dough. Pat or roll dough to 1/2 inch thickness.
3. Cut into bone shaped biscuits and place on a greased baking sheet. Bake for 1 hour. Turn off heat and leave in oven an additional 1 1/2 hours or longer (I usually go to bed).

BIRTHDAY CAKE II

Make this special cake each year to celebrate your dog's birthday. Believe it or not, dog birthday parties are fun! Don't forget the "Frosty Paws" from the grocery store to top off the cake.

1 cup whole wheat flour
1 teaspoon baking soda
1/4 cup chopped/unsalted peanuts
1/4 cup oil
1/3 cup honey
1 teaspoon soy flour
1 egg
5 teaspoon vanilla
1 cup ground or grated carrots

1. Preheat oven to 325°.
2. Combine flours, baking soda and peanuts. Mix in egg, oil, vanilla, honey and carrots until well combined. Pour mixture into a prepared cake pan and bake for 15 to 20 minutes.

TINY COOKIES

3 1/2 oz. jar baby food (any meat flavor, but make sure there are no onions in it)***

2/3 cup powdered skim milk

1/2 cup wheat germ

1. Preheat oven to 350°.
2. Mix and drop your selected size on a greased cookie sheet. Bake for 10 to 14 minutes. Adjust baking time based on cookie size. Don't forget to let them cool before giving your dog a sample.

BITES

Another quickie for great treats.

2 1/2 cups whole wheat flour
1 teaspoon sugar
1/3 cup non-fat powdered milk
6 tablespoons margarine
1 egg

1. Preheat oven to 350°.
2. Mix ingredients with about 1/2 cup of cold water. Knead for 3 minutes. Dough should form a ball. Roll to 1/2" thick and cut into dog bones (or cut with pizza cutter if you're in a hurry). Bake on a lightly greased cookie sheet for 30 minutes.

Filet Mignon

1 small choice piece of filet mignon

1 hard-boiled egg

1 T salad oil

1 t bone meal

Cut filet mignon into small pieces. Fry meat until done (approximately 5-8 minutes).

Mash hard-boiled egg with fork. Mix all ingredients and serve.

High Protein Diet

1/4 lb. cooked liver
1 hard boiled egg
2 c cooked white rice
1 T margarine
1 t cod liver oil

Mix all ingredients together. Add water if mixture is too dry.

Dog Goo

dry dog food
shredded cheese (any type)
bread (preferably torn up)
milk

add milk last and i pour the milk to the top of where the food comes up to.

Turkey Jerky
(A Dog's Favorite Treat)

Use a low-sodium teriyaki sauce, especially for older dogs.
1 pound ground turkey, or substitute ground chicken or beef
3 teaspoons teriyaki sauce
1 to 2 cloves garlic
1/2 teaspoon ginger

Preheat the oven to the lowest setting, 150 to 170 degrees. Mix all ingredients and spread thinly onto a cookie sheet. Place in the oven and bake for two hours. During baking, keep the oven door propped open. After two hours, remove the jerky from the oven and blot any grease with paper towels. Slice the jerky into one- to two-inch strips. Turn the slices over and return to the oven and bake two more hours. Allow them to cool, then store in the freezer.

Makes about 2 dozen treats.

Woofys

1/2 cup milk
1 egg
2 spoons of peanut butter
a dash of water
a dash of salt
1 1/4 cup flour

Mix the egg, peanut butter, water, and the milk in to a large bowl.
Then pour the flour and salt in.
Stir well and heat the oven to 350°F. ENJOY!

Soft Banana Strips

1 egg
1c fast-cook oats
1/2 banana
1/3c milk
1/2c all-purpose flour
1/8c rice

Squash bananas, and beat the egg. then spread evenly on a plate.
Next, heat in microwave for 3 and 1/2 minutes. when done, let them cool.
Then cut and serve.

Noodle Jumble

2 cups of macaroni
2 cup of mixed vegetables (peas, carrots, corn, etc.)
3/4 to 1 lb. of meat (ground beef or chicken)
3 cups water
1 1/2 tbs. corn starch
2 tbs. olive oil
3 large cloves of garlic (pressed)

Add meat and water to pot and boil bring to boil. Let simmer for 15 minutes and strain off meat. Save 1 3/4 cups of boiled stock. Now add water and boil macaroni until it begins to feel soft. Add frozen vegetables and let sit in water for a couple of minutes. Strain noodles/vegetables and turn heat to medium. Dissolve corn starch in 1/4 cup of cold water. Add meat, noodles, vegetable, olive oil, garlic and stock to pot. Stir until mixture begins to bubble. Turn heat to medium low and stir in water/corn starch mixture.

Stir on element for a few minutes until it thickens (add more corn starch mixture if contents are still thin). Remove from element and let it cool to room temperature.

Take 1 cup dry measuring cup and scoop out increments onto pieces of plastic wrap. Wrap up and freeze. We will usually thaw one out the night before and split it up into two servings (we add some kibble).

Makes approximately 6 servings.

Loosey-Goosey Chicken Fix

3 boneless, skinless chicken breasts
1 cup cooked plain white rice
1 cup cooked plain carrots
1 cup non- or low-fat cottage cheese

For dogs that have had a bit too much 'stuff' that they're a little bit 'loose.' (Get it?)

Boil chicken breasts in a small amount of water until done; chop.

Cook carrots in a small amount of water until tender but not mushy.

Mix both with the rice and cottage cheese. You may want to add some broth from the meat or carrots if it seems too dry.

A nice plain meal to get your baby 'firmed up.' Keep any leftovers in the fridge.

Optional flavorings (add 1 if desired): 1/4 cup mashed banana; 1/4 cup mashed or chopped plain potatoes; 1/4 cup low-fat cheddar cheese.

Cinnamon Chicken Treats

1 cup of flour
1 cup OF chicken broth
3/4 cup of oatmeal
1/4 corn starch
1/4 cup of oil
1 table spoon of baking powder
2 table spoons of cinnamon

Mix the ingredients together and cook for 20 minutes at 350 degrees.

Dog-gone Good Cookies

3 1/2 oz Jar liver or beef baby food

1/3 c Wheat germ

2/3 c Non-fat dry milk

Mix baby food, wheat germ and dry milk. Add a little water if too thick. Drop by the tablespoon-full onto a greased cookie sheet. Bake in a preheated 350-degree oven for 12 to 15 minutes. Let cool before giving to your dog. Refrigerate in a closed container.

Loaf Recipe

1 cup Amaranth
1 cup Dates -- dried, chopped
1 cup boiling water -- or beef broth
2 cups whole wheat flour
2 teaspoons baking powder -- non aluminum sulfate
2 tablespoons canola oil
4 ounces Egg Beaters ® 99% egg substitute
2 cups beef broth
1/2 pound ground beef, extra lean
Put Amaranth and Dates in a bowl, pour boiling water over and allow to soak 30 minutes.
Pre-heat oven to 350.

In a large bowl, mix egg beaters and canola oil and beef broth and beef, mix well. Add whole wheat flour and baking soda, and the soaked Amaranth and Dates. Mix well.

Pour into an oiled loaf pan, bake for 1 hour or till done.

Lamb Recipe

1 pound lamb, ground -- cooked

2 cups cooked brown rice

2 cups cooked white rice

1 cup yogurt, skim milk

4 cloves garlic -- crushed

1/4 cup green beans, frozen -- chopped

1/4 cup carrots, frozen -- chopped

1/4 cup kale, frozen -- chopped

Cook Lamb and drain off excess fat if desired. Defrost frozen veggies, but don't cook them and chop to desired size.

In a large bowl mix cooked lamb, cooked rice, chopped vegetables, garlic and yogurt.

Slightly heat if desired to serve.

Refrigerate or freeze portions in zip lock bags. Should yield 3 to 6 servings.

Sausage Recipe

32 ounces venison
1 cup brown rice, cooked -- *see Note
4 ounces beef liver -- raw
2 ounces kale -- chopped fine
2 ounces turnip greens, frozen -- chopped fine
2 ounces spinach leaves -- chopped fine
3 ounces Egg Beaters® 99% egg substitute
2 tablespoons olive oil
Natural Beef Casings -- *see Note

Cut Venison into size for your meat grinder, coarse grind would be fine. Puree beef liver in blender.

In large mixing bowl add vegetables, pureed beef liver, Egg Beaters, venison, olive oil, mix well.

Add mixture to sausage stuffer and fill to desired length.

Slow cook in smoker 4 to 6 hours, (depending on smoker) or slow cook at 225 to 250 degrees in kitchen oven on baking pan with a wire rack till done about 1 to 2 hours. You can poach in beef broth if desired. Cool, Cut to size for your dog and serve.

Refrigerate or Freeze leftovers

Walleye Recipe

3 pounds walleye pike fillets
2 ounces chicken livers -- diced fine
2 cups fish stock
3 cups cooked brown rice
1/4 cup cooked wild rice
1/4 cup kale, frozen
1/2 cup green beans, frozen
1/4 cup collard greens, frozen
1/4 cup corn, frozen
1/4 cup potatoes, frozen
1 tablespoon cod liver oil

pre heat oven to 350.

In a baking dish add walleye fillets diced chicken livers, pour in fish stock and cod liver oil, add frozen veggies, cover and bake 20 to 30 minutes or till done.

In a large bowl add cooked rice, and the juices from the baking dish along with the cooked veggies, mix well. chunk the walleye into a size for your dog and mix well, if needed chop vegetables to a size for your dog.

Allow to cool and serve. freeze leftovers or keep in fridge covered.

Gourmet Frozen Bone Treats

Leftover Soup Bones
Cheese slices
Favorite canned dog food

Place a slice of cheese over one side of the hole in the bone.

Fill the hole with canned dog food

Place onto a pie plate and keep in freezer. Easy. Tasty.
Deb says "I have hard dog biscuit recipes, but this one is a softer/brownie type texture and needs to be kept in the fridge. My dogs absolutely love them! "

Liver Brownies

1 pound raw liver (either beef or chicken)
1 egg
1 cup flour
1 cup cornmeal
1 teaspoon garlic (powder or crushed)

Mix liver in processor till it looks like pink goo. Transfer to bowl with egg. Add everything else and mix well. Spread on greased cookie sheet. Score into 1/4 to 1/2 inch squares with knife (makes it easier to separate after baked) Bake at 300 degrees for 20-30 minutes. Break into squares. Freeze. They defrost very quickly since they are such small squares.

SWEET SNACKS

2 c. whole wheat flour
1/4 c. carob powder
1 tsp. bone meal*
1 egg, beaten
2 tbsp. vegetable oil
1 tbsp. honey
1/3 c. milk
cornmeal

Preheat oven to 350 degrees.

In a large bowl, combine the flour, carob powder and bone meal. Add the remaining ingredients (except for the corn meal) and mix well. Sprinkle a board with cornmeal and roll dough out to 1/4" thickness. Cut into shapes using cookie cutters, about 1" in diameter. Bake on an ungreased cookie sheet for about 20 minutes. Turn heat off and allow cookie to cool in the oven. Store in an airtight container.

*Bone meal can be purchased at health food stores or pet supply stores. Use only edible bone meal - not the garden variety

SPICY CRUNCH DOG COOKIES

3 1/2 cups rye or whole wheat flour
3/4 c. nonfat dry milk powder
1 tsp. garlic powder
1 tsp. onion powder
1 tsp. bone meal
2 tbsp. chopped parsley
1/3 c. vegetable oil
3/4 c. water
1 egg, beaten

Preheat oven to 325 degrees.

In a large bowl, combine all the dry ingredients. Add the oil, water, and egg and mix well. This dough is tough, so use your hands to mix! On a floured board, roll the dough to 1/4" thickness and cut into large or medium bone shapes. Bake in the oven for 25 minutes. Check the biscuits frequently to make sure they're not burning. Turn off the heat and leave the biscuits in the oven for several hours to dry out. Store in an airtight container in the refrigerator.

BAR-B-QUE BISCUITS

2 c. whole wheat flour
1/2 c. bulgur (cracked wheat)
2 tbsp. brewer's yeast
2 cloves garlic, minced
1/4 c. vegetable oil
3/4 c. vegetable broth
1 beaten egg
1 tbsp. Worcestershire sauce
1 tbsp. catsup

Preheat oven to 350 degrees.

Combine in a large bowl the flour, bulgur, brewer's yeast, and garlic. Add oil and broth and mix well. The dough should be quite stiff. Add water if dough is too dry.

In small bowl, beat together the egg, Worcestershire sauce, and catsup.

Roll out to 1/4" thickness, depending on the size of your dog. Cut into appropriate-sized biscuits and brush with egg mixture. Bake on ungreased cookie sheet for about 35 minutes. Turn heat off and let biscuits dry out in oven for several hours.

PUPPY-STYLE PUMPKIN CUSTARD

butter for greasing
3 eggs
1 1/2 c. pumpkin, canned or fresh
1/2 c. brown sugar
1 tbsp. cornstarch
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. ground cloves
1/4 tsp. nutmeg
1 1/2 c. milk (or rice or soy milk)

Preheat oven to 350 degrees and butter a 1-quart baking dish. Break eggs into mixing bowl and beat. Add remaining ingredients, except for milk, and stir well. Scald the milk and add to pumpkin mixture. Pour into baking dish, and bake uncovered 45 minutes. Let cool and serve. Store in refrigerator.

PUPPY-PROVEN PASTA PRIMAVERA

1 10-ounce package or orzo, shells, elbows, or rotini
1/2 c. broccoli
1/2 c. chopped carrots
1/2 c. chopped zucchini
1/2 c. chopped celery
2 cloves garlic, minced
2 tbsp. olive oil
1/2 c. vegetable broth

Cook the pasta, drain, and set aside to cool. Lightly saute the vegetables and garlic in the olive oil until they are crispy tender. Add broth and cook down briefly. Stir in the pasta, allow to cool, and serve at room temperature. Vary the vegetables according to what's available in your market or garden. Dogs also like fresh peas and asparagus.

TO-GROWL-FOR GRANOLA

2 tbsp. oats
1/2 banana, mashed
14-ounce container plain yogurt
1/2 c. orange juice
1/2 apple, peeled, cored, and chopped
1/2 c. seasonal berries

Mix oats and banana, blending well. Add yogurt, orange juice, and apple. Mash berries and add to mixture. Serve in small portions; too much fruit can cause diarrhea in a digestive system that is unused to it.

CANINE COMFORT RICE PUDDING

(Good choice for dog with upset stomach)

1/4 c. water
1/4 c. raisins
2 tbsp. honey
2 c. cooked brown or white rice
8 oz. plain yogurt or cottage cheese

Combine water, raisins, and honey in a 1-quart saucepan, and bring to a boil. Stir in rice and let cool. Fold in yogurt or cottage cheese, and serve warm or chilled. Refrigerate leftovers.

Doggie Quiche

- 4 whole egg
- 1 tablespoon cream
- 2/3 cup milk, skim
- 3 ounces meat -- *see Note
- 2 ounces shredded low fat cheddar cheese -- or other type
- 1 whole pie crust (9 inch)
- 1/2 teaspoon garlic powder -- optional
- 1 sprig parsley -- chopped fine

Pre-heat oven to 375 degrees. Wisk egg, cream, milk together, then pour into pie crust. Add meat, cheese evenly Bake for 30-45 min. Till done. Let it cool. Sprinkle fresh parsley.

Muttzoh Balls

- 1 cup Any natural dry dog food
 - 2 Eggs, beaten lightly
 - 1 tsp. Polyunsaturated oil
 - 1/3 cup Cold water
 - Sprinkle of garlic powder
- 1/2 cup Chicken soup OR 2 chicken bouillon cubes

Grind dry dog food smooth in a food processor or blender. Lightly beat egg and add oil. Mix all moist ingredients together except soup. Add to dry ingredients. Form into 1/2" balls. In large pan, bring 1 quart water to boiling to which you have added 1/2 cup chicken soup or the 2 bouillon cubes. Drop balls into boiling water. Boil for 3 minutes. Remove from water, drain and cool. Refrigerate.

Peanut Butter & Oats Glazed Goodies

- 1 cup water
- 1 cup quick cooking oats
- 1/4 cup butter -- half stick
- 1/2 cup cornmeal
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/2 cup milk
- 1/3 cup peanut butter
- 3 cups whole wheat flour

Boil water in a saucepan. Add oats and butter. Let oats soak for ten minutes. Stir in the cornmeal, sugar, salt, milk, peanut butter, and egg. Mix thoroughly. Add the flour, one cup at a time (you may not need the entire amount) until a stiff dough forms. Knead dough on floured surface until smooth, about 3 minutes. Roll to 1/2" thickness. Place on a greased cookie sheet.

Glaze:

- 1 large egg
- 2 tbsp. milk

Mix well. Brush glaze on dough with a pastry brush. Bake in a pre-heated 325 degree oven for 35-45 minutes or until golden brown. Cool completely.

Pet Puffs

1 pkg. Dry yeast
1/4 cup Warm water(110-115F.)
1 1/2 cups Whole wheat flour
1 cup All-Purpose flour
1 pkg. Unflavored gelatin
1 cup Non-fat dry milk powder
1/4 cup Corn oil
1 ea. Egg
6 oz Can pet food
1/4 cup Water

Dissolve yeast in 1/4 cup warm water. Mix dry ingredients. Add all ingredients together. (Dough will be very stiff; it may be necessary to mix with your hands.) Drop dough by level half-teaspoons onto ungreased cookie sheet. Bake in a preheated 300F. oven 25 minutes.

Yield: About 13 dozen treats

Meat Casserole

500gms of any meat
1 carrot finely chopped
1 small potato finely chopped
1 stick celery finely chopped
1/2 cup sliced green beans (stringless)
1 tbsn Gravox

Place all ingredients into a large casserole dish.

Cover with water and mix.

Place lid on casserole. Microwave on High for 10 minutes and then Medium for 10 minutes.

This should be cooked at least an hour before feeding so that it is well cooled.

Veggie Casserole

8 cups oats (cooked)
2 cups brown rice (cooked)
6 cups barley (cooked)
1 kg carrots finely grated
6 zucchini grated or 500 gms. Green beans chopped
1/2 bunch parsley, chopped
4-5 cloves garlic, minced

Combine all ingredients in a pot or bowl.

Shape into handful sized balls.

Wrap and freeze if needed.

This recipe can be easily scaled down for smaller batches.

Beef or Chicken Casserole

This is a bulk recipe for those with more than one dog who want to feed well balanced home cooked food.

Approx. 2 1/2 kg of ground beef or chicken
3/4 cup canola oil
4-5 cloves garlic
32 cups water
8-10 cups veggies (various) - grated or blended.
(Carrots, celery, broccoli, cauliflower, bean sprouts, potatoes, sweet potatoes, red peppers, spinach, beets, lettuce, tomatoes, etc.)
NO ONIONS (not good for dogs)
2-3 cans kidney beans or dried beans which have been soaked then cooked.
1/2 molasses (optional)
1 kg oatmeal (quick cooking oats)
eggs can be added to boost protein

In a large pot brown ground meat, add canola oil and garlic.
When well cooked, add water.
Bring to boil, then add veggies that have been grated or blended.
Add kidney beans and the oatmeal next.
Frequent stirring is necessary.
Remove from heat, cool and put into containers.
Can be frozen

Yuppie Doggie Dinner

olive oil
sesame oil
1 potato, peeled and finely chopped
3-4 button mushrooms, cut into quarters or sliced
50g cooked whole grain rice
50g canned sweet corn
75 g cooked chicken, in strips or chunks
2 tbsp plain yogurt

Heat the oil, throw in the potato pieces, and sauté until translucent.
Add the mushrooms, and keep stirring while adding the rice and the sweet corn.
Next add the chicken, stirring a little longer; reduce the heat to low.
Keep stirring for a further 2-3 minutes.
Lastly stir in the yogurt, reduce the heat to very low.
Continue to stir for 1 more minute.
Cover and leave for 5 minutes, lifting off the lid and stirring briefly every minute or so.
Allow to cool completely.
Sprinkle sesame oil on top of food (optional).

Microwave Minced Lamb with Pasta, Carrot & Parsley

1-1.5 kg of lean lamb mince (can use veal, chicken, beef or hamburger (lean) or combination)

1 bag of vermicelli egg noodles

250 g grated carrot

1/2 a bunch of parsley

1-2 cloves of garlic finely chopped or crushed

250 mls lactose-free milk (not Soya) or water to make a veggie puree

1/2 cup Wheat-Bix

Puree the carrot and parsley with milk or water.

Boil some water to cook the egg noodles in.

Put the mince into a covered microwave-safe dish large enough to hold all these ingredients and mix in the garlic.

Cook on high for 2 minutes then remove and stir.

Cook a further 1 minute and stir - repeat this process until meat is cooked evenly (approx. 8 minutes total).

Break up egg noodles (easier to do this before cooked!) and cook for 3 minutes, then drain.

While you are cooking the noodles, add Wheat-Bix to the cooked mince and mix well. It will absorb any liquid from the meat.

Add the drained noodles to the meat mixture and mix well - if you think it needs more cooking do so now, before adding the pureed vegetables.

Mix in the pureed vegetables.

Divide into portions and freeze until needed.

Mint Rice Hamburger

5 cups of uncooked rice
10 cups of water
1 kg low fat hamburger mince
5 tbs dried mint

Bring rice to a boil.
Add hamburger mince and mint.
Bring back to boil. Mix well.
Reduce heat to low.
Cook until all water is absorbed.
Good for bad breathe.

Pasta Supreme

This is a bulk recipe for those with more than one dog who want to feed well balanced home cooked food.

1 kg pasta (The larger shapes are best)
1 kg brown rice
1 kg Cottage cheese
2 kg chicken leg quarters
500 g chicken liver
500 g Mixed veggies
Garlic Italian seasoning

Place liver and rice in pot with 2-3 cloves of garlic add water in a 2-1 ratio (2 cups water to 1 cup rice), bring to a boil.

Turn down heat and cook for 40 min.

Season chicken with spices and bake in oven at 200 degrees for 1 1/2-2 hours. Or till a little crispy. After chicken is done.

Boil water in a large pot add pasta. Cook 8-10 Min. Dump rice and liver mix into a large container(it will need to be big enough to mix all the ingredient together. Large Tupperware works great).

Place frozen veggies in calendar.

Drain pasta over veggies.

De-bone chicken add to rice mix.

Add pasta mix.

Add cottage cheese. Stir well.

Divide into portions and freeze until needed.

Mince, Veggies & Rice

500g chicken mince or beef
1 kg Mixed frozen veggies (no onion)
2 Cups rice
2-4 cups water (to cover ingredients)
Beef stock or gravox

Break up mince into a large saucepan, cover with water and bring to boil.
Add veggies, rice and more water if necessary (to cover) and beef stock, gravox or other seasoning to taste.

Simmer until rice is cooked, adding more water if necessary.
Allow to cool and serve or divide into portions and freeze until needed.

Dog Easy Meal

6 chicken thighs
4 cups frozen vegetables (NO onions)
3 tsp. garlic minced
3 cups oatmeal
3 cups flour
3 eggs

Boil chicken pieces, de-bone, puree w/food processor, set aside (use broth from chicken as needed)

Puree vegetables add with chicken (use broth from chicken as needed)

Preheat oven 180 degrees

Add garlic, eggs, and hand mix well

Add oatmeal, flour hand mix well

Coat baking pan with nonstick oil (first coating only, not needed for next batch)

Drop by large heaping tablespoon on baking tray (Flatten the dough out a little with spoon)

Bake for 15 min. for chewy 20 min. for brown bottom (they are not made to be real hard)

Fish & Rice

1 kg minced fish
1 1/2 cups brown rice or 2 packets of 2 minute noodles
4 cloves garlic
1 sheet Sea Kelp (optional)

Stir fry fish with garlic in wok until fish is cooked.
Add cooked rice or noodles and kelp.
Mix well, divide into portions and freeze until needed.

Tuna & Egg

Contains fatty acids which are great for the coat.

1 small can of flaked tuna in oil
2 eggs
1 cup of whole meal breadcrumbs

Drizzle some oil and scramble the eggs over low fire.
Add the tuna (oil and all) & breadcrumbs.
Stir until well mixed.
Serve when cool

APPLE TREAT

1 organic apple

1 clove garlic

1 teaspoon melted unsalted butter (no margarine!) or 1/2 teaspoon olive oil

Additional, if preferred:

1/2 teaspoon raw, unheated honey (optional)

dash of cinnamon (optional)

Wash apple. Cut off tip of apple. Remove a small amount of apple center (enough to put a cut up clove of garlic in). Put apple upright in baking dish in center of oven for 15 minutes @ 350 degrees preheated. Remove apple and put on stove top to cool. Drizzle butter or olive oil over hot apple. add cinnamon or honey. After 5 mins. of cooling, cut open apple and cut into several pieces, small enough for your size dog to eat. Mix all ingredients slightly so your dog will eat everything.

Great for a treat or just a once a week supplement to the diet.

For small dogs, use small apples.

MEATLOAF

(For 1 65 lb dog)

1 tablespoon real unsalted slightly melted butter (no margarine!) or use 1 tablespoon olive oil.

1 clove garlic (minced or diced)

1 cup bread crumbs (see instructions below)

1 carrot (dice in blender)

1/2 teaspoon parsley (diced in blender with carrot)

1/2 cup cottage cheese

1 egg, beaten

1 teaspoon raw, unheated honey

1/2 lb lean ground beef, or ground chicken or ground turkey or dice raw meat chunks in your blender and create your own ground.

Throw all ingredients in large bowl and work in together with your paws, uh, your hands. Form into a ball shape. Heat your oven to 350 degrees F. Use a small glass bread pan and put meat ball in pan. Spread the loaf into the pan. Put in the preheated oven for no longer than 15 minutes! Remove from heat, let cool and serve.

PEANUT BUTTER BISCUITS

4 cups whole wheat flour
2 cups oatmeal
1/2 to 3/4 cup chunky peanut butter (Caruso likes EXTRA chunky)
2 1/2 cups hot water

Mix all ingredients, adding more hot water if dough is too sticky. Knead well. Roll out to 1/4" and cut into shapes with cookie cutter. Bake on greased cookie sheet at 350 degrees for 40 minutes. Turn off heat and let cool in oven overnight.

PEANUT BUTTER BISCUITS II

3 cups whole wheat flour
1 cup cornmeal
1 cup quick oats - uncooked
1 cups hot water
1/4 cup olive or vegetable oil
2 eggs- lightly beaten
3 to 4 tablespoons peanut butter- smooth
2 to 3 tablespoons of your favorite nutritional supplement

INSTRUCTIONS

Combine peanut butter, hot water, oil, and eggs in a bowl. Mix until smooth. Set aside. Combine flour, cornmeal, and oats in a separate bowl. Mix well. Pour the bowl of the wet ingredients into the bowl of dry ingredients. Mix well with hand mixer until dough forms.

Knead dough on a floured board until no longer sticky. Add flour as needed. Roll out dough to inch thickness. Cut into shape with a floured bone shape cookie cutter. Place on a lightly greased or non-stick cookie sheet. Bake at 400 degrees for 20 to 30 minutes, or until firm to the touch. Remove from oven and let cool until hard. Store in an airtight container in the refrigerator. (dough can be frozen for later use)

PET PARTY MIX

2 cups Cheerios
2 cups Chex or Crispix
2 cups spoon-size Shredded Wheat
2 tsps dry gravy mix
1/2 cup melted butter or margarine
1/2 cup imitation bacon bits
1/2 cup grated American Cheese Powder
1 cup dog treats (Pupperoni, Jerky Treats, etc.)

Preheat oven to 250 degrees. Pour melted butter/margarine into a 13x9
baking pan.

Stir in cheese, bacon bits, and gravy mix. Add cereal and stir until all pieces
are coated. Heat until crisp, approximately 45 minutes. Let cool and store in
tightly sealed container.

HORS D'OGS

1/4 cup cheddar cheese, grated
1/4 cup Swiss cheese, grated
2 Tbsps vegetable shortening
1/2 tsp brewer's yeast
1/2 cup oatmeal, toasted

Combine cheeses, brewer's yeast and shortening. Using plastic wrap, shape mixture into a log about 1 inch in diameter and 8 inches long. Roll log in toasted oatmeal. Refrigerate. Slice into half-inch rounds and serve.

CANINE BONES FOR XMAS

1 pound beef liver
2 large eggs, shells washed
1 cup low-fat cottage cheese
1 1/2 cups wheat germ
about 3 1/4 cups whole-wheat flour

Rinse liver and cut into 1-inch chunks. Put in a 2-quart pan with 1 cup water, and bring to a boil on high heat. Reduce heat, cover and simmer gently until liver is no longer pink, about 5 minutes. Put liver in a blender, saving the liquid from previous step. Break in eggs, including shells. Whirl to puree, adding reserved liquid as needed. Scrape mixture into bowl, adding remaining cooking liquid, cottage cheese, wheat germ and 3 cups flour. Stir until evenly moistened. Knead until dough no longer feels sticky, adding more flour as required. Roll out dough onto a floured board until 1/2 inch thick. Cut dough with floured bone-shaped cookie cutter. Bake in 300 degree oven until bones are tinged darker brown and feel firm to touch, about 1 hour. Cool on racks. Once cool, bones should be hard when pressed; if not, bake 10 minutes more at 300 degrees and cool. (Makes about 4 1/2 dozen 3 1/2 inch long bones.)

HEALTH MUFFINS II

Preheat oven to 425. Line muffin tins with foil/paper muffin forms.

1 1/2 cups oat flour

1 cup rolled oats

1 cup oat bran

2 tsp. baking soda

1 tsp. cinnamon

1 egg lightly beaten

1/4 cup honey

3 Tbl. vegetable oil

3/4 cup milk

"optional ingredients" :

apples/banana's blended together

shredded zucchini and carrots

nuts/raisins

shredded cheddar/jack cheese

cooked chicken

Mix dry ingredients. In a separate bowl, mix the egg, honey and oil. Mix the milk in with the dry ingredients, blending well. At this point mix your "optional" ingredients into the honey mixture, then mix the honey mixture into the flour/milk batter. Put in muffin tins and bake for 15 - 20 minutes. These muffins freeze well.

POOCHIE PIZZA

1 small, medium or large Boboli Pizza crust. (depending on number of dogs in your household.

Cover generously with mozzarella cheese - sprinkle on raw or cooked hamburger meat.
*sprinkle frozen spinach (from box) on top. optional.

Bake at 400 degrees until cheese is all melted and crust is brown.

MA BARKER BISCUITS

I have a dog biscuit "cookie cutter" for these, but its not necessary, you can roll them out like cookies and bake.

2 eggs beaten
3 TBSP molasses
1/4 cup vegetable oil
1/4 cup milk
1 cup rolled oats
3/4 cups wheat germ
1/4 cup flour
1/2 cup raisins

1/2 cup artificial bacon bits (optional)

Mix and drop by teaspoons on a lightly greased sheet. 15 Minutes 350

FROZEN RICE MILK TREATS

2 cooked chicken thighs (bones removed, gristle okay)

1 cup cooked rice

2 cooked carrots

1/2 cup cooked green veggie (we like zucchini)

chicken broth to get consistency you want (about 1/2 cup)

You can cook everything together and use the cooking broth.

Throw all the solids in the blender with about 1/2 cup of chicken broth and blend. Add more broth if necessary to blend smoothly. Blend on high for 30 seconds and distribute in glass custard cups or ice cube trays. If you have made this thick enough (takes a strong blender) you can put a popsicle stick in. Freeze!

Gingerbread Men for Dogs

1/2 cup molasses
2 tablespoons honey
1/2 cup water
1/4 cup vegetable oil
3 cups flour
1 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon ground cloves
2 teaspoons ground ginger
1/2 teaspoon salt

Mix the molasses, honey, water, and oil. In another bowl mix together all the dry ingredients. Stir flour mixture into molasses mixture, until well blended. Refrigerate dough for at least half an hour.

Preheat oven to 350 F. Grease a baking sheet or use parchment paper to line it. Roll out dough on lightly floured surface to 1/4 inch in thickness. Cut into gingerbread men. Decorate with raisins for eyes and mouth, etc, if desired. Bake 10-15 minutes, until firm and lightly browned.

Depending upon the size of the cookie cutter, this recipe may make a dozen cookies.

Puppy Dog Stew

1 bunch of carrots, peeled and chopped into large pieces
1 bunch of parsley, chopped
1 head of garlic, crushed and peeled
2 pounds ground turkey
1 pound cheap ground beef
4 cups packaged rice
5 cups of water

Cook carrots in 5 cups of water until tender. Place half of the cooked carrots and liquid into a food processor and grind until well chopped. Return carrot mixture to the water. Place garlic and parsley into food processor with a little of the liquid from the carrots and run until the garlic and parsley are well chopped and mixed together, then add back to the water and carrots. Add the meats to the carrots, garlic and parsley and cook until the meat is done. Crumble any large chunks of meat. As the meat is cooking, prepare the rice by the directions given on the package. Once meat mixture is done, add rice and mix well. Leftovers must be refrigerated or frozen.

Turkey Gobblers

1 cup ground turkey
2 cups white flour
1 cup cornmeal
1 egg
3 tablespoons vegetable oil
 $\frac{3}{4}$ cup water
2 teaspoons tarragon

Preheat oven to 375 degrees. In a frying pan, cook ground turkey, crumble into small pieces and set aside on white paper towels to drain. Combine flour and cornmeal in a large bowl. In a separate bowl, beat egg, oil and water, and tarragon. Add egg mixture to flour mixture and stir well. Fold in ground turkey until well blended. Drop dough on a lightly floured surface and roll until $\frac{1}{2}$ inch thick. Cut into desired shapes. Place individual shapes on a greased baking sheet and bake at 375 degrees for 15 minutes or until firm. Cool and serve. Refrigerate unused portion.

Boiled Dinner

3 lbs. ground meat (beef, lean beef heart, chicken, turkey, deer, or lamb)
3 cups cooked brown rice (don't use processed rice such as minute rice – lacks necessary
starches and minerals)
3 cups frozen mixed veggies (can also use stir fry veggies – both available in large bags
at Sam's Club, Gordon Foods, and most bulk food sections)
1.5 teaspoon salt

Boil ground meat in large pot until done. Add frozen veggies, and salt. When veggies
are cooked, remove pot from heat. Drain and rinse in large colander using warm water.
Mix in rice. Place in quart size freezer bags and place in freezer. Yield = 9 cups (9 – 18
meals, depending on portion size).

Beans' N Rice

2 cups cooked Red Kidney Beans (roughly 2 cans – any brand low in preservatives)
For variety, mix and match any of the following: pintos, black, navy, or lentils.
3 cups cooked brown rice (don't use processed rice – lacks starch and minerals)
1 cup cooked carrots (about 1 can – no preservatives ! – in Michigan, Meijer brands have little to no preservatives added)
1 cup creamy cottage cheese (can substitute low fat cottage cheese or tofu if dog doesn't like cottage cheese)
1 small clove garlic - crushed (optional)
1 teaspoon Worcestershire sauce (any brand without MSG, BHA, BHT) OR 1 teaspoon Tamari soy sauce (preservative free)

Rinse beans and then warm in pot of fresh water. Rinse and warm in fresh water once more (helps cut down on DDF's – deadly dog farts). Drain and add rest of ingredients. Mix thoroughly. Place into quart size freezer bags and refrigerate. Yield = 7 cups (7 – 14 meals depending on portion sizes). I didn't freeze this particular recipe because of the cottage cheese.

One to One Goulash

1 lb ground meat (any variety– beef, chicken, turkey, deer, etc.)

1 lb elbow macaroni (watch preservatives)

1 16oz can stewed tomatoes (chunked up and watch preservatives)

1 16oz can green beans – optional (any brand with just water and salt – no preservatives)

Boil meat in water until done. Drain and rinse in colander. Add enough water back to meat to cook macaroni. Drain and rinse again once macaroni is cooked. Mix in tomatoes, cover and let stand until tomatoes are warmed. Place in quart freezer baggies and place in freezer. Yield = about 2 bags, 3 if green beans added. This is a nice recipe for making large batches.

Canine Diet for Kidney Problems

4oz of minced beef
2 3/4 cups of cooked white rice (1 cup uncooked approx.)
1 egg
2 tablespoons of safflower, soy or corn oil
600mg of Calcium (use Calcium lactate or gluconate if possible or otherwise Calcium carbonate or eggshell powder 1/3 teaspoon. Not bone meal or any Calcium phosphate as we need to reduce this for kidney patients)
1/8 th teaspoon of iodized salt
2 tablespoons of parsley finely grated carrot or other vegetable
1/2 -1 clove of garlic minced
Dog vitamins plus
5,000 i.u. of Vitamin A
1,000mg of Vitamin C

Mix together in large bowl and feed raw if you companion will eat it like this otherwise bake for 20 mins. or so in a moderate oven. If cooking add the vitamins after cooking. Add a little liver sometimes 2/3 teaspoons in place of part of the meat and some Ghee or unsalted butter in place of part of the vegetable oil. Encourage drinking by offering pure fresh water at all times and perhaps a broth of meat or fish once or twice a week.

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