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DOG TREAT RECIPES

Frosty Paws

32 oz. vanilla yogurt

1 mashed banana or one large jar of baby food fruit

2 Tblsp. peanut butter

2 Tblsp. honey

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

You can substitute baby food meat instead of fruit and peanut butter.

Sardine Cookies (for allergic dogs)

1 lb. sardines packed in water

1 1/2 cup rice flour

1 cup millet flour

2 egg substitutes

Puree sardines (or substitute tuna packed in pure water only - not in veggie broth as they are in the regular supermarket). Add remaining ingredients. If dough is too stiff, add water until it holds its shape in spoon but is not runny like pancake batter. Follow baking instructions as for liver cookies above. The smell is pretty assertive, so you might want to plan this on a day you can open all your windows.

This recipe yields about a 1 gallon Ziplock bag full. If your dog has no food allergies, regular grocery store tuna is fine.

Dog Treat Cookies

Mix:

2 jars meat baby food

5 oz wheat germ

4 oz powdered milk

Shape into balls:

1 inch for large dogs

1/2 inch for small dogs

Press flat on cookie sheet. Bake at 350 degrees until slightly brown on top.

Tuna Cake

1 can of tuna

1 egg

whole wheat flour

Put the can of tuna and it's oil into a bowl. Beat in the egg by hand. Add just enough flour to make it a thicker, brownie type consistency. Bake in a small bread loaf pan for about 1/2 hour ... or until set. Turn it out of the pan and cut into desired sized squares. Refrigerate the rest.

(Machine) Doggie Biscuits

Servings: 1

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.

Liver Cookies

1 lb. raw beef liver, pureed in blender

1 cup flour

1 cup cornmeal or ground up Quaker oats

1/2 cup wheat germ

1 tsp. garlic powder (not salt)

1 egg

Once liver is pureed, mix remaining ingredients. Set oven to 350 F. Spoon batter onto a baking sheet sprayed with PAM and flatten each cookie slightly. Bake for 10 minutes. These do not have preservatives, so freeze what you don't plan to use in a day or two.

Liver Cookies (for allergic dogs)

2 lb. raw sheep liver, pureed in blender

1 1/2 cup rice flour

1 cup millet flour

1 tsp garlic powder (optional)

2 egg substitutes (made from potato starch and tapioca, not soy)

Same baking instructions as above, but avoid cooking spray based on soy lecithin. These cookies eliminate the most common allergic offenders: wheat, corn, soy, eggs, and beef. Any health food store should stock the powdered egg substitute and novel flours. Because rice flour has no gluten, cookies need the extra pound of raw pureed meat to stick together into a cookie with a bread-like texture and not crumble to dust. This makes enough cookies to fill two Ziplock gallon bags.

Canine Casserole

1 pound ground beef or turkey

1/4 cup of rice

One carrot finely chopped

One small finely chopped potato

One stick of finely chopped celery

1/2 cup of sliced green beans (stringless)

Place all ingredients into a large casserole dish.

Cover with water and mix.

Place lid on casserole

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

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

Chicken Liver Treats

1 pound chicken livers

1 1/2 cups cornmeal

2 eggs

1/2 cup dry milk

2TbIs molasses

2 large cloves of garlic

Combine all ingredients into a food processor; blend until smooth. Pour into baking pan. Bake at 400 until sides pull away from the pan, or a knife comes out clean. When cool, cut into bite sized pieces and store in the fridge.

Homemade Liver Treats

You may use beef, lamb or chicken livers.

1 cup flour---- (wheat flour best)

1 cup cornmeal

1/2 cup wheatgerm

1 tsp. garlic powder

1 pound of raw liver

Pre-heat oven to 350.

Liquefy liver in blender, add dry ingredients. Grease cookie sheet. Drop teaspoonfuls of mixture onto 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.

Satin Balls

This recipe is for putting weight on an animal quickly. It has also been reported that this Recipe will help with some forms of hair loss, such as when your dog(s) blow their coat, to keep the coat healthy and shiny.

This recipe is intended to be fed raw.

10# hamburger meat
1 jar wheat germ
1 large box of oatmeal (uncooked)
1 1/4 Cup vegetable oil
10 eggs
10 small packages unflavored gelatin
1 1/4 Cup unflavored molasses
A pinch of salt
1 large box Total cereal (2lb's)

(You may also add minced garlic to add flavor)

Mix all ingredients together well, much like a meatloaf....put into separate freezer bags and freeze, thawing out as needed. It puts weight on in a very short time, not to mention the gloss in their coat. You can use it every day and it does not produce diarrhea. It can be fed alone or with kibble.

Weight Gain Fat Balls #1

1 lb hamburger
1 package cream cheese
1 dozen egg yolks
1 jar all natural peanut butter
about 1 cup rolled oats soaked in milk
1 jar wheat germ

Mix up, measure out, feed as needed. You'll need to mix it with your hands. It's hard to mix and messy. You can make this with more hamburger (like, 2 or 3lbs) and freeze the unused portion that day or the next.

Weight Gain Fat Balls #2

Small heavy cream
1 doz eggs
2 blocks of cream cheese (room temp)

5 lbs ground beef -- (27% fat)
1 small box TOTAL cereal
(crunch up Total into small crumbs)
1 cup wheat germ
mix dry ingredients
Add heavy cream
Add cream cheese
MIX TOGETHER
Add ground beef
MIX TOGETHER

Roll into balls -- put them on cookie sheets and freeze, makes a lot –

Cheese Bone Dog Cookies

Serving Size: 12

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.)

Preheat oven to hot (400 degrees).

Make a cardboard pattern of a dog bone, 4 inches long or use a dog-bone cookie cutter. 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.

Divide dough into 12 equal pieces. Roll out each piece to 1/2" thickness. Cut out bones. Transfer to ungreased cookie sheet. Do not r-roll scraps.

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.

Doggie Liver Treats

Servings: 6

1 lb Raw liver
2 Cloves garlic
1 Box corn muffin mix

Heat oven to temperature listed for the corn muffins.

In blender or food processor, mix liver and garlic until liquid. Mix in box of muffin mix. Scrape 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.

Oatmeal / Wheat Germ Dog Biscuits

Serving Size: 50

- 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 teaspoonsfuls into balls.

Flatten, place on greased cookie sheet, and bake for 1 hour at 300F.

Homemade Dog Biscuits - 1

Preparation Time: 10 minutes

Cooking Time: 25-30 minutes then time to dry

- 1/2 c. dry milk
- 1 egg, beaten
- 2 1/2 c. all purpose flour
- 1/2 tsp. Salt
- 1/2 tsp. Garlic or onion powder
- 1 1/2 tsp. Brown sugar
- 1/2 c. water

6 tbs. Gravy or small jar of baby food meat

Preheat oven to 350 °F. Combine and mix well all the ingredients.

Shape using a cookie cutter. Bake on lightly greased cookie sheet for 25-30 minutes. After baking, let biscuits dry completely. Store in airtight container.

Homemade Dog Biscuits – 2

- 3 to 3 1/2 c. all purpose flour
- 2c. whole wheat flour
- 1c. rye flour and cornmeal
- 2c. cracked wheat
- 1/2 c. nonfat dry milk
- 1 pkg. Dry yeast
- 4tsp. Salt (substitute herbs for dogs on salt free diet)
- 2c. chicken stock or other liquid
- 1egg and 1tbsp. Milk to brush on top

Combine all dry ingredients, except yeast. In a separate bowl, dissolve yeast in 1/4 c. water. To this, add chicken stock (or substitute bouillon, pan drippings, or

water from cooking vegetables). Add liquid to dry ingredients. Knead mixture for about three minutes. Dough will be stiff (add extra liquid or an egg if too stiff).

Preheat oven to 300 °F. Roll out dough on floured board to ½” thickness. Immediately cut into shapes with cookie cutters. Place on ungreased cookie sheet and brush with a wash of egg or milk. Bake for 45 minutes, turn off heat and leave biscuitsovernight in oven to get bone hard.

Dog Treats - 3

1 ½ c. all purpose flour
1 ½ c. whole wheat flour
1c. rye flour
1c. old fashioned oats
1c. cornmeal
1 tsp. Salt
¼ c. liver powder (available at health food stores)
1 tsp. Garlic powder
1 egg
½ c. vegetable oil
1 ¾ c. beef broth

Place oven rack in upper third of oven. Heat oven to 300 °F. Line a cookie sheet with foil. In a large bowl, mix flours, oats, cornmeal, liver powder, salt, and garlic powder. Add egg, oil and broth. Mix together, roll out on floured surface to ½” thickness, and cut with cookie cutters. Place on foil covered cookie sheet. Prick a line of dots halfway through the dough. Bake for 2 hours, turn off oven and let biscuits stand in oven overnight to harden. Can be stored in plastic bags at room temperature up to 3 months. Makes about 24 (3 ½ inch) biscuits.

Dog Biscuits – 4

2 ½ c. whole wheat flour
½ c. dry milk
1 tsp. Garlic powder
1 tlb. wheat germ
1 tsp. beef bouillon (granules)
6 tbs. bacon grease or meat drippings
1 egg, beaten
½ c. ice water

Preheat oven to 350 °F. Combine and mix well all dry ingredients. Cut in drippings. Mix in egg. Add enough ice water for mixture to form a ball. Pat to ½” thick. Cut into bars and bake on lightly greased cookie sheet for 25-30 minutes. After baking, let biscuits dry completely. Store in airtight container.

Birthday Pup Cakes

3 cups water
2 carrots, shredded
1 egg
1/2 teaspoon vanilla
2 tablespoons honey
2 ripe bananas, mashed
4 cups whole wheat flour
1 teaspoon baking powder
1 teaspoon nutmeg
1 teaspoon cinnamon

Preheat oven to 350. In large mixing bowl, blend the water, carrots, egg, vanilla, and honey. Add mashed bananas. In separate bowl, mix flour, baking powder, nutmeg, and cinnamon. Pour the flour mixture into the carrot mixture and mix thoroughly. Spray a 12- cupcake pan with nonstick spray. Fill each cup. Bake for 50-60 minutes. Cool.

PACER'S BROWNIES (Pet Treats)

1 pound liver, pureed
1 cup flour
1 cup corn meal
cheese, onion or garlic
Bake at 250 - 300 degrees F for 20 to 30 minutes.

Doggie Delight Apple Muffins

2 3/4 cup water
1 lg egg
1/2 cup unsweetened apple sauce (I like to add extra applesauce)
1 tablespoon honey
1 tablespoon vanilla
4 cups wheat flour
1 tablespoon baking powder
1 tablespoon cinnamon
1 tablespoon nutmeg

Preheat oven to 350 deg. Mix all wet ingredients together in a bowl, and in a separate bowl mix all dry ingredients. Add wet ingredients to dry ingredients. Mix well and then put in greased muffinpan. Bake for approx 15-20 minutes or until lightly brown. Let cool and serve.

NOTE: you can substitute the applesauce with pumpkin.

Bow-Wow Brownies

1/2 cup vegetable oil

2 tablespoons honey

1 cup flour

4 eggs

1 teaspoon vanilla

1/2 cup carob chips

1/4 cup carob powder

1/2 teaspoon baking powder

Preheat oven to 350. Blend oil and honey using wooden spoon add rest of ingredients and mix well. Pour onto greased baking sheet, and bake 30-35 minutes. Let cool & frost.

Bow-Wow Brownie Frosting

12 ounces fat-free cream cheese

1 teaspoon vanilla

1 teaspoon honey

In mixer, blend all 3 ingredients

Holistic Dog Biscuits

1 1/2 C Whole Wheat Flour

1 C Rye Flour

1/2 C Brewers Yeast

1/4 C Parsley Flakes

1 tsp Garlic Powder (granulated garlic)

1 TBS Bran (unprocessed; not the cereal)

3/4 C Water

5 TBS Cold-pressed Sesame Oil

Combine dry ingredients; add oil and water. Roll out 1/4" thick on a floured surface and cut with cookie cutter. Bake 35-40 minutes at 325 degrees (longer if necessary) until lightly browned and crispy. Cool on wire racks.

BARKIN OATMEAL COOKIES

1 cup uncooked oatmeal

1/3 cup margarine

1 tsp canola oil

1 1/2 cups hot water

3/4 cup powdered milk

3/4 cup cornmeal

1 egg, beaten

2 tsp. grated apple

1 T. brown sugar

3 cups wheat (or rice) flour

Mix hot water, oatmeal, margarine, & oil. Let stand 5 minutes. Add milk, cornmeal, egg, apple and brown sugar. Add flour 1/2 cup at a time, mixing well each time. Knead 3-4 minutes, adding more flour if necessary for a stiff dough. Roll to 1/4 inch thick & cut with cookie cutter. Put on greased sheet and bake at 3

DAILY DROOL PEANUT BUTTER BASSET BISCUITS

4 cups whole wheat flour

2 cups oatmeal

1/2 to 3/4 cup chunky peanut butter

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.

DAISY'S PEANUT BUTTER BISCUITS

3 cups whole wheat flour

cup cornmeal

cup quick oats - uncooked

1 cups hot water

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)

BEEFY BACON BISCUITS

1 10oz. can beef consomme

3 tbsp. bacon fat

4 cups whole wheat flour
1/3 cup powdered milk
3/4 tsp baking powder
1 egg beaten

Combine dry ingredients. Add remaining ingredients. Mix well and knead. Roll out 1/4 inch thick and cut with cookie cutter. Place on greased cookie sheet. Prick with fork. Bake for 40 minutes and 375 degrees F. Leave in oven at lowest temperature to harden (at least 2 hours).

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.

CHEEZY BITES

1 cup uncooked oatmeal
1/4 cup margarine
1 1/2 cups hot water or meat juices
1/2 cup powdered milk
1 cup grated cheddar or other hard cheese
1/4 tsp grated parmesan
1 egg beaten
1 cup cornmeal
1 cup wheat germ
3 cups whole wheat flour

Mix hot water, oatmeal, margarine. Let stand 5 minutes. Add milk, cheeses, egg, salt. Add cornmeal and wheatgerm. Add flour 1/2 cup at a time, mixing and kneading between additions. Bake at 300 for an hour; turn off oven and leave in oven overnight.

DOG BISCUITS

1/2 cup cornmeal
2 cups whole wheat flour
6 Tbsps oil
2/3 cup water or broth

Preheat oven to 350 degrees. Mix all ingredients together well. Roll out to 1/4 inch thick. Cut into desired shapes with cookie cutter. Bake 35 to 40 minutes. Let cool and store in tightly sealed container.

CRUNCHY SUNFLOWER BISCUITS

2 cups whole wheat flour
1/2 cup soy flour
1 tsp salt
1/4 cup corn meal
2 eggs mixed with 1/4 cup milk
2 Tbsps butter or vegetable oil
1/4 cup unsulphered molasses
1/2 cup sunflower seeds

Preheat oven to 350 degrees. Mix dry ingredients. Add melted butter (or oil), molasses and egg mixture (save 1 Tbsp egg mixture). Knead together (add milk if too dry), let sit for 1/2 hour. Roll to 1/2 inch and cut into desired shapes with cookie cutter. Put on cookie sheet, "paint" on remaining egg mixture, and bake 30 minutes. Let cool and store in tightly sealed container.

DOG TREATS

1 cup whole wheat flour
1/2 cup wheat germ
1/2 tsp salt
1 tsp brown sugar
1 cup all-purpose flour
1/2 cup water
1/2 cup dry milk powder
6 Tbsps margarine or shortening
1 egg
1 tsp garlic powder (optional)
1 tsp grated carrot (optional)
1 tsp grated cheese (optional)

Preheat oven to 325 degrees. Combine flours, milk, margarine/shortening, wheat germ - mix until it resembles corn meal. Beat brown sugar into egg. Stir egg mixture into flour mix. Add water gradually to make a stiff dough. Knead and roll out 1/2 inch thick. Cut into desired shape with cookie cutter. Bake for 30 minutes. Let cool and store in tightly sealed container.

CAROB TREATS (Dog Cookies)

3 cups whole wheat flour
1/2 cup wheat germ
2 1/2 cups oatmeal
1/8 cup peanut oil
1/8 cup corn oil margarine
1 Tbsp brown sugar
2 oz carob chips (available in health food stores), melted
1 cup water
1/4 cup molasses
1/2 cup powdered milk

Mix dry ingredients in a large bowl. Add remaining ingredients and mix until blended. Dough will be stiff. Chill. Roll dough on a greased cookie pan and cut into shapes 1/2 inch thick. Bake at 300 for 1 hour. Makes 2 to 3 dozen.

CHEESE AND GARLIC DOG COOKIES

1 1/2 cups whole wheat flour
1 1/4 cups grated cheddar cheese
1/4 pound corn oil margarine
1 clove garlic, crushed
pinch of salt

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.

WHOLE WHEAT DOG COOKIES

2 1/2 cups whole wheat flour
1/4 cup wheat germ
1/4 cup milk
1 clove garlic, crushed
4 Tbsps margarine, softened
1 egg, beaten
1 Tbsp molasses

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.

JASON'S DOGGIE BISCUITS

3 1/2 cups unbleached all-purpose flour
2 cups whole-wheat flour
1 cup rye flour
2 cups bulgur (cracked wheat)
1 cup cornmeal
1/2 cup instant nonfat dry-milk powder
4 tsps salt
1 envelope active dry yeast
1/4 cup warm water
3 cups chicken broth
1 egg, slightly beaten with 1 tsp milk

Turn oven on to 300 degrees F. Mix the first 7 ingredients with a wooden spoon in a large bowl. Dissolve yeast thoroughly in warm water (110-115 degrees F) in glass measuring cup. Add to dry ingredients. Add chicken broth to flour mixture. Stir until dough forms. Roll out dough until it is 1/4-inch thick. Using a large dog biscuit for model, cut out bone shapes from dough. Place on prepared cookie sheets. Brush dough with egg glaze. Bake bones for 45 minutes. Turn oven off.

Biscuits should remain in oven overnight to harden. Makes 30 large bones.

Per bone: 158 calories, 6 g protein, 32 g carbohydrate,
1 g fat, 11 mg cholesterol, 364 mg sodium.

DOG TREATS

1 cup cornmeal
1 cup flour (I like whole wheat)
2 lbs pureed raw liver
1 tsp garlic powder
2 raw eggs

Mix the above and bake in a 9x13 inch pan for 20 minutes at 325. If you take them out at this point and cut them into the size you want, you can either keep them frozen and pull them out in handfuls (they are dry and firm to the touch) or you can then put them back in the oven for an additional 20 minutes. Just make sure to cut them before extended cooking or you'll end up with liver bricks :).

HOMEMADE DOG TREATS

3 1/2 cups flour
2 cups whole wheat flour
1 cup rye flour
1 cup cornmeal
2 cups cracked wheat

1/2 cup powdered milk
4 tsp salt
7 1/2 g (1 env) yeast
1/4 cup warm water
2 cups chicken stock

Combine all the dry ingredients (except yeast) in a bowl. In another bowl combine the yeast and warm water. Leave it sit for a few minutes then add the chicken stock. Mix the liquid into the dry ingredients and knead for about 3 minutes. Roll out the dough about 5mm thick then cut into biscuit shapes. Bake at 300 degrees for 45 minutes. When done, turn off the oven and leave the biscuits overnight so they become bone hard. This recipe can be varied by replacing the chicken stock with any other sort of stock.

BANANA PUPCAKES

2 cups water
2 bananas
1/2 teasp vanilla
3 cops whole wheat flour
1/2 tablespoon baking powder
1 egg
2 tablespoons honey

Preheat oven to 350. In a bowl combine water, mashed bananas, vanilla, egg and honey. Add flour and baking powder. Mix well. Pour into cupcake pans. (I used nonstick spray on the pans) Bake 20 min or until toothpick inserted comes out clean. Frosting - In a mixer combine 12 oz nonfat cream cheese, 1 teasp. vanilla, 1 teasp. honey. Add 3 teasp cinnamon or carob powder, if desired.

DOG BISQUITS

1 package dry yeast
1/4 cup warm water
1 pint chicken stock
3 1/2 cups unbleached white flour
2 cups whole wheat flour
1 cup rye flour
2 cups cracked wheat (or wheat germ)
1/2 cup dry milk
1 teaspoon salt (optional)
1 egg beaten with 1 tablespoon milk

Dissolve yeast in 1/4 cup warm water. Add to chicken stock. Combine all dry ingredients. Add chicken stock mixture. Knead on a floured surface for about 3 minutes, working into a stiff dough. Roll out to a thickness of 1/4 inch. Cut into bars or with a cookie cutter. Brush with egg/milk wash and place on cookie sheets. Bake in 300 degree oven for about 45 minutes. Turn off heat and leave biscuits in oven overnight. Makes 4 to 5 dozen bars.

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.) Nutritional Information: Per bone: 41 cal.; 3.2 g protein; 0.7 g fat (0.2 g sta); 5.5 g carbo.; 19 mg sodium; 28 mg chol.

CHEVELLE'S FAVORITE LIVER BAIT

1 lb. of finely ground raw liver
1 C flour
1/2 C cornmeal
1 to 3 Tbsp garlic salt.

Optional things I've added: several eggs, cottage cheese, grated cheddar cheese or parmesan, oatmeal, other grains, grated carrots or apple, several cloves of garlic run through the grinder in place of the garlic salt.

METHOD:

Spread on a lightly greased piece of tin foil on a cookie sheet. It is very THICK -- like wet concrete! Bake at 350 degrees for 30 minutes. When it

is done, peel off the tin foil, break the liver into pieces, and then freeze in packages to fit your needs. This bait will keep without refrigeration for at least a week if it isn't in the sun or extreme heat; it breaks into tiny pieces using only your fingernails; it doesn't go mushy; and dogs will do just about ANYTHING for just a crumb of it! It will keep for several weeks in the refrigerator; it can be FROZEN AND REFROZEN numerous times, and it thaws in less than 5 minutes! To make a crunchy bait, bake until it looks like a biscuit. Freeze unused portions in sealed bags.

GANDOLF'S "PRINCE OF FLANDERS BISCUITS"

1 lb beef liver
2 large eggs, shells washed
1 cup low-fat (not non-fat) cottage cheese
1-1/2 cup wheat germ
about 3-1/2 cups whole wheat flour

METHOD

1. cut liver into 1" chunks, place in small saucepan and cover with 1 cup water
2. bring to a boil; cover & reduce heat & simmer until liver is no longer pink -about 5 minutes
3. drain off liquid; if needed, add enough water to make 1 cup
4. puree liver & eggs, including shells, in blender or Cuisinart, adding enough of the cooking liquid to keep mixture moving
5. scrape mixture into bowl; add remaining liquid, cottage cheese, wheat germ and 3 cups flour; mix well
6. scrape mixture onto floured board & knead, adding flour, until dough is no longer sticky (or, return to Cuisinart fitted with dough blade and process til a ball of dough forms, then knead on board)
7. roll out to 1/2" thickness, cut into shape desired
8. place on greased cookie sheet & bake at 300* til browner and firm - 60-70 minutes
9. cool on racks; if soft when cool, return to oven for additional 10 min; cool
10. store in airtight container in refrigerator or freezer; makes about 4 dozen 3-1/2" bones

HEALTH MUFFINS

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.

BREATH BISCUITS

2 cups brown rice flour
1 Tbl. charcoal
1 large egg slightly beaten
3 Tbl. vegetable oil
1/2 cup chopped parsley
1/3 cup chopped fresh mint
2/3 cup milk

Preheat oven to 400. Combine flour, salt and charcoal. In a medium bowl, combine egg, oil, parsley and mint; mix well. Slowly stir in flour mixture, then add enough milk to make a dough the consistency of drop biscuits. Drop heaping tablespoons of dough about 1 in. apart onto greased baking sheets. Bake 15 min., or until firm. Store cooled biscuits in tightly covered container in refrigerator.

GOOD PUPPY COOKIES

1/2 cup powdered milk
1 egg, well beaten
2 1/2 cups flour
1/2 tsp garlic salt
1 1/2 tsp brown sugar
1/2 cup water

6 tblsp gravy

baby food meat

Mix all ingredients and shape into a ball. Roll out on a floured board about 1/2" thick. (use extra flour if needed) Dip cookie cutter in flour and cut out shapes.

Bake @ 350F for 25-30 minutes. Cool. Cookies should be hard.

TLC TREATS

1 c cooked chicken

2 T chicken fat

1 egg

1 c flour

Add ingredients one at a time in a food processor with a blade.

When ball forms, roll out, and cut into cookies. Bake at 350 for 15 min.

VARIATIONS: Add a pinch of salt and 1 T sugar to make them tasty enough for humans. Add tomato paste and a little more flour to make them more colorful.

Replace chicken and fat with cheese.

WHEAT-FREE SALMON TREATS

1 can flaked salmon (undrained)

1 cup oatmeal

1 cup yellow cornmeal

1/4 teaspoon baking powder

1/2 teaspoon garlic powder

1/3 cup water

Preheat oven to 350°F. In a blender or food processor, combine oatmeal, salmon, and water, and blend until well blended. Remove, and knead until it is a soft dough. On a lightly floured surface, roll to 1/4" thickness and cut into shapes. Place on a non-stick or lightly greased cookie sheet and bake for 20 to 30 minutes, watching for burning. Remove and cool.

OATMEAL DOGGIE COOKIES

3 cups whole wheat flour

3 cups uncooked oatmeal

1/2 cup wheat germ

5 tablespoons margarine

1/4 cup plain molasses

1 cup evaporated milk

1 cup water

Preheat oven to 300°F. In large bowl, combine flour, oatmeal and wheat germ. Then add remaining ingredients, mixing well until ingredients are distributed evenly throughout. You can add up to one additional tablespoon of

margarine if necessary. Chill for half an hour to an hour, then roll into balls (about one teaspoon per ball) and place on a greased or non-stick cookie sheet. Flatten with your hand or a fork, then bake for one hour.

HONEY-RYE DOGGIE TREATS

1-cup rye flour

1/2-cup soy flour

3 Tablespoons honey

1/3-cup water

1 Tablespoon of oil

Mix flours; add oil, water and honey. Mix well.

Roll out to about 1/4 inch thickness.

Use either favorite cookie cutter shape or cut into strips. Place on cookie sheet and bake until golden brown at 350 degrees.

Note: More flour or soy can be added during the rolling out of the dough.