

ACE'S FAVORITE CHEESY DOG BISCUITS

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
1 1/2 c	whole wheat flour
1 1/4 c	grated cheddar cheese
1/4 lb.	corn oil margarine
1 clove	garlic -- crushed
Milk	

Grate the cheese and let stand until it reaches room temperature. Cream the cheese with the softened margarine, garlic, 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 degrees for 15 minutes or until slightly brown, and firm. Makes 2 to 3 dozen depending on size.

Akita Style Lamb & Rice

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
1 lb	ground lamb (beef if you wish)
1 1/2 Cs	brown rice
2 stalks	Broccoli
2 medium	potatoes -- (2 to 3)
3 medium	carrots
4cloves	garlic
1sheet	kombu -- Sea Kelp (optional)

Brown lamb in a fry pan. After it gets going, put on the chopped garlic to brown. Boil water, put about 4-5 Cs into a crock pot, so it is already hot while you are fixing the rest of the ingredients. Add cubed potatoes to the fry pan. Cut broccoli and add this to the crock. Put the rest of the works in the pot; add enough hot water to cover. Add pepper to taste. Throw in ½ C cooked brown rice and mix.

Alfie and Archie's Dog Biscuits

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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2 1/2 Cs	Whole wheat flour
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1/2 C	Powdered dry milk
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1/2 tsp	Garlic powder
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1tsp	Brown sugar
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6tbs.	Meat drippings
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1	Beaten egg
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1/2 C	Ice water
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Preheat oven to 350F. 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 with cookie cutter or knife and remove scraps. Scraps can be formed again and baked. Bake 25-30 minutes. Remove from tray and cool on rack.

Apple Cinnamon Training Bits - Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
4Cs	whole wheat flour
1/2 C	cornmeal
1	egg
2tbsp	vegetable oil
1	smallapple (grated)
1tsp	cinnamon
1 1/3	Cs water

In a bowl combine all ingredients except the apple and water. Grate apple into mixture and add water. Mix until it starts forming together. Turn out on a lightly floured surface. Knead wll. Roll out to a thickness of 1/4 - inch to 1/2 - inch. Take a straight edge and score the dough horizontally then vertically to make a grid of 3/4 squares. Be careful not to score the dough that it completely cuts through the dough. Place on a baking sheet that has been sprayed with a nonstick spray. Bake at 325 degrees F for 1 hour.

Yield: 1 1/2 pounds

Apple Crunch Pup cakes

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

Amount	Ingredient	Preparation Method
2 3/4 Cs	water	
1/4 C	unsweetened applesauce	
2TBSP	honey	
1medium	egg	
1/8 tsp	vanilla extract	
4Cs	whole-wheat flour	
1C	dried apple chips	
1TBSP	baking powder	

Preheat oven to 350 degrees. In a small bowl, mix together water, applesauce, honey, egg, and vanilla. In a large bowl, combine flour, apple chips, and baking powder. Add liquid ingredients to dry ingredients and mix until very well blended. Pour into greased muffin pans, Bake 1 1/4 hours, or until a toothpick inserted in the center comes out dry. Store in a sealed container.

Makes 12 to 14 pupcakes

Auggie's Wolfdown

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

16 qt stew pot with cover
Enough olive oil to coat bottom of pot
5lbs. ground beef -- (5 to 6)
2cans chicken broth -- (50 oz)
1C water
1 - 3 lb bag frozen corn
1 - 3 lb bag brown rice

Brown ground beef in olive oil. When beef is cooked, add broth, water, and corn. (Note that broth and water amount to just over a gallon of liquid; you can also just dump in a gallon jug of water and add a bunch of bouillon cubes.) Bring to a boil. Add brown rice, stir well, cover, and bring to a boil again. Reduce heat to low and simmer, covered, for 1 hour. Remove from heat and let cool overnight. Makes approximately 40-45 Cs of food.

For my black lab, I divide the yield into generous 2-C portions and freeze most of it (it freezes well). I always have some thawed in the fridge and microwave it for a minute or so to get it to room temperature. I then serve it as follows:

Breakfast

1 portion (2 Cs) Wolfdown
1 C high-quality all-natural kibble

Dinner

1 portion (2 Cs) Wolfdown
1 C fresh shredded veggies
2-3 times a week: a little nonfat plain yogurt and an egg yolk

AUNT BIANCA'S DOG/CAT BISCUITS

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
2 ½ c	whole wheat flour
1/2 c	powdered skim milk
1tsp	garlic powder
1	egg -- beaten

Flavoring: Meat drippings, broth or water from canned tuna (enough to make a stiff dough). Combine flour, powdered milk and garlic powder in a medium sized bowl. Add beaten egg, flavoring and mix well with hands. Dough should be very stiff. If necessary add more flavoring. On a well-floured surface roll out dough to 1/4 inch thickness. Cut with shaped cookie cutters of your choice. Place biscuits on cookie sheets and bake at 350 degrees for 30 minutes.

B/M Dog Cookies

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
1C	Meat or vegetable stock
1C	All-Purpose flour
1C	Whole-wheat or rye flour
1C	Cracked wheat
¼	C Non-fat dry milk powder
1 1/2 tsp	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 325F 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.

Baby Food Soft Doggie Cookies

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
3jars	baby food -- (2 1/2 oz. each) either beef or chicken
1/4C	Dry milk powder
1/4C	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 TBSP 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.

Tester's note: Definitely something to howl about! Cookies are soft and chewy (good for older pets who have lost a few teeth). And they can be whipped up in no time.

Bacon Biscuits

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

5c Whole wheat flour
1C Milk
2 Eggs
10tbs Vegetable oil or bacon fat
1tsp Onion or garlic powder
1/2C Cold water
1tbs Vegetable oil or bacon fat***

Original recipe didn't say why this was listed but I suspect this last tbsp. is to grease cookie sheet with.

Mix all ingredients well. Pinch off pieces of the dough and roll them into two-inch balls.
***SEE NOTE. Put them on a greased cookie sheet. Bake them at 350 degrees for 35 to 40 minutes. Let them cool, then store in an airtight container.

BAKER'S BAGELS

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
1C	whole wheat flour
1	package yeast (1/4 ounce)
1C	chicken or beef broth, warmed*
1 TBSP	honey
1C	unbleached white flour

Preheat oven to 375°.

In large bowl combine the whole wheat flour with the yeast. Add 2/3 C chicken broth and honey and beat for about 3 minutes. Gradually add the remaining flour. Knead the dough for a few minutes until smooth and moist, but not wet (use reserve broth as necessary).

Cover the dough and let it rest for about 5 minutes. Divide the dough into about 15-20 pieces, rolling each piece into a smooth ball. Punch a hole into each ball with your finger or end of spoon and gently pull the dough so the hole is about a 1/2" wide. Don't be too fussy here, the little bagels rise into shape when they bake.

Place all the bagels on a greased cookie sheet and allow to rise 5 minutes. Bake for 25 minutes. Turn the heat off and allow the bagels to cool in the oven.

BAKER'S BAGELS By Ann Shaw

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
1C	whole wheat flour
1	package yeast (1/4 ounce)
1C	chicken or beef broth -- warmed*
1TBSP	honey
1C	unbleached white flour

Unlike the human variety, these little canine bagels are crunchy. To soften them, for the occasional treat of bagels with cream cheese or peanut butter, microwave for about 30 seconds.

Preheat oven to 375°.

In large bowl combine the whole wheat flour with the yeast. Add 2/3 C chicken broth and honey and beat for about 3 minutes. Gradually add the remaining flour. Knead the dough for a few minutes until smooth and moist, but not wet (use reserve broth as necessary). Cover the dough and let it rest for about 5 minutes. Divide the dough into about 15-20 pieces, rolling each piece into a smooth ball. Punch a hole into each ball with your finger or end of spoon and gently pull the dough so the hole is about an 1/2" wide. Don't be too fussy here; the little bagels rise into shape when they bake. Place all the bagels on a greased cookie sheet and allow to rise 5 minutes. Bake for 25 minutes. Turn the heat off and allow the bagels to cool in the oven.

BANANA BISCOTTI

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
5C	White Flour
1/4C	Peanuts -- chopped
1/2tsp	Baking Soda
1	medium Egg
1/4C	Vegetable oil
1 1/2 C	pureed Banana
2tsp	Vanilla
Water	

Preheat oven to 325F/160C. Mix dry, then wet ingredients until lumpy. 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. Bake approximately 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.

BANANA HONEY CAKE

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
2C	water
2	bananas
1/8	teaspoonvanilla
3C	whole wheat flour
/2TBSP	baking powder
1	egg
2TBSP	honey

Preheat oven to 350. In a bowl combine water, bananas, vanilla, egg and honey. Then add whole wheat flour and baking powder. Mix well. Pour mixture into a 8-inch cake pan sprayed with a nonstick spray. Bake for 1 hour to 1 hour 15 minutes or until toothpick inserted in center comes out dry.

Cinnamon Frosting:

In a mixer, combine the following:

12 ounces non-fat cream cheese (room temperature)

3 teaspoons cinnamon

1 teaspoon vanilla

1 teaspoon honey

You can pipe different designs on top by using the carob frosting for color contrast. To make carob frosting, replace cinnamon with the same amount of carob powder. Yield: (1) 8-inch cake

Banana Mutt Cookies

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
3C	bananas -- mashed
1tsp	vanilla
6C	oats
1C	peanuts -- chopped
1/3C	applesauce -- unsweetened

Preheat oven to 350 degrees. Mix all ingredients together thoroughly. Use teaspoon to drop on baking sheet sprayed with a nonstick cooking spray and press flat. Bake for approximately 15 minutes, or until slightly brown. Cool on a rack and store in an airtight container. Yield: approximately 2 dozen cookies.

BANANA PUPCAKES

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

2C	water
2	bananas
1/2tsp	vanilla
3C	whole wheat flour
1/2TBSP	baking powder
1	egg
2TBSP	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 cake 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 tsp. vanilla and 1 tsp. honey. Add 3 tsp cinnamon or carob powder, if desired.

Basic Bones

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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2 1/2 Cs	whole wheat flour
1/2 C	powdered low fat dry milk
1/2 tsp.	garlic powder
1tsp.	brown sugar
6tbs.	unsalted butter or Crisco
1	egg beaten
1/2 C	ice water

Mix dry ingredients. Cut in butter or shortening. Mix water and egg, add to dry ingredients. Grease cookie sheet. Pat dough out to about 1/2 inch thick and cut with cookie cutter. Pat out scraps and proceed as before. Bake for about 30 minutes at 350 degrees. (you can add more garlic and brown sugar if you prefer).

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Basic/Garlic Cookies

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1C Uncooked oatmeal
 3/4 C Cornmeal
3C Whole wheat flour
 3/4 C Powdered milk
4Cloves garlic -- minced (optional)
 1/3 C Margarine -- (1/3 to 1/2)
1tsp. Bouillon granules
1 1/2 C Meat broth or hot water
1 Egg -- beaten

Preheat oven to 325F. Dissolve bouillon in meat broth, while still hot, put some of the broth into a blender with the garlic and blend on high. Pour all broth into large bowl, add margarine & oatmeal & stir. Let sit 5 minutes to cool. Stir in powdered milk, cornmeal & egg. Add flour, 1/2 C at a time, mixing well after each addition. Knead by hand, adding more flour if needed. Roll on floured surface to 1/2" thick, cut into shapes. Place on greased cookie sheet. Bake 50- 60 minutes, allow to cool & dry out until hard.

Variations: You can use plain flour, and or add shredded cheese. Or add hamburger grease or bacon grease instead of margarine. Or add 1 pkg. dry yeast and 1/4 C honey to make biscuits instead of cookies. This is the usual recipe. They can be frozen, BUT DRY extremely well before freezing.

Beardie Coolers

Serving Size : 1 Preparation Time :0:00
Categories : Cool Treats For Hot Weather

Amount Ingredient -- Preparation Method

2 fresh beef (or other species) marrow bones
at least 1 inch long
water
1 beer

In about a 2 qt pan, put the bones, and add enough water to cover the bones. Bring water to a boil; continue to boil for at least 10 min. (More time is ok, for a richer broth.)

Remove bones, and return any beef marrow to the liquid, along with any meat that you can get off the bones. Cool the broth to room temperature. Pour liquid only into 2-4 ice cube trays. Chop up the marrow/meat/gristle into little bits, and put them into each section of the tray. Freeze solid. Serve 2-3 cubes to your beardie on a very hot day. (Not too many if you made the broth very rich with extra bones or lots of marrow.)

Drink the beer yourself, while your dog enjoys the beardie coolers.

Bone appetite,
Lynne & Bryna

<http://www.biddeford.com/~seadog/coolers.html>

NOTES : Here is a special summer treat I make for Bryna:

Beef Jerky Bait

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

3lbs thinly sliced beef**

2/3 C Worcestershire sauce

1tsp. black pepper

2/3 C Soy sauce

1tsp. garlic powder (not salt)

1tsp. onion powder (not salt)

1tbs. salt

Optional

1tbs. liquid smoke (If you use a smoker instead -- don't use this--over drying it in the oven)

2tsp Tabasco sauce or 1-2 tsp crushed red -- (2 to 3) peppers (this is for a spicier version)

**best choices are London broil, sirloin tip roast, or sirloin steak cuts. These should be cut in strips about 1" wide and 1/4" thick. To facilitate cutting, put meat in the freezer until it is stiff but not frozen. You will end up with about 20-25 strips.

Note: You're in the ring and have a piece of bait in your hand. Suddenly, you notice that you need to restack your dog's foot. What to do with the bait? Well, I'm one of the world's weirdos who actually likes liver, and I used to put it in my mouth for those few seconds it took for me to fix something. That is until I bought liver from a vendor at a show because I didn't have any of my own. It was rancid, and fortunately, I didn't actually get sick in the ring, but it was a close call. Never felt quite the same about liver at a dog show. But this recipe is something that you won't even mind eating. In fact, you'll probably have to watch that you don't snack up all your bait!

Put all ingredients in a large zip-lock bag and place in a bowl in the refrigerator overnight (bowl is in case the zip-lock leaks). You can also put all ingredients in a large, covered glass bowl and marinate overnight. Next day, clean the top oven rack and take out only as much meat as the rack will accommodate (for most ovens, this is about 10 pieces). Put a cookie sheet or foil on the bottom rack to keep your oven from getting too messy. Set your oven on its lowest setting and crack the door so the moisture will escape and leave on until the pieces are dried. Smaller pieces will take about 2-1/3 to 3 hours, while larger ones may take 4 or 5. If you use a smoker, mesquite, pecan, or hickory wood work very well but don't use water. While you want to smoke them, you also want the beef to dry. Or you can drag out that food dehydrator you got for Christmas two years ago that's been sitting in a back closet.

<http://www.hypercon.com/doginfo/dogsection/cookbook/cbbait.html>

Beef Twists

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

3 1/2 Cs all purpose flour
1C corn meal
1package unflavored gelatin
1/4 C milk
1 egg
1/4 C corn oil
1jar strained beef baby food -- 3 1/2 oz
1 beef boullion cube
3/4 C boiling water

Dissolve boullion cube in water. Sift dry ingredients in large bowl. Add milk, egg, oil, beef and beef boullion. Stir until well mixed. Roll out on a floured surface to 1/4 inch thickness. Cut in 1/4 inch by 3 inch strips, twisting each stick 3 turns before placing on cookie sheet. Bake 35-40 minutes at 400 degrees. Store in refrigerator.Kelli Kukulka.

Beef Twists2

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

3 1/2 Cs all purpose flour
1C corn meal
1package unflavored gelatin
1/4 C milk
1 egg
1/4 C corn oil
1jar strained beef (baby food) -- (3 1/2 ounce)
1 beef boullion cube
3/4 C boiling water

Dissolve boullion cube in water. Sift dry ingredients in large bowl. Add milk, egg, oil, beef and beef boullion. Stir until well mixed. Roll out on a floured surface to 1/4 inch thickness. Cut in 1/4 inch by 3 inch strips, twisting each stick 3 turns before placing on cookie sheet. Bake 35-40 minutes at 400 degrees. Store in refrigerator. Kelli Kukulka.

<http://www.iswest.com/~emilee/biscuits.html#ten>

BEEFY BACON BISCUITS

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1can beef consomme -- (10 oz.)

3tbsp.bacon fat

4Cs whole wheat flour

 1/3 C 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).

Birthday Cake for dogs from <http://dogskitchen.com/>

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1 1/2 Cs All-Purpose flour
1 1/2 tsp. Baking powder
1/4 C Margarine -- softened
1/4 C Corn oil
1Jar strained chicken
1C shredded carrots
3 Eggs
2Strips bacon fried and crumbled
Plain yogurt for icing .

Sift flour and baking powder together; set aside. In large bowl, cream margarine until smooth. Add corn oil, baby food and eggs and carrots; mix until smooth, gradually add flour and baking powder to the mixture and blend till smooth . Pour batter into well-greased and floured 8 inch round pan.

Bake in a preheated 325F. oven 60-70 minutes. Let cool on wire rack a few minutes before removing from pan. Ice cake with yogurt or cottage cheese. Add crumbled bacon bits to top of cake...and have a HAPPY Birthday party!!

Birthday Cake for Pups

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1 1/2 Cs all purpose flour
1 1/2 teaspoons baking powder
1/2 C soft butter
1/2 C corn oil
1jar strained beef (baby food) -- 3.5 oz
4 eggs
2strips dog beef jerky -- (2 to 3)

Preheat oven to 325 degrees. Grease and flour an 8x5x3 inch loaf pan. Cream butter until smooth. Add corn oil, baby food, and eggs. Mix until smooth. Mix dry ingredients into beef mixture until batter is smooth. Crumble beef jerky and fold into batter. Pour batter into loaf pan. Bake 1 hour and 10 minutes. cool on wire rack 15 minutes. Ice with plain yogurt or cottage cheese. Store uneaten cake in refrigerator. Kelli Kukulka.

BISCUITS FOR YOUR DOG

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

3 1/2 c.flour (approximately)
2c whole wheat flour
1c rye flour
2c cornmeal
2c.cracked wheat
 1/2 c.non-fat dry milk
1pkg dry yeast -- dissolved in 1 pt.
warmed chicken stock or other liquid
1 egg -- mixed with 1 tbsp.
milk to brush on top of each biscuit

Mix the ingredients together. Knead about 3 minutes, working it into a stiff dough. Roll the dough into 1/4 inch sheet and cut out in any shape. Brush the biscuits with the egg and milk mixture or it could also be added into the mixture. Bake at 300 degrees for 45 minutes; turn the heat off and leave the biscuits in the oven overnight. They should be hard and dry. (My kids liked them just as well as the dog!)

BJ'S Peanuttty Pupcicles

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1 banana
1/2 C peanut butter
1/4 C wheat germ
1/4 C chopped peanuts

Mash banana's and peanut butter, stir in wheat germ. Chill 1 hour. With wet hands, solid. Place in container, store in refrigerator or freezer.

BJ'S Peanuttty Pupcicles2

Serving Size : 0 Preparation Time :0:00
Categories : Cool Treats For Hot Weather

Amount Ingredient -- Preparation Method

1 banana
1/2 C peanut butter
1/4 C wheat germ
1/4 C chopped peanuts

Mash banana's and p.butter, stir in wheat germ. Chill 1 hour. With wet hands, roll tsps. into balls. roll in nuts coating evenly. Place on a cookie sheet. Freeze til solid. Place in container, store in fridge or freezer.

<http://www.iswest.com/~emilee/biscuits.html#ten>

Bone a Fidos

Rose's Christmas Cookies by Rose Levy Beranbaum

Serving Size : 80 Preparation Time : 0:00

Dog Biscuits

Amount Ingredient -- Preparation Method

2 1/4ts Dry yeast
- (or 1 packed TBSP compressed yeast
1/4c warm water
Pinch of sugar
3 1/2c All-purpose flour
2 c Whole wheat flour
2 c Cracked wheat flour
2 TBSP milk
1 C cornmeal
1 c Rye flour
1/2c Nonfat dry milk
-(lightly Spooned into the C)
4 tsp Kelp powder
4Cs beef or chicken broth
-----glaze----- --
1 Large egg

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 crumble 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 Cs 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.

Allow cookie sheets to cool completely between batches.

From: Rose's Christmas Cookies by Rose Levy Beranbaum

Bowser Biscuits

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1pkg. Dry Yeast
 1/2 C Warm Water
2Cs All-Purpose Flour
2Cs Warm Chicken or Beef Broth
1C Cornmeal
 1/2 C Powdered Milk
1C Wheat Germ
 1/4 C Margarine
2Cs Cracked Wheat
 1/4 C Honey
4Cs 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 C 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 350F. oven for 45 minutes. Turn off heat and leave in oven several hours or over night. Makes approximately 3 1/2 pounds.

BOXER BROWNIES, Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1/2 C shortening
1/8 C honey
4 eggs
1teaspoonvanilla
1/4 C carob powder
1C whole wheat flour
1/2 teaspoonbaking powder
1/2 C carob chips

Cream shortening and honey together thoroughly. Add the rest of the ingredients and beat well. Bake in a well greased 15 by 10 baking sheet at 350 for 25 minutes.

Frosting:

12 ounces cream cheese (non fat) room temperature
1 teaspoon vanilla
1 teaspoon honey

In a small mixer, add all ingredients and blend. Spread frosting over cooled brownies. Cut into 3-inch squares. Cut out a paw print out of paper. Hold pawprint over each square and sprinkle with carob powder. Remove stencil carefully. Yield: 12 pieces

BREAD MACHINE Chicken Flavoured Cookies

Serving Size : 1 Preparation Time :0:00

Categories : Dogs KitchenCanine

Amount Ingredient -- Preparation Method

1c chicken stock

1c Bread or all-purpose flour

2c Whole wheat flour

 1/4 c Non-fat dry milk powder

1 1/2 tsYeast

Use dough cycle. Roll dough to 1/2" thickness. Cut with cookie cutters or a pizza cutter. Place on a greased baking sheet. Cover with plastic wrap and let rise in warm place about one hour. Bake at 325-degrees for one hour. When all are baked, turn off oven and leave overnight.

Store in airtight container.

NOTES : Copyright © The Dog's Kitchen, at <http://dogskitchen.com/cookie.htm>

BREAD MACHINE Chicken Flavoured Cookies

<http://dogskitchen.com/>

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1C chicken stock
1C Bread or all-purpose flour
2Cs Whole wheat
 1/4 C Non-fat dry milk powder
 1/2 tsp sea Salt (optional)
1 1/2 tsp Yeast

Use dough cycle. Roll dough to 1/2" thickness. Cut with cookie cutters or a pizza cutter. Place on a greased baking sheet. Cover with seran wrap and let rise in warm place about one hour.

Bake at 325-degrees for one hour. When all are baked, turn off oven an leave overnight. Store in airtight container.

<http://dogskitchen.com/>

Bread Machine Doggie Biscuits

Serving Size : 1 Preparation Time :0:00

Categories : Dog Biscuit Canine

Amount Ingredient -- Preparation Method

3/4c Hot water or meat juice

1/3 c Margarine

1/2 c Powdered milk

1 Egg, beaten

3c Whole wheat flour

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

This was posted by C.Harold Quinn (FPHK52A)

Breath Biscuits

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

2Cs brown rice flour
1Tbl. charcoal
1largeegg slightly beaten
3Tbl. vegetable oil
 1/2 C chopped parsley
 1/3 C chopped fresh mint
 2/3 C 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 TBSP 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. (Bonnie Goodfriend)

<http://dogsaregods.hypermart.net/recipe.htm>

Breath-Busters Biscuits

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1 1/2 c.whole wheat flour
1 1/2 c.bisquick
1/2 c.mint leaves - lightly packed
1/4 c.milk
4tbs. margarine
1 egg
1 1/2 tbs. maple or corn syrup

Combine all ingredients in food processor, process until well mixed, mint is chopped, and a large ball forms. Press or roll on non-stick surface (floured board or ceramic) to a thickness of 1/4-1/2". Cut into 1x2" strips or with bone-shaped cookie cutter and place on non-stick cookie pan. Bake at 375° for 20 minutes or until lightly browned. Cool and store in air-tight container. Makes about 30 medium biscuits.

-courtesy of Carol Schwartz & Buster

Bronx's Bait Biscuits

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1/2 C warm water
1/2 C powdered milk
1poundliver
1/2 C wheat germ
garlic powder
1C corn meal
1C whole wheat flour

Liquefy liver and water in food processor. Pour into mixing bowl and add other ingredients. Mix well and pour onto greased cookie sheet. Spread evenly. Bake at 350 degrees for 30 minutes. Cut quickly into squares while hot (or use cookie cutter) . Store in freezer.

Variation: 1/2 C peanut butter in place of the liver and garlic.

, Submitted by Pam Cameron

BUDDY BOYS' DOG BISCUITS

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1c.whole wheat flour
1/2 c.all-purpose flour
3/4 c.nonfat dry milk powder
1/2 c.quick cooking rolled oats
1/2 c.yellow cornmeal
1tsp. sugar

Cut in 1/3 C shortening until mix is coarse crumbs. Stir in 1 egg. Dissolve 1 TBSP instant chicken or beef bouillon granules in 1/2 C water. Stir liquid into flour mix with a fork.

Form dough into a ball and knead on floured board for 5 minutes. Divide ball in half and roll each

portion until 1/2 inch thick. Use a cookie cutter or shape biscuits. Put 6 on a plate and microwave at

medium for 5 to 10 minutes or until firm and dry to touch. Turn biscuits over after 1/2 cooking time.

BULLET'S BITES By Ann Shaw

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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2 1/2 Cs	whole wheat flour
1teaspoons	sugar
1/3 C	non-fat powdered milk
6TBSP	margarine
1	egg

1. Preheat oven to 350°.

2. Mix ingredients with about 1/2 C 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.

You can make these even more special by adding 3 TBSP of powdered chicken, beef bouillon, or dried soup.*

*All of these ingredients have a high salt content (see below). A good substitution is fresh meat stock with no salt added by you when it is cooked or baby food (any meat flavor) if it is unsalted.

**Most cheese has a high salt content. Read your labels before you buy/use this ingredient!

***I don't think they're adding any salt to baby food these days, but be sure and check the label to make sure.

SALT - This is not good for your dog, because a dog's body cannot process salt. Salt can accumulate and cause kidney disease in old age. At any time in a dog's life, if salt is given in excess, it could cause your dog's kidneys to react and swell. Your dog would have to be totally without water for a period of days if this happens before the kidneys could function normally again (just think about how serious that is) if the dog survived.

NOTES : Another quickie for great treats.

Canine Carrot Cookies

People Food for Dogs, Katie Merwick (Elfin Cove Press)

Serving Size : 1 Preparation Time :0:00

Categories : Wheat-Free

Amount	Ingredient -- Preparation Method
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2Cs	carrots -- boiled and pureed
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2	eggs
---	------

2TBSP	garlic -- minced
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2Cs	unbleached all purpose flour -- *see Note
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1C	rolled oats
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1/4 C	wheat germ
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*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 finish.

Source:

"From Dog Fancy Magazine, February 1999."

Canine Cookies

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

2Cs All-Purpose flour
1C whole wheat flour
1C cornmeal
 3/4 C regular wheat germ
 1/2 C non fat dry milk
1pkg. Active dry yeast
 1/4 C warm water
1can beef broth -- (10 3/4 oz.)
1 egg -- slightly beaten
1tbs. Milk

Combine the flours, cornmeal, wheat germ, dry milk in a very large bowl. Soften the yeast in the warm water and add it along with the beef broth to the dry ingredients. Mix well with hands, for dough will be very stiff. Divide dough into halves and roll each half out on a floured board to a thickness of 1/4". Cut into shapes with a cookie cutter. Place fairly close together on an ungreased baking sheet. Combine beaten egg and milk; brush over surface of each cookie. Bake in a 300F. oven for 45 minutes. Turn off oven heat but leave baking sheet with cookies in the oven to harden overnight. If you lack room in the oven for all of them, then just place them in a dry spot until they are quite hard. Makes 74 2" cookies with a total weight of 1 lb. 11 oz.

Canine Cookies2

Serving Size : 1 Preparation Time :0:00

Categories : Dog Biscuit Canine

Amount Ingredient -- Preparation Method

1/2cMilk powder
1 Egg, well beaten
2 1/2 c Flour
1/2ts Garlic/onion powder
1 1/2 tsBrown sugar
1/2 c Water
6 tb Gravy (100ml)
Baby food meat

Combine and shape into ball and roll on floured board. Use extra flour if needed. Cut. Bake at 350F for 25-30 minutes. Cool. Should be hard.

Canine Goulash

Aimee Fleck

Serving Size : 1 Preparation Time :0:00

Categories : Natural Feeding Recipes Wheat-Free

Amount Ingredient -- Preparation Method

1poundground beef -- *see Note
2Cs cooked brown rice
2cans vegetables -- *see Note
2wholeegg -- including shells
1can mackerel
2cloves garlic -- minced
1poundchicken liver -- or gizzards

Pulverize veggies and egg shells, 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 1 hr, 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.

Note: ground beef, ground turkey, ground venison, etc.

Note: Can use fresh veggies (about 3 Cs)- broccoli, asparagus, sweet potatoes, green beans, carrots, spinach, kale. CUT UP.

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

Source:

"Aimee Fleck"

CANINE/HUMAN CORN BREAD

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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1C	Cornmeal
1C	All-Purpose flour
4tsps.	Baking powder
1C	Milk
1	Egg -- beaten
1/2 C	Bacon grease or corn oil

Combine dry ingredients. Add liquids and beat until smooth. Pour into a greased, 8" square baking pan. Bake in a preheated 425F. oven 15-20 minutes. Yield: 16 (2") squares.

CAROB TREATS (Low Purine for Kidney Stone Prone Dogs)

Laura Toms, Dublin, OH

Serving Size : 1 Preparation Time :0:00

Categories : Special Health Needs Wheat-Free

Amount	Ingredient -- Preparation Method
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6Cs	white rice flour
1/8 C	peanut oil
1/8 C	safflower oil margarine
1Tbsp	brown sugar
2oz	carob chips (available in health food -- melted stores)
1C	water
1/4 C	molasses
1/2 C	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.

Because of the Schnauzer, Dalmatian, and certain other breeds' tendency toward urinary stone formation, diets and treats low in "purine-yielding ingredients" are advised. Every attempt has been made to ensure that this recipe uses relatively low purine ingredients, however I cannot guarantee that your dog will not have a reaction to these treats, either allergic or urinary. It is very important to monitor the pH of your dog's urine when introducing new foods and treats to its diet. The urinary pH should not deviate from the normal pH of 7.0 if all is well. If you note any deviation, you should contact your veterinarian immediately for a standard urinalysis to see if abnormal urinary crystals are forming which can "grow up" to become obstructing stones, or to detect other urinary problems. Also keep in mind that these treats should be fed in small amounts and are not meant to replace a well-balanced diet.

NOTES : from Laura Toms, Dublin, OH. "I got these recipes with dog-bone cookie cutters."

CARUSO'S OATMEAL COOKIES (for dogs)

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1C uncooked oatmeal
1/3 C margarine
1tsp canola oil
1 1/2 Cs hot water
3/4 C powdered milk
3/4 C cornmeal
1 egg -- beaten
2tsp. grated apple
1T.brown sugar
3Cs whole wheat flour

Mix hot water, oatmeal, margarine, & oil. Let stand 5 minutes. Add milk, cornmeal, egg, apple and brown sugar. Add flour 1/2 C 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 325 for 50 minutes. Let dry until hard.

Cat Cookies

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1C whole wheat flour
 1/4 C soy flour 1 tsp. catnip
1 egg 1/3 C milk 2 Tbsp. wheat germ
 1/3 C powdered milk
1Tbsp.unsulphered molasses
2Tbsp.butter or vegetable oil

Directions:

Preheat oven to 350 degrees. Mix dry ingredients together. Add molasses, egg, oil and milk. Roll out flat onto oiled cookie sheet and cut into small, cat bite-sized pieces. Bake for 20 minutes. Let cool and store in tightly sealed container.

NOTES : Credit: Massachusetts SPCA, Boston, MA.

Cheddar Cheese Cookies

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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1/2 lb.	Cheddar cheese -- grated
1 1/2 Cs	Whole wheat flour
1/4 lb.	Margarine -- softened
1/2 C	Wheat germ
1	Egg
1	Garlic clove -- minced
1/8 C	Milk

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

CHEDDARY DOG BISCUITS

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1c.rolled oats
 1/3 c.margarine
1c.boiling water
1tbsp.sugar
 3/4 c.cornmeal
1tsp. chicken or beef bouillon -- (1 to 2)
 1/2 c.milk
1c cheddar cheese (shredded)
1 egg -- beaten
2c.whole wheat flour -- (2 to 3)

Heat oven to 325 degrees. Grease cookie sheets. In large bowl, combine oats, margarine and boiling water; let stand for 10 minutes. Stir in cornmeal, sugar, milk, cheese and egg and bouillon; mix well. Add flour, 1 C at a time, mixing well after each addition to form a stiff dough. On a floured surface, knead 3-4 minutes. Roll out to 1/2-inch thickness and cut with cutter. Bake at 325 degrees for 35-45 minutes. Store loosely covered. Instead of sugar I add molasses. Also, I add garlic (1-2 teaspoons) powder and/or brewer's yeast. Makes 60 small biscuits.

CHEESE & GARLIC DOG TREATS

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1 1/2 c whole wheat flour
1 1/4 c grated Cheddar cheese
1/4 lb. corn oil margarine
1 clove garlic -- crushed

Grate the cheese and let stand until it reaches room temperature. Cream the cheese with the softened margarine, garlic, 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 degrees for 15 minutes or until slightly brown and firm.

Makes 2 to 3 dozen, depending on size.

CHEESE AND GARLIC DOG COOKIES (Low Purine)

Laura Toms, Dublin, OH

Serving Size : 1 Preparation Time :0:00

Categories : Special Health Needs Wheat-Free

Amount Ingredient -- Preparation Method

1 1/2 Cs white rice flour
1 1/4 Cs grated cheddar cheese
1/4 poundsafflower oil margarine
1clovegarlic -- crushed
1pinchsalt

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.

Because of the Schnauzer, Dalmatian, and certain other breeds' tendency toward urinary stone formation, diets and treats low in "purine-yielding ingredients" are advised. Every attempt has been made to ensure that this recipe uses relatively low purine ingredients, however I cannot guarantee that your dog will not have a reaction to these treats, either allergic or urinary. It is very important to monitor the pH of your dog's urine when introducing new foods and treats to its diet. The urinary pH should not deviate from the normal pH of 7.0 if all is well. If you note any deviation, you should contact your veterinarian immediately for a standard urinalysis to see if abnormal urinary crystals are forming which can "grow up" to become obstructing stones, or to detect other urinary problems. Also keep in mind that these treats should be fed in small amounts and are not meant to replace a well-balanced diet.

NOTES : Laura Toms, Dublin, OH

Cheese Biscuits

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

Yield: 1 batch

1c Oats -- rolled

1/3 c Butter

1c Water

3/4 c Cornmeal

1tbSugar

1t Bouillon -- beef

1/2 c Milk

4ozCheese -- cheddar; shredded

1 Egg -- beaten

3c 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 C 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 out 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 35 to 45 minutes or until golden brown. Cool completely.

<http://dogsaregods.hypermart.net/recipe07.htm>

NOTES : Misty's Treats Dog Biscuits--Cheese Flavored. Cheese is surprisingly popular with dogs. Give this little recipe a try - you may be quite surprised to find out your dog is a cheese lover.

CHEESE BONE DOG COOKIES

Serving Size : 0 Preparation Time :0:00

Categories : Dog Biscuits

Amount Ingredient -- Preparation Method

2c Unsifted all-purpose flour
1 1/4 c Shredded cheddar cheese
2c 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.

Cheese Crunchies

Serving Size : 1 Preparation Time :0:00

Categories : Dogs KitchenCanine

Amount Ingredient -- Preparation Method

3Cs whole wheat flour
1/2 tsp garlic powder
1/2 c bacon fat
1c.shredded mild cheddar cheese
1 egg
1c skim milk

Place flour and garlic powder 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 1/2" thick. Use a cookie cutter to cut out dough. Place cookies on a corn sprinkled cookie sheet. Bake at 325 degrees F. for about 45 minutes, until they start to brown. When all are baked, turn off oven and leave in oven overnight. Store in airtight container.

NOTES : Copyright © The Dog's Kitchen, at <http://dogskitchen.com/cookie.htm>

Cheese Crunchies from <http://dogskitchen.com/>

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

3 c.whole wheat flour
1/2 tsp. garlic salt
1/2 c.bacon fat
1c.shredded mild cheddar cheese
1 egg
1c skim milk

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 1/2" thick. Use a cookie cutter to cut out dough. Place cookies on a corn sprinkled cookie sheet. Bake at 325 degrees F. for about 45 minutes, until they start to brown. When all are baked, turn off oven and leave in oven overnight . Store in airtight container.

Cheese Multi-Grain Dog Biscuits

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1C Uncooked Oatmeal
 1/4 C Margarine
1 Egg -- Beaten
1 1/2 Cs Hot Water or Meat Juices
1C Cornmeal
 1/2 C Powdered Milk
1C Wheat Germ
4ozGrated Cheese -- (1 C)
3Cs Whole Wheat Flour

In large bowl pour hot water over oatmeal and margarine: let stand for 5 minutes. Stir in powdered milk, grated cheese, egg. Add cornmeal and wheat germ. Mix well. Add flour, 1/3 C 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 pounds.

Cheese Twists

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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2Cs	whole wheat flour
1/4 C	cornmeal
1/2 C	Parmesan Cheese
1	medium egg
3/4 C	water

Preheat oven to 325F. Combine all ingredients except 1/4 C Parmesan Cheese. Knead until thoroughly mixed. Using a teaspoon, scoop out dough and roll into quarter-sized balls. on a lightly floured surface, roll balls into pencil-shaped sticks. Roll into extra Parmesan Cheese until sticks are coated. Flatten with hands. Twist each stick 6-8 times and place on an ungreased baking sheet. Bake about 30 minutes. Cool on pan. Store in sealed container. Yield: 18 sticks. ENJOY !!!!!This is a recipe for all of you Dog Lovers. It came from The Three Dog Bakery in Kansas City. Your dogs will LOVE them.

Cheese Twists For Dogs, Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

2c Whole wheat flour
 1/4 c Cornmeal
1 Egg
 3/4 c Water
 1/2 c Grated Parmesan cheese

Combine all ingredients except 1/4 C Parmesan cheese. Knead until thoroughly mixed. Using a teaspoon, scoop out dough and roll into 1-inch balls. (Or, divide the dough in half, then into fourths and so on until you have 18 small pieces.) On a lightly-floured surface, roll the balls into pencil-shaped sticks. Roll sticks in remaining 1/4 C Parmesan cheese, then flatten them by hand or with a rolling pin. Twist each stick several times and place on an ungreased baking sheet. Bake in a preheated 325°F oven for 30 minutes. Let cool on pan. Store in a sealed container.

Source: Short Tails and Treats From Three Dog Bakery

<http://www.our-daily-bread.com/recipes/recipe/0487.htm>

NOTES : Yield: 18 Dog treats

Cheese Twists²

Recipe By :Linda Davis

Serving Size : 18Preparation Time :0:00

Amount Ingredient -- Preparation Method

***** NONE *****

Amount IngredientPreparation Method

2 Cs whole wheat flour

1/4 C yellow cornmeal

1egg

3/4 C water

1/2 C Parmesan cheese grated

1. Combine all ingredients except 1/4 C Parmesan cheese. Knead until thoroughly combined (you can use an electric mixer).
2. Using a teaspoon, scoop out dough and roll into 1-inch balls. (Or, divide the dough in half, then into fourths and so on until you have 18 small pieces.) On a lightly-floured surface, roll the balls into pencil-shaped sticks.
3. Roll sticks in remaining 1/4 C Parmesan cheese, then flatten them by hand or with a rolling pin. Twist each stick several times and place on an ungreased baking sheet.
4. Bake in a preheated 325 degree F. oven for 30 minutes.
5. Let cool on pan. Store in a sealed container in the refrigerator.

Cheese Yummies

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1 3/4 Cs grated Cheddar cheese
1/4 lb. corn oil margarine -- (1 stick)
1 1/2 Cs whole wheat flour

Grate cheese and let it become room temperature. Cream cheese with margarine and flour. form into 2 logs, about 2" in diameter. chill in refrigerator. Cut into 1/4" slices and place on a greased baking sheet. Bake at 375F. until slightly brown and firm, about 15 minutes. Make 3 dozen yummys with total weight of 13 ounces.

Chef-Fido Complimentary Dog Biscuit Recipe

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

<http://www.chef-fido.com/recipe.htm>

3/4 C Hot Water or Meat Juices
1/3 C Margarine
1/2 C Powdered Milk
1/2 TeaspoonSalt
1 Egg -- Beaten
3C Whole Wheat Flour

~d baking sheet and bake at 325 degrees fo -- salt, and egg. Add f
water over margarine. Stir in powdered
milk

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09, 2000.

Chevelle's Favorite Liver Cookies

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

Put 1 lb. of raw liver through a grinder -- along with about 3
cloves of
garlic.

Add 1/4 C grated parmesan
1/2 C grated cheddar cheese
1/2 C cut grated carrots (or any other leftover
veggies you have)
1C flour
1/2 C cornmeal (or more) to bind it all
together.

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. (Lately I've been baking it for about
20 minutes at 350, then turning the oven down to 200 and letting it go
slowly for about 20 more). When it is done, peel off the tin foil, break the
liver into pieces, and then freeze in packages to fit your needs. These
cookies 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! My dogs even love it right from the freezer!

To make a crunchy bait, bake til it looks like a biscuit. Freeze unused
portions in sealed bags.

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Chicken Liver Cookies

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

2Cs Flour
3tbs. Vegetable oil
1C Wheat germ **
1 Egg -- lightly beaten
 1/2 C Chicken broth
2tsp. Chopped parsley
1C Chopped chicken liver -- Cooked

Preheat oven to 400F. Combine flour and **cornmeal. In separate bowl, beat egg with oil, then add broth & parsley, mix well. Add dry ingred. 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.

**PERSONAL NOTE from Ursula R. Taylor - folks this was as imported - but you'll notice that in the ingredients wheat germ is listed in the directions it says cornmeal - so I think I might try it with either of them but perhaps with the wheat germ first.

Chicken Liver Treats

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1poundchicken livers

1 1/2 Cs cornmeal

2 eggs

1/2 C dry milk

2TbIs molasses

2large cloves 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.

Chicken-flavored Dog Biscuits

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2 1/2 tsp dry yeast
1/4 c.warm water (105-110deg. F.)
1 egg
1c Chicken broth -- slightly warmed
1c Whole Wheat Flour
1/2 C Rye Flour -- optional
1/2 c Cornmeal
1c.Cracked Wheat
1 1/2 c All-purpose Flour

In a large bowl,dissolve yeast in warm water. Add one beaten egg, and the warmed chicken broth. Add all flour except the all-purpose flour and mix well. Slowly add all-purpose flour till a stiff dough is formed and it can be kneaded by hand. Knead for only a couple minutes, just enough to get the dough to hold together. Roll out dough about 1/4" thick and cut with cookie cutters. Place biscuits on a large cookie tray and place directly in a 300 deg. F. oven, they don't need to rise. Bake for 45 min. and then turn off the oven. You can let them sit in the oven overnight and in the morning they will be real hard and good for your dog's teeth.

You could also vary this recipe by adding milk for a milk-bone type biscuit or shortening for a little extra fat. Try different liquids and even honey or molasses. Check with your veterinarian for any other nutritional suggestions.

<http://www.chatham.org/chatham/darlene/dogbiscuits.html>

Cold Day Delight

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1C cornmeal
1C bacon pieces
 1/2 C chopped ham
3 eggs
 1/4 C bacon grease
 1/2 C whole milk

Pour cornmeal, bacon pieces, ham, eggs, bacon grease, milk together in a cooking pot. Mix well and put on stove to simmer about twenty five minutes, after thickening, add water to make into mush. Cook on medium for thirty minutes till it smells good. Let cool and your dogs will be there waiting.

, Submitted by Stoney Lawson

COLLIE FLOWERS, Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

4Cs whole wheat flour
1/2 C cornmeal
1/2 C rolled oats
1 egg
2TBSPvegetable oil
1teaspoonfresh chopped mint
Juice from one small orange
1 2/3 Cs water

Mix all the ingredients together then turn out onto a lightly floured surface and knead. Roll out dough to about 1/8-inch thickness and cut out flower shapes. Place on a baking sheet that has been sprayed with a nonstick spray and bake at 350 for 45 minutes.

Pink Dipping Sauce: 3 Cs vanilla chips 1 TBSP beet powder 1
teaspoon vegetable oil
Yellow Dipping Sauce: 3 Cs vanilla chips 1 TBSP turmeric powder
1 teaspoon vegetable oil
Green Dipping Sauce: 3 Cs vanilla chips 1 TBSP spinach powder 1
teaspoon vegetable powder

In 3 separate double boilers melt the vanilla chips and add vegetable oil and colorings. Dip the tips of the flowers into the color desired and place on a pan lined with wax paper. Yield: 12 pieces

Cookies a la Rufus

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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3/4 C	Wheat germ
3/4 C	Powdered milk
1	Egg
1Jar	baby meat - preferably Liver or beef
1/2 Jar	water

Mix well and drop on a cookie sheet. The cookies should be the size of a quarter. Bake for 20 minutes at 350F. or microwave on HIGH for 7-12 minutes. Refrigerate.

Tester's note: Nice crunchy texture (perfect for burying in sofa cushions).

Cool Me Down Baby

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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1can	chicken or beef broth
1/2 can	water (use broth can)

Mix the broth of your choice with the water, pour into ice cube trays, freeze, and serve frozen. This great for dogs in hot climates.

, Submitted by Allison & Boris

Critter Crunchie

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1 1/2 Cs Cornmeal
1C Vegetable oil
2tbs. Vegetable oil
2Cs Beef bouillon
6Cs Whole wheat flour
1 Egg

Preheat oven to 350F. Mix all ingredients, roll out to 1/4" thick, cut into shapes. Bake 35-40 minutes. This was transferred as Linda posted it but I think the 2 tbs. vegetable oil is probably is to be used to grease cookie sheets.

DAILY DROOL PEANUT BUTTER BASSET BISCUITS

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

4Cs whole wheat flour

2Cs oatmeal

1/2 C chunky peanut butter (Caruso likes EXTRA -- (1/2 to 3/4 chunky)

2 1/2 Cs 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 Delights, from Pets Are Loving Support (P.A.L.S.)

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

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

This recipe was provided by the Pets Are Loving Support (P.A.L.S.) organization in Charlotte, NC with the permission of Karen Williams and "Lucy & Gabe". Daisy found a recipe for a turkey loaf that might satisfy the most finicky of pooches.

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!

DAISY'S PEANUT BUTTER BISCUITS

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

3Cs whole wheat flour
1C cornmeal
1C quick oats - uncooked
1Cs hot water
1C olive or vegetable oil
2 eggs- lightly beaten
3TBSPpeanut butter- smooth -- (3 to 4)
2TBSPyour favorite nutritional supplement -- (2 to 3)

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)

Darlene's Favorite Dog "Cookie", Low Fat

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

2Cs rye flour

1/2 C vegetable oil

2/3 C warm water

1/2 C white flour

1/4 C cornmeal

My favorite dog "cookie" (low-fat, low-calorie, about 20 calories per 4" cookie).

Mix well. I usually add about 1/4 tsp either vanilla or mint flavor. Roll out to 1/4" thick. Cut into shapes (I usually use about a 3-4" bone-shape cutter). Bake on lightly greased cookie sheet for 30 minutes at 350 degrees.

<http://www.geocities.com/Heartland/Ranch/1011/dog.htm>

NOTES : Contributed by Darlene Stever, Moksgm'ol Newfs

Dawg Bonez from Ginny Dunbar on Click/Train List

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1C White flour
1C Whole Wheat flour
 1/2 C Wheat germ
 1/2 tsp. Brewer's yeast
 1/2 C Dry milk [low-fat]
a pinch Salt
6Tbsp.Chilled bacon fat [or Crisco]
1 Egg [beaten]
 1/2 C Water
--Greased cookie sheet

Preheat oven to 325.

Add dry ingredients to a bowl, then cut in the fat as you would pie crust. (You can do this in a food processor too--blend until it forms little pieces.

Then, add egg and enough water to make a stiff dough (in a processor, this will form a large ball). Turn out on level, floured surface and knead 2-3 mins. Then roll out dough to 1/2 inch. Cut with dog-bone shape cookie cutter or shape by hand into "bones". Bake at 325 degrees for 25 mins.(til golden) on greased cookie sheet.

Store in an airtight tin. Will keep up to 3 wks. IF they last that long. They will freeze but may soften when thawed.

from Ginny Dunbar on Click/Train List

<http://www.hypercon.com/doginfo/dogsection/cookbook/cbbait.html>

Delivery Men Snaps, Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1/2 C molasses
2TBSP honey
1/2 C water
1/4 C vegetable oil
3Cs all-purpose flour
1teaspoon baking soda
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
2TBSP ground ginger
1/4 C raisins

Preheat the oven to 350 degrees. Grease a baking sheet and set aside.

In a mixing bowl, combine the molasses, honey, water and oil. In another bowl, mix the flour, baking soda, cinnamon, cloves, ginger, and raisins. Stir dry mixture into the molasses mixture until well-blended.

On a lightly floured surface, knead and roll out the dough to 1/4-inch thick, then cut out the shapes. Place on the baking sheet, and bake for 20 minutes. Cool on a rack, then store in a sealed container.

Makes about 18 crispy, crunchy delivery men cookies.
From Mo Plummer, Three Dog Bakery

This recipe is recommended for the beginning cook.

DEODORIZER FOR SKUNKS

Serving Size : 1 Preparation Time :0:00

Categories : Non-Food How-To's

Amount	Ingredient --	Preparation Method
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***** NONE *****

Harris and Lynda went camping with Katy (Es-Stardust Rookie of the Year) and Zeke out in west Texas. Katy took advantage of their forgetting to zip the tent shut and went exploring in the middle of the night. Her adventure ended when she met the skunk.

What a terrible trip home. They stopped at a convenience store (not much else out there except sagebrush, tumbleweeds, and mesquite trees) and bought all the tomato juice. The store just didn't stock enough for a full grown Akita. Besides, tomato juice just cuts the odor and turns the dog pink.

Skunks have good aiming abilities, so if your dog is the bullseye, be sure to check the face and muzzle first. You're looking for about a half-teaspoon blob of thick material with the consistency of olive-oil along with a little clotted, whitish stuff. Wick this up into a piece of paper towel or rag before you or the dog rub over the spot and spread it. Your task will be much easier.

You might consider adding one deodorizer to your camp kit in case you end up like Harris and Lynda--Massengill's Disposable Douche. If you have a large dog, you might take several bottles, but by all reports, it is quite effective in reducing the odor. The good dog-odor neutralizers, like Odormute or Champ, are also effective. Just remember, these may not be good for the dog's skin and probably shouldn't be licked off by him.

The following solution comes from a college chemist and has little to no shelf-life because the hydrogen peroxide quickly breaks down. However, the ingredients are very easy to find. Just mix them up and sponge on the dog. This mixture is purported to be the best of all!

Ingredients

1 qt. Hydrogen Peroxide

1/4 C baking soda

1 tsp or so of a liquid soap like Dawn or Palmolive or shampoo. Baby shampoo won't hurt the eyes.

Mix the soda and soap together and then add the peroxide. Use immediately. Discard after use. The ingredients quickly break down and are not reusable.

First, see if you can find the spot where the dog was sprayed and blot it with a paper towel. Then, pour this mixture over the dog, and the smell will be gone. Be careful around the eyes.

Received from Lee Love, Akita L, by way of H. Snyder, on Scent-L

DIXIE'S DELIGHTS By Ann Shaw

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

- 1 ripe banana
1/2 C peanut butter
1/4 C wheat germ
1/4 C 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.

You may want to double this recipe so your pet can share!

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

DOG AND CAT BISCUITS

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2c.whole wheat flour

1/2 c.cornmeal

2/3 c.water

6tbsp.oil

Mix all together. Cut into shapes and bake at 350 degrees for 35 to 40 minutes.

DOG BISCUITS

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1c whole wheat flour

1c white flour

1/2 c powdered milk

1/2 c wheat germ

6tbsp shortening

1 egg -- slightly beaten

1tsp brown sugar

1/2 c cold water

A special treat for your dog, cutters may be purchased at kitchen specialty stores. Stir dry ingredients well and then cut in the shortening. Stir egg and brown sugar into the flour mixture. Blend in water. Knead dough 10 to 12 strokes. Flour surface if dough sticks. Roll dough out to approximately 3/8 inches. Cut with a bone shaped cookie cutter. Bake at 325 degrees for 30 minutes or until dough is firm to the touch. Makes about 40.

DOG BISCUITS DELUXE

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2c whole wheat flour
 1/4 c cornmeal
 1/2 c soy flour
1tsp. bone meal
 1/2 tsp SEA salt -- optional
 1/4 c.sunflower seeds (or pumpkin seeds)
2tbsp oil -- melted butter or
fat
 1/4 c.unsulfured molasses
2 eggs -- mixed with 1/4 c.
milk

Mix dry ingredients and seeds together. Add oil, molasses and all but 1 TBSP of egg/milk mixture. Add more milk if needed to make firm dough. Knead a few minutes, let dough rest 1/2 hour or more. Roll out 1/2". Cut into shapes and brush with the rest of the egg/milk mixture. Bake on cookie sheets at 350 degrees for 30 minutes or until lightly toasted. To make biscuits harder, leave them in the oven with the heat turned off for an hour or more.

DOG BISCUITS FOR YOUR FAVORITE DOG

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2c whole wheat flour

1c cornmeal

2/3 c Brewer's yeast

2tsp garlic powder

2 egg yolks

3 beef or chicken bouillon cubes dissolved

in 1 and 1/2 c. boiling water

Preheat oven to 375 degrees. Mix well. Working with half the dough at a time, roll dough to 3/8 inch thickness. Cut into desired shapes. Bake for 20 minutes on ungreased cookie sheet. Turn oven off but leave biscuits in oven until crunchy. Makes about 1 pound of dog biscuits that you dog is sure to love.

DOG BISCUITS10

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2 1/2 c whole wheat flour

1/2 c dry milk

1tsp sugar

6tbsp margarine

1 egg

Mix all ingredients with 1/2 C cold water. Knead for 3 minutes. Roll 1/2 inch thick. Bake on greased

cookie sheet after cutting into desired shapes approximately 30 minutes at 350 degrees.

Variations: add 2

to 3 TBSP of chicken or beef bouillon, or dried soup mix or liver powder.

DOG BISCUITS11

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

4c whole wheat flour

2 eggs

1c.broth -- chicken, beef, etc.

1tsp onion powder

1tsp garlic powder

1 1/2 tsp wheat germ -- (1 1/2 to 2)

Mix, roll, cut and bake at 350 degrees until hard.

DOG BISCUITS12

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

3c flour

2 eggs

1tsp garlic powder

Water

Add all together to make a stiff dough. Roll out, cut in strips or round circles. Bake 15 to 20 minutes at 350 degrees. Store in airtight container.

DOG BISCUITS13

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2c.whole wheat flour (I used white flour and
1/4 c. wheat bran and a little more
liquid)

1/4 c.cornmeal (Use extra cornmeal to dust
counter top when rolling dough)

1/4 c.wheat germ

1/4 c.milk

1 egg -- beaten

1/4 c.chicken or beef broth

1lg. clove garlic -- crushed or minced
fine

1tbsp.soft margarine or 2 tbsp. oil

(Can add some grated carrots or 1 tbsp. molasses)

Preheat oven to 375 degrees. Sift dry ingredients together. Mix liquid ingredients in
separate bowl.

Gradually add liquid to dry ingredients with a sturdy spoon. Add garlic and margarine or
2 TBSP oil.Add cornmeal to stiffen the mixture (if needed) for an easily rolling
consistency. Lightly sprinkle cornmeal on counter, roll dough out to a thickness of 1/8
inch. Use your dog's favorite cookie cutter.

Place biscuits on cookie sheet. Bake 15 to 20 minutes. Cool biscuits before feeding or
storing. If not used quickly, store in freezer. They are preservative free.

DOG BISCUITS14

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1c whole wheat flour
1c white flour
 1/2 c wheat germ
 1/2 c dry milk
6tbsp lard -- margarine, or bacon
fat
1 egg -- mixed with 1 tsp.
brown sugar
 1/2 c water

Mix first 4 ingredients in bowl; cut in shortening. Add egg with sugar, then water. Knead until pliable; roll out on floured board and cut in any shape. Put on greased cookie sheets and bake 1/2 hour at 325 degrees. For harder cookies, leave in oven to cool. I enjoy making these at Christmas and cutting them with holiday cutters and give them to dogs of my friends and neighbors.

DOG BISCUITS16

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2 1/2 c whole wheat flour

1/2 c powdered milk

1/2 tsp. powder garlic

6tbsp.meat dripping*

1 egg

1tsp brown sugar

1/2 c ice water

*(Bacon drippings are good or from a roast). Combine all dry ingredients. Cut in shortening until cornmeal like in texture. Mix in beaten egg - add cold water to form a ball. With hands, pat mixture onto a cookie sheet to 1/2 inch thickness - mark into squares. Or pat out and cut into dogbone shapes with cookie cutter. Put on lightly greased cookie sheet. Bake 25 minutes in 350 degree oven.

DOG BISCUITS17

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

3 1/2 c white flour
2c whole wheat flour
1c.corn meal
1c rye flour
2c.cracked wheat
1/2 c dry milk
1pkg yeast
1/4 c warm water
3c.chicken or beef broth
1tsp. milk mixed with 1 beaten egg

Heat oven to 300 degrees. Mix flours, milk together. Dissolve yeast in warm water. Add to dry ingredients with broth and stir until dough forms a ball. Roll 1/4 inch thick. Cut out with a bone cookie cutter or favorite shape. Brush with egg and milk mixture. Bake 45 minutes. Turn off oven and let dry overnight. Makes 35 to 40 biscuits. We make these at Christmas for our dog.

DOG BISCUITS2

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

4c.flour
3c.oatmeal
4tbsp.oil
1 egg
2tbsp.brown sugar
2c.water
1 beef bouillon

Mix together. Add Mix. Shape as desired. Bake at 300 degrees for 1 hour.

DOG BISCUITS3

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2 1/2 c whole wheat flour

1/2 tsp. garlic powder

1 egg -- beaten

1/2 c ice water

1/2 c.powdered dry milk

6tbsp margarine

1tsp brown sugar

Preheat oven to 350 degrees. Combine flour, dry milk, and sugar. Cut in shortening until mixture resembles cornmeal. Mix in egg. Add enough water so that mixture forms a ball. Pat out dough 1/2-inch thick with fingers on a lightly oiled cookie sheet. Cut with doggie biscuit cutter and remove scraps. Pat out scraps and proceed as before. Bake 25-30 minutes. Remove from oven and cool on cake rack.

DOG BISCUITS4

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2c.whole wheat flour
1/4 c.white or yellow corn meal
1/4 c.wheat germ
1/4 c.milk
1 egg
1/4 c.chicken or beef broth
1lg. garlic clove -- crushed
1tbsp.soft margarine

Preheat oven to 375 degrees. Mix dry ingredients in a large bowl. Mix wet ingredients in another bowl.

Add wet ingredients to dry. Stir steadily with a spoon. Add garlic and margarine. (Add extra corn meal,

if mix is not of dough consistency.) Flour board; roll dough to 1/8 inch thickness. Use boned shaped

cookie cutter or form dough into bone shapes. Bake on greased cookie sheet 15-20 minutes. Cool and

serve to your favorite canine.

DOG BISCUITS5

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2c.flour
2c.whole wheat flour
2c.boiling water
4 bouillon cubes
3tbsp.vegetable oil
1tsp. baking powder

Mix all ingredients. Roll out 1/4" thick on floured surface. Cut with cutters in desired shape. Bake at 350 degrees for half an hour. Let set overnight.

Abby and Shamrock really wolf these down. (So does the human, Mike)

DOG BISCUITS7

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

3 1/2 c white flour
2c whole wheat flour
1c rye flour
2c.bulgur (cracker wheat)
1/2 c nonfat dry milk
2c chicken stock
1pkg active dry yeast
1tbsp milk
1 egg

Combine all dry ingredients. Dissolve yeast in 1/4 C of warm water, then add to the chicken stock.

Mix into the dry ingredients. Roll to 1/4 inch on board sprinkled with cornmeal. Cut out shapes with cookie cutter. Mix 1 TBSP milk with egg and brush over cookies (for shine). Bake at 300 degrees for 45 minutes. Leave in oven overnight to make them bone hard.

NOTE: Though intended for dogs, some people find they taste better than some health foods!

DOG BISCUITS8

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

3 1/2 c flour
2c whole wheat flour
1c rye flour
1c.corn meal
2c.chicken or meat stock
2c.cracked wheat
 1/2 c powdered milk
 1/8 tsp SEA salt -- optional
1pkg yeast
1tbsp.milk (to be brushed on)

Mix dry ingredients (except yeast). Dissolve yeast in warm water. Add dry mixture; mix well. Roll into 1/2 inch thickness on ungreased sheet. Cut into squares, brush with milk. Bake 45 minutes at 300 degrees; then turn off oven and leave in overnight to harden. Whole wheat and/or white flour may be substituted for grainier flour if you wish.

DOG BISCUITS9

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1/2 c.quick oats
1/2 c.corn meal
3/4 c.wheat germ
1 1/4 c.white flour
1/2 tsp. garlic powder
1/4 c.vegetable oil
1/2 c.beef or chicken stock

Mix above ingredients in a bowl until dough forms. On floured board, roll dough out. With cookie cutter, cut biscuits. Lay biscuits on a cookie sheet sprayed with Pam. Cook in 350 degree oven until brown, about 40 minutes. Our dogs go crazy for them.

DOG BONE BISCUITS

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2 eggs
2tbsp soy flour
2tbsp wheat germ
2tbsp.instant nonfat dry milk
4tbsp water
2c whole wheat flour

Preheat oven to 350 degrees. Use ungreased cookie sheets. Break the eggs into a large bowl and stir until well blended. Add the soy flour, wheat germ, dry milk, and water and stir until smooth. Add the flour and mix into the egg mixture; you can do this with a spoon, but your hands work better. The dough will be stiff and dry and don't worry about the bits of flour and crumbs left in the bowl. Remove the ball of dough to a working space, pat it into a rectangle 3 inches wide and 1/2 inch thick, then cut it into bones 3/4 inch wide. Place 1 inch apart on a cookie sheet. Bake for 25 minutes on one side and turn over and bake for 25 minutes on the other side. Remove and cool on racks. Yield: 16 bones.

DOG BONE BISCUITS2

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2c cornmeal
1c grated Parmesan cheese
3/4 c vegetable oil -- melted meat or
bacon fat, drained oil from canned tuna
or a combination of fats
1/2 c.water or broth

Preheat oven to moderate 300 degrees. Combine flour, cornmeal, and cheese in medium-size bowl. Stir in oil until mixture is crumbly. Stir in water until well mixed. Roll dough out on lightly floured surface to 1/2 inch thickness. Use 4 or 5-inch dog-bone cookie cutter or large biscuit cutter to cut out biscuits.

Transfer to ungreased baking sheet. Press scraps together to cut out more biscuits. Bake for 45 minutes.

Transfer to rack to cool completely. Store biscuits in covered container in refrigerator.

NOTE: For harder

biscuits; more like store-bought, omit oil or fat and increase water or broth to 1 C. Stir in 1 egg with liquid. Bake as above. Turn off oven, leaving biscuits in turned-off oven until completely cooled.

NOTES : Cornmeal gives these biscuits the crunch dogs love. Makes about 2 dozen large biscuits.

DOG CAROB TREATS (for pups with a taste for chocolate)

Serving Size : 1 Preparation Time :0:00
Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

- 3c.whole wheat flour
 1/2 c.wheat germ
2 1/2 c.oatmeal
 1/8 c.peanut oil
 1/8 c.corn oil margarine
1tbsp.brown sugar
2oz. Carob chips -- melted
(available in health food stores)
 1/4 c.molasses
1c.water
 1/2 c.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 squares 1/2 inch thick. Bake at 300 degrees for 1 hour. Makes 2 to 3 dozen.

DOG COOKIES WITH CHICKEN BROTH

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2c.whole wheat flour
 2/3 c.yellow cornmeal
 1/2 c.sunflower seeds -- shelled
2tbsp.corn oil
 1/2 c.chicken broth
2 eggs -- mixed with 1/4 c.
low-fat milk
1 egg -- beaten

Heat oven to 350 degrees. In a large bowl, mix together flour, cornmeal and seeds. Add oil, broth and egg mixture. The dough should be firm. Let sit 15-20 minutes. On a lightly floured surface, roll out dough 1/4 inch thick. Cut into shapes and brush with beaten egg. Bake for 25-35 minutes, until golden brown. Remove and cool. Store in airtight container.

Dog Biscuit - Cheese Flavored

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1c Rolled oats
 1/3 c Margarine
1c Boiling water
 3/4 c Cornmeal
1tbSugar
1tsp. chicken or beef flavored instant bouillon -- (1 to 2)
 1/2 c Milk
4ozshredded cheddar cheese -- (1 C)
1 Egg -- beaten
2c To 3 Cs all-purpose OR whole wheat
flour.

Heat oven to 325 degrees. Grease cookie sheets. In large bowl, combine rolled oats, margarine and boiling water; let stand 10 minutes. Stir in cornmeal, sugar, bouillon, milk, cheese and egg; mix well.

Lightly spoon flour into measuring C; level off. Add flour 1 C 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 out dough to 1/2 inch thickness, cut with bone shaped cookie cutter. Place 1 inch apart on greased cookie sheets. Bake at 325 degrees for 35 to 45 minutes on until golden brown. Cool completely. Store loosely covered. Makes 3 1/2 dozen large dog biscuits or 8 dozen small dog biscuits.

NOTES : Yet another type of cheese biscuit. This one is very popular with trainers in the United-States or so I hear.

Dog Biscuits

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

3 1/2 c Flour -- all-purpose
2c Flour -- whole-wheat
1c Flour -- rye
1c Cornmeal
2c Cracked wheat (bulgur)
 1/2 c Dry milk powder (non-fat)
2c Chicken stock
 1/4 ozDry yeast -- active (one package)
1 Egg
1T Milk

Instructions:

Preheat oven to 300 degrees F. Combine, in a big bowl, the flours, cornmeal, milk powder.

In a separate bowl, dissolve yeast in about 1/4 C lukewarm water; let it sit for a few minutes, until it bubbles. Add the chicken stock to the yeast mixture. Mix well. Add the liquid to the dry ingredients. Knead about 3 minutes. The dough should be stiff. Flour a board with cornmeal and roll out the dough to a thickness of about 1/4 inch. Cut out biscuits with cookie cutters in appropriate shapes, and place on ungreased cookie sheets. Mix the egg and milk and use to brush tops of biscuits (for shine), then bake the biscuits for 45 minutes at 300 degrees F. Turn off the heat and leave biscuits in the oven overnight. This will make the biscuits be bone-hard. Though these are intended for dogs, people find them better tasting than many health foods.

NOTES:

* Homemade meatless dog biscuits -- This strange and wonderful recipe appeared in our hometown paper's consumer column, for making doggie Christmas presents! Although they are meatless, they are not vegetarian, as they contain chicken broth. However, your dog is quite unlikely to be a strict vegetarian. Yield: Several dozen. These make a dandy birthday or Christmas present for your favorite friend's dog.

Anne Hill Wiebe

University of Texas Computation Center, Austin, Texas, USA

Dog Biscuits #1

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1 1/2 Cs Flour
1 1/2 Cs Whole wheat flour
1tsp. Garlic powder
1C Rye flour
1 Egg
1C Oats
 1/2 C Vegetable oil
1C Cornmeal
1 3/4 Cs Beef broth
 1/4 C Liver powder -- available in health
food stores

Place oven rack in upper third of oven. Heat oven to 300F. Line a cookie sheet with foil. Mix flours and all other 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 heart shapes with floured heart cookie cutter or pattern cut from cardboard (2" dia. for small dog; 3 1/2" for large). If using pattern, flour top of dough first. Place hearts 1" apart on foil-covered cookie sheet. Reroll scraps. With a skewer prick a line of dots halfway through dough 1/4" from sides and down centers. Bake for 2 hours. Turn the oven off, 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 1/2" hearts.

DOG BISCUITS #1 (Low Purine for Kidney Stone Prone Dogs)

Serving Size : 1 Preparation Time :0:00

Categories : Special Health Needs Wheat-Free

Amount Ingredient -- Preparation Method

2Cs white rice flour
 1/2 C soy flour
 1/4 C corn meal
1tsp salt
2Tbspsbutter or vegetable oil
2 eggs mixed with 1/4 C milk
 1/4 C unsulphered molasses
 1/2 C 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.

Because of the Schnauzer, Dalmatian, and certain other breeds' tendency toward urinary stone formation, diets and treats low in "purine-yielding ingredients" are advised. Every attempt has been made to ensure that this recipe uses relatively low purine ingredients, however I cannot guarantee that your dog will not have a reaction to these treats, either allergic or urinary. It is very important to monitor the pH of your dog's urine when introducing new foods and treats to its diet. The urinary pH should not deviate from the normal pH of 7.0 if all is well. If you note any deviation, you should contact your veterinarian immediately for a standard urinalysis to see if abnormal urinary crystals are forming which can "grow up" to become obstructing stones, or to detect other urinary problems. Also keep in mind that these treats should be fed in small amounts and are not meant to replace a well-balanced diet.

NOTES : from the MSPCA, Boston, MA

Dog Biscuits #2

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

(Because it calls for such odd ingredients as rye flour and liver powder

--

which may be hard to find - - it seems likely you could skip them and substitute more of the whole wheat or regular flours in their place.)

1 1/2 Cs flour
1 1/2 Cs whole wheat flour
1 C rye flour
1 C oats
1 C cornmeal
1/4 C liver powder (available in health food stores)
1 tsp. garlic powder
1 egg
1/2 C vegetable oil
1 3/4 C beef broth

Mix flours and all other 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 with cookie cutter into desired shapes. Prick with the tines of a fork halfway through each biscuit and bake on foil-covered cookie sheets for 2 hours at 300F. Turn the heat off, but keep the biscuits in the oven till they've hardened. Store up to three months in plastic bag.

DOG BISCUITS #2 (Low Purine for Kidney Stone Prone Dogs)

Serving Size : 0 Preparation Time :0:00

Categories : Special Health Needs

Amount Ingredient -- Preparation Method

1C white rice flour
1 1/2 C all-purpose flour
1tsp brown sugar
6Tbspssafflower margarine
1tsp garlic powder
1/2 tsp salt
1/2 C water
1/2 C dry milk powder
1 egg
1tsp grated carrot (optional)
1tsp grated cheese (optional)

Preheat oven to 325 degrees. Combine flours, milk, margarine - 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.

NOTES : from Michelle Jordan, TCHS Shelter Manager

Dog Biscuits #22

(Sara Ayers <ayers@wadsworth.org>)

Serving Size : 1 Preparation Time :0:00

Categories : Bread-Bakers Mailing List Miscellaneous & Tips

Amount	Ingredient -- Preparation Method
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2 1/2 Cs whole wheat flour

1/2 C powdered milk

2Cloves garlic -- pressed

1TBSP wheat germ

1TBSP nutritional yeast -- optional

6TBSPbacon grease or peanut butter

1 egg

1C water

Preheat oven to 350. Combine the ingredients. Roll out to 1/4 inch thick and cut out with cookie cutters. Bake at 20-25 minutes.Allow the cookies to cool before serving.

Allowing them to sit out overnight will make them harder, which is good for cleaning doggie teeth.

Dog Biscuits #3

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

3 1/2 Cs All-Purpose flour
2Cs Whole-wheat flour
1C Rye flour
2Cs Bulgur
1C Cornmeal
1/2 C Instant nonfat dry milk
1pkg. Dry yeast
1/4 C Water (110F. to 115F.)
2Cs Chicken broth -- (2 to 3)
1 Egg
1tbs. Milk

In large bowl, mix all dry ingredients except yeast. Sprinkle yeast over warm water and stir dissolve. Add yeast mixture and 2 Cs 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. This recipe is from a wonderful old pamphlet put out by Ohio State University for the state 4-H program during World War II.

DOG BISCUITS #3 (Low Purine for Kidney Stone Prone Dogs)

Serving Size : 1 Preparation Time :0:00
Categories : Special Health Needs Wheat-Free

Amount Ingredient -- Preparation Method

1/2 C cornmeal
2Cs white rice flour
6Tbsp oil
2/3 C water

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.

Because of the Schnauzer, Dalmatian, and certain other breeds' tendency toward urinary stone formation, diets and treats low in "purine-yielding ingredients" are advised. Every attempt has been made to ensure that this recipe uses relatively low purine ingredients, however I cannot guarantee that your dog will not have a reaction to these treats, either allergic or urinary. It is very important to monitor the pH of your dog's urine when introducing new foods and treats to its diet. The urinary pH should not deviate from the normal pH of 7.0 if all is well. If you note any deviation, you should contact your veterinarian immediately for a standard urinalysis to see if abnormal urinary crystals are forming which can "grow up" to become obstructing stones, or to detect other urinary problems. Also keep in mind that these treats should be fed in small amounts and are not meant to replace a well-balanced diet.

NOTES : from The Peninsula Humane Society, San Mateo, CA

Dog Biscuits #32

Breads by Machine, Linda Rehberg

Serving Size : 1 Preparation Time :0:00

Categories : Bread-Bakers Mailing List Low Fat
Bread Machine Miscellaneous & Tips

Amount Ingredient -- Preparation Method

3/4 C Beef broth -- 1/2 c
- or chicken or vegetable --
1 Egg -- 1 ea
3TBSP Oil -- 2 tb
1C All-purpose flour -- 3/4 c
1C Whole-wheat flour -- 3/4 c
1/3 C Bulgur -- ** 2 tb
1/3 C Wheat germ -- 2 tb
1/3 C Bran -- 2 tb
1/4 C Nonfat dry milk -- 3 tb
1/4 sprig Garlic powder -- 1/4 tsp
1 1/2 teaspoons Yeast -- 1 1/2 tsp

****If you don't have bulgur, try substituting something like a 7-grain cereal. Ingredients in first column is for 1 1/2 lb. Those quantities listed after ingredients are for 1 lb.

Place ingredients in bread pan according to manufacturer's directions and press "Dough" cycle. When machine beeps, remove dough to lightly floured countertop and with a rolling pin, roll dough out to 1/4" thickness. Using a dog bone cookie cutter (or any small seasonal cookie cutters), cut out dog biscuits and place on a lightly greased cookie sheet or one sprinkled with cornmeal. Reroll scraps and repeat till all dough is used up. Place in a warm location and let rise 30 minutes. Bake at 325 for 30 minutes until brown and no longer soft. Place on a rack to cool. Store in an airtight container.

Formatted into MM by Ursula R. Taylor.

>From: "Peg Doolin, Sean Center" <pegsean@together.net>

Dog Biscuits #4

(Peg Doolin, Sean Center <pegsean@together.net>)

Serving Size : 1 Preparation Time :0:00

Categories : Bread-Bakers Mailing List Miscellaneous & Tips

Amount Ingredient -- Preparation Method

1C Beef stock
- or chicken or vegetable stock
1C Bread OR all-purpose flour
1C Whole wheat or rye flour
--OR other dark flour
1C Bulgar wheat
 1/4 C Non-fat dry milk powder
1 1/2 teaspoons Yeast

Yield: 30 Cookies

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. Sam the Wonder Dog adores them.

Dog Biscuits #5

Washington Post

Serving Size : 1 Preparation Time :0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount Ingredient -- Preparation Method

1C whole wheat flour

1C all-purpose flour

1/3 C cornmeal

2Tbsp.vegetable oil

2 bouillon cubes

- (i used beef)

1C boiling water

1. combine first four ingredients in a large bowl. mix well
2. dissolve bouillon cubes in boiling water
3. add bouillon to flour mixture. mix to make a stiff dough.
4. roll onto a floured surface. cut into shapes with a cookie cutter.
5. bake in a pre-heated 300 degree oven for 30 minutes. let stand overnight to harden.

NOTES : this recipe was in the mini page of the sunday washington post a while ago and i finally tried it one day when i was off:

i used cat shapes and patton (our shar-pei) loved them! he did sniff them for a while before figuring out they were treats :-)

Dog Biscuits #6

Serving Size : 1 Preparation Time :0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount Ingredient -- Preparation Method

2 1/2 Cs whole wheat flour
1/2 C nonfat powdered milk
1tsp. sugar (or less)
1 egg
1tsp. beef or chicken bouillon granules
1/2 C hot water

In a large bowl, dissolve bouillon in hot water. Cool to room temperature. Add remaining ingredients. Knead for three minutes or until dough forms a ball.

Roll dough until 1/2" thick; cut into dog bone shapes. Bake on lightly greased cookie sheet for 30 minutes at 350.

Contributed by Sandra Strassman-Sundy

>From: Marg aka MEMAW <maf@fn.net>

DOG BISCUITS #7

NEW COMPLETE BOOK OF BREADS, Bernard Clayton

Serving Size : 1 Preparation Time :0:00

Categories : Bread-Bakers Mailing List Hand Made
Miscellaneous & Tips

Amount Ingredient -- Preparation Method

3 1/2 Cs all purpose flour -- approximately
2Cs whole-wheat flour
1C rye flour
1C cornmeal
2Cs cracked wheat -- (bulgur)
 1/2 C nonfat dry milk
 1/4 teaspoon sea salt -- Optional
1 package dry yeast -- dissolved in
 1/2 C warm water
- (finger comfortable)
1 can College Inn Brand Chicken stock -- (14-1/2 oz.).
- water to make 2 Cs
- warm to a comfortable temperature
1 egg beaten -- mixed with
1 TBSP milk

(Makes about 200 biscuits)

In a large bowl, combine the dry ingredients. Add the dissolved yeast and the chicken stock and egg mixture. Beef stock could be used in place of chicken. Mix together and knead into a stiff dough. As in pie dough, if particles won't come together, add more chicken stock or water to make a firm but pliable dough.

Divide dough and roll into sheets 1/4 inch thick. Cut into shapes with a cookie cutter or just into squares. Place on a baking sheet.

Since there is no need to let them rise beforehand, put the biscuits directly into a 300 deg. oven for 45 minutes, turn off the heat and leave them overnight. In the morning they are bone-hard, guaranteed to help clean a dog's teeth.

Recipe from Clayton's New Complete Book of Breads

NOTES : I came across this recipe in Bernard Clayton's NEW COMPLETE BOOK OF BREADS, simply titled "Dog Biscuits". His comments re: nutritional value, etc. are on pages 716-17. The recipe can be customized to your dog's needs and your creativity. They are even good tasting people food. But watch out for your crowns and fillings. For doggie choppers they are great, but caution is advised when you sample.

King Arthur Flour makes a good sturdy bone shaped cookie cutter (I emphasize "sturdy" because the dough contains a lot of rough grains and isn't easy to cut with ordinary cookie cutters, i. e. plastic, etc.). For friends with canine pets, I make small gift bags at Christmas with the bone or doggie shaped cutters. For good eating anytime, scored in squares before baking is just fine. Dogs love 'em any way, shape or form.

Dog Biscuits (Apple Crunch Pupcakes)

Serving Size : 1 Preparation Time : 0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount Ingredient -- Preparation Method

2 3/4 Cs water
1/4 C applesauce -- unsweetened
1/4 teaspoon vanilla
4Cs whole wheat flour
1C dried apple chips
- (you can also use fresh fruit)
1TBSP baking powder
1 egg -- beaten slightly
4TBSP honey

Preheat oven to 350 degrees. Spray muffin tin with cooking 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 around 12-14 pupcakes.

Dog Biscuits (Bonnie's Sunshine Liver Brownies)

Serving Size : 1 Preparation Time :0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount Ingredient -- Preparation Method

3lbs liver -- beef or chicken (3
to 3 1/2)
1C whole wheat flour
1jar fresh minced or crushed garlic -- (4.25 oz)
2Cs white flour
 1/2 C corn meal
1med shaker of grated parmesan cheese -- *

* (I don't have the oz measure because I tossed out the container after I made the brownies for last weekend's agility trial.)

Preheat oven to 350 degrees. Cover cookie sheet with foil, coat with cooking spray, sprinkle lightly with corn meal and set aside. Process liver and garlic in food processor or blender until it looks like milk chocolate. Pour into large mixing bowl and blend in the rest of the ingredients. Spread evenly onto cookie sheet (the mixture will be thick) and sprinkle lightly with corn meal. Bake until no pink is left. I usually bake them for about 30 min for one pan and then turn the oven off but leave the brownies inside until they are cool. Cut in pieces and be ready to be loved by your dog(s).

NOTES : I have yet to meet a dog that doesn't like SLBs and I think that this is about the greatest bait on earth... Enjoy!!!

The recipe makes a lot of brownies so keep any leftovers (should there be any) in the freezer because they spoil real easy.

Dog Biscuits (Fido's Favorite Treats)

Serving Size : 1 Preparation Time :0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount Ingredient -- Preparation Method

1C rolled oats
 1/3 C margarine or butter
1C boiling water
 3/4 C cornmeal
1TBSP sugar
2teaspoons chicken or beef instant bouillon
 1/2 C milk
4ounces shredded cheddar cheese -- (1 C)
1 egg -- beaten
2Cs white or wheat flour

Preheat oven to 325 degrees. Grease cookie sheets. In large bowl combine rolled oats, margarine and water; let stand for 10 minutes. Stir in cornmeal, sugar, bouillon, milk, cheese and egg. Mix well. Add flour 1 C at a time, mixing well after each addition to form stiff dough.

On floured surface, knead in remaining flour until dough is smooth and no longer sticky, 3 to 4 minutes. Roll or pat out dough to 1/2 inch thickness; cut with cookie cutter. Place 1 inch apart on cookie sheets.

Bake for 35 to 45 minutes or until golden brown. Cool completely. Store loosely covered. Makes 3 1/2 dozen large biscuits.

NOTES : Store in the refrigerator or in the freezer as these can go moldy if left at room temperature for very long.

Dog Biscuits (Liver Bow-wownies)

Serving Size : 1 Preparation Time :0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount	Ingredient -- Preparation Method
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2lbs chicken livers

2Cs corn meal

2Cs 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.

Contributed by Ruth Landmann

>From: Marg aka MEMAW <maf@fn.net>

Dog Biscuits (Newf Breakfast Bars)

Serving Size : 1 Preparation Time :0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount Ingredient -- Preparation Method

1C oatmeal
4Cs whole wheat flour
8 eggs
 3/4 C oil
 2/3 C honey
 1/2 C molasses
2Cs milk
1large can solid pack pumpkin -- (optional)
3 mashed bananas -- (optional) (3 to 4)

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 (mine like LARGE).

These freeze really well. My guys love these; they sit in front of the oven waiting.

Contributed by Martha Taylor-Young, RNC, Dragon Rest Newfoundlands

NOTES : I love this recipe because it makes a lot & it's so easy, you just throw everything into the bowl, mix & pat onto 2 greased cookie sheets, no rolling or cookie cutters.

Dog Biscuits (Veggie Bones)

Serving Size : 1 Preparation Time :0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount	Ingredient -- Preparation Method
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3Cs	minced parsley
1/4 C	carrots -- chopped very fine
1/4 C	shredded mozzarella
-	or parmesan cheese
2TBSP	olive oil
2 3/4 Cs	whole wheat flour
2TBSP	bran
2teaspoons	baking powder
1/2 C	water -- (1/2 to 1)

Preheat oven to 350 degrees, rack on middle level. Lightly grease a large baking sheet.

Stir together parsley, carrots, cheese, and oil. combine all the dry ingredients and add to veggies. Gradually add 1/2 C of water, mixing well. Make a moist but not wet dough. If needed, add a little more water. Knead for one minute.

Roll dough out to 1/2 inch thickness. Using cookie cutter or a glass, cut out the shapes and transfer them to the baking sheet. Gather the scraps and reroll and cut.

Bake for 20-30 minutes until biscuits have browned and hardened slightly. (They will harden more as they cool.) Speed cooling by placing them on wire racks. Store in airtight tin.

Dog Biscuits (Wheat Free Scotty Biscuits)

Serving Size : 1 Preparation Time :0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount Ingredient -- Preparation Method

1C oatmeal
1C rye flour
2TBSP sugar
1TBSP melted butter or margarine
1/2 C milk

Combine oatmeal, 3/4 C 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.

Preheat oven to 350 degrees. Roll out dough till 1/4 inch thickness. Cut into shapes (I like to use scotty dog cutters). Place on lightly greased cookie sheets.

Bake for 15 minutes. Turn off oven and let biscuits rest till cool in oven with the door closed. Store in air-tight container for up to 2 weeks.

Dog Biscuits (Wingo's Hearts)

DMWalter <dmwalter@tradenet.net>

Serving Size : 36 Preparation Time : 0:00

Categories : Bread Machine Miscellaneous & Tips
Bread-Bakers Mailing List

Amount Ingredient -- Preparation Method

1 1/2 Cs White wheat Flour
1/2 C All-purpose flour
1/3 C Cornmeal -- *
1/2 C Oat flakes -- *
2TBSP Non-instant dried milk -- *
1/3 C Wheat germ -- *
1teaspoon Vogue Veg or Chicken Base Inst. stock -- *
1 1/2 TBSP Cracked flax seed -- * see note
2TBSP Brewers yeast flakes -- *
2TBSP Kelp -- * see note
1teaspoon Garlic granules -- *
1 1/2 TBSP Powdered whole egg -- *- or 1 lge. Fresh
1TBSP Sucanat -- *
- or Molasses
1/2 C Parsley sprigs
6ozs Water
2TBSP Canola oil
1 1/4 teaspoons Active dry yeast

(shape of cookie cutter)

Serving Size: 36

* Notes: Streamline by preparing containers of * ingredients for refrigerator -- ready to add flour and other ingredients to mix biscuits. Flour can be included in the mix preparations and only wet ingredients and yeast remain. I crack flax seeds in coffee grinder. Whiz the dry kelp strips in food processor to chop.
Judging dough: How tough is it to cut? or how stuck to the cutting board? your future guide to wet/dry. Both conditions and the Dog are very forgiving.

Water, oil, molasses to ABM. Add flour, yeast. Start machine KNEAD cycle to mix and add Other * Ingredients. Make adjustments for Water or Flour. Knead for APPROX 20 minutes. Remove shortly after rise cycle begins or remove and rest dough for 15 min. Roll out on oiled surface approx. 1/4" and cut biscuits. Bake 45 min (convection oven) 1 hr conventional oven. 300F. Cool for a few hours / overnight.

NOTES : I was happy to have a request for my recipe and it's now organized to send. There are those who say " You make the dog's biscuits? Since his diet is homemade, and mostly organic, it's natural to do the treats also for my 11yr. old Black Lab. King Arthur Bakers Catalog has a really good dog biscuit mix for the ABM. This was the beginning. I researched the dog books nutritional chapters with recipes as well. Knew I was doing it right after reading More Bread Machine Magic's good dog biscuit recipe. It's fun to watch the Food Network's Three Dog Bakery program (very gourmet). Each weeks recipes are available see: www.foodtv.com for all the cooking shows -- Bakers Dozen.

Dog Biscuits, Boo's

Serving Size : 1 Preparation Time :0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount Ingredient -- Preparation Method

3 1/2 Cs whole wheat flour
2Cs Quaker oats
1C milk
 1/2 C hot water
2 beef or chicken bouillon cubes
 1/2 C 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.

Dog Biscuits, Bulgar

Serving Size : 1 Preparation Time :0:00

Categories : Breads: Quick & Muffins Bread-Bakers Mailing List

Amount	Ingredient -- Preparation Method
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3Cs flour

3Cs whole wheat flour

2Cs bulgur wheat

1C corn meal

1 1/2 instant non-fat milk

3Cs chicken broth

milk

Mix flours, bulgur wheat, corn meal, and instant milk. Add 2 Cs 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.

Dog Biscuits, Fox Run

Serving Size : 1 Preparation Time :0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount Ingredient -- Preparation Method

2 1/2 Cs whole wheat flour
1/2 C nonfat dry milk powder
1tsp. sugar
1/4 tsp. salt
6Tbsp.margarine or oil
1 egg
2/3 C 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

Dog Biscuits, Marion's

Serving Size : 1 Preparation Time :0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount Ingredient -- Preparation Method

2 eggs
2Tbsp.soy flour
2Tbsp.wheat germ
 1/2 tsp. salt
4Tbsp.cold water
2Cs whole-wheat flour
2Tbsp.nonfat dry milk powder

In a large bowl, beat the eggs, then add the next four ingredients. Combine the wheat flour and milk powder and mix into the dough. Beat with a wooden spoon or work into a stiff dough with your hands, leaving any dry bits and crumbs in the bowl.

Pat the dough into a rectangle about 1/2 inch thick, then cut into bones with a cookie cutter or sticks 3" x 3/4".

Place on ungreased baking sheet and bake at 350 for 25 minutes. Remove from oven; flip the bones over and bake for another 25 minutes. Cool on racks, then store in an airtight container.

Yield: about 16 biscuits

Dog Biscuits, Milk Bone

Serving Size : 1 Preparation Time :0:00

Categories : Miscellaneous & Tips Bread-Bakers Mailing List

Amount Ingredient -- Preparation Method

3/4 C hot water

1/3 C margarine

1/2 C powdered milk

1/4 teaspoonsalt

1 egg -- beaten

3Cs whole wheat flour

Variation:

- increase margarine to 1/2 C and add 2 -- eggs

1teaspoonsugar

In large bowl pour hot water over the margarine. Stir in powdered milk, salt, and egg.

Add flour, 1/2 C 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 degrees for 50 minutes. Cool. They will dry out quite hard. Makes about 1 1/4 pounds of biscuits. Costs around 30 cents per pound.

Dog Biscuits2

THE TIGHTWAD GAZETTE, Amy Dacyczyn

Serving Size : 1 Preparation Time :30:00

Categories : Bread-Bakers Mailing List Miscellaneous & Tips

Amount Ingredient -- Preparation Method

3 1/2 Cs all-purpose flour
2Cs whole wheat flour
1C rye flour
1C cornmeal
2Cs cracked wheat -- (bulgur)
1/2 C non-fat dry milk -- powder
1teaspoonsalt
2Cs chicken stock
1/4 ozactive dry yeast -- one package
1 egg
1TBSP milk

Preheat oven to 300 degrees F. Combine in a big bowl, the flours, corn-meal, milk powder and salt. In a separate bowl, dissolve yeast in 1/4 C lukewarm water; let sit for a few minutes,until it bubbles. Add the chicken stock to the yeast mixture. Mix well. Add the liquid to the dry ingredients. Knead about 3 minutes. The dough should be stiff.

Flour a board with cornmeal and roll out the dough to a thickness of 1/4 inch. Cut out biscuits with cookie cutters in appropriate shapes, and place on ungreased cookie sheet. Mix the egg and milk and use to brush tops of biscuits (for shine), then bake the biscuits for 45 minutes. Turn off the heat and leave biscuits in the oven overnight. This will make the biscuits be bonehard.

Dog Bone a Fido/ Holiday Dog Biscuits

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1Pkg. Dry yeast -- (2 1/2 Tsp.)
 1/4 C Warm water
1pinchSugar
3 1/2 Cs Flour--all purpose
2Cs Whole Wheat Flour
1C Rye Flour
2Cs Bran cereal -- cracked wheat OR 1
C. cornmeal
 1/2 C Non-Fat Dry milk powder
4tsp. Kelp powder
4Cs Beef or chicken broth -- --divided
GLAZE 1 Egg + 2 tbs. Milk

Add dry yeast to warm water. Add a pinch of sugar and allow to rest 10-20 minutes In large bowl, combine flours, wheat and kelp. Stir. Add yeast and mix. Add 3 Cs of the broth. Add more broth if needed to make dough smooth and supple to resemble bread dough. Knead by half batches, roll and cut out and place on well greased cookie sheets. For shine use egg and milk glaze. Bake in 300F. oven 45-60 minutes or until brown and firm. Bake on upper and lower 3rd of oven, on batch of 2 trays rotating 3/4 of the way through baking. Cool well . Store at room temperature. Yield about 110 3 1/2" treats or 80 2 1/2" treats. Dough must be used immediately but treats will keep for months if stored in airtight container.

DOG COOKIES (Low Purine for Kidney Stone Prone Dogs)

Serving Size : 1 Preparation Time :0:00

Categories : Special Health Needs Wheat-Free

Amount Ingredient -- Preparation Method

2 3/4 Cs white rice flour

1/4 C milk

1 clove garlic -- crushed

4 Tbsp margarine -- softened

1 egg -- beaten

1 Tbsp molasses

Combine flour, 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.

Because of the Schnauzer, Dalmatian, and certain other breeds' tendency toward urinary stone formation, diets and treats low in "purine-yielding ingredients" are advised. Every attempt has been made to ensure that this recipe uses relatively low purine ingredients, however I cannot guarantee that your dog will not have a reaction to these treats, either allergic or urinary. It is very important to monitor the pH of your dog's urine when introducing new foods and treats to its diet. The urinary pH should not deviate from the normal pH of 7.0 if all is well. If you note any deviation, you should contact your veterinarian immediately for a standard urinalysis to see if abnormal urinary crystals are forming which can "grow up" to become obstructing stones, or to detect other urinary problems. Also keep in mind that these treats should be fed in small amounts and are not meant to replace a well-balanced diet.

Dog Oil Supplement

Doggie Connection

Serving Size : 1 Preparation Time :0:00

Categories : Special Health Needs

Amount	Ingredient -- Preparation Method
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1/4 C olive oil

1/4 C cod liver oil

1/2 C flax seed oil

Place oils in brown bottle and shake well. Store in refrigerator.

Add two teaspoons to the dogs food each day. Can be add to dry food as well.

NOTES : Good source of Omega 9, 6 and 3 fatty acids.

DOG POOCH MUNCHIES

Serving Size : 1 Preparation Time :0:00

Categories : Dog Biscuits

Amount Ingredient -- Preparation Method

3c Whole wheat flour
 1/2 tsp Garlic powder
 1/2 c Soft bacon fat
1c Shredded cheese
1 Egg -- beaten slightly
1c 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. 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.

Dog Treats

Contributor: Celeste Brune

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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2 1/2	c.whole wheat flour
1/2	c.powdered milk
1	tsp. garlic powder
1	tbsp.wheat germ
1	tsp. beef bouillon (granules)
6	tbsp.bacon grease or meat drippings
--	(I used 1 tsp. extra bacon grease)
1	egg
1/2	c.ice water

Preheat oven to 350 degrees. Combine all dry ingredients. Cut in drippings. Mix in egg. Add enough ice water for mixture to form a ball. (I used about a tbsp. more water to achieve the proper consistency). Pat to 1/2" thick. Cut. (I used a bone cookie cutter). Bake 25 to 30 minutes. Cool. Radar likes these treats too!

Dog-Gone Good Cookies

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1Jar liver or beef baby food -- (3 1/2 oz)

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 TBSP -full onto a greased cookie sheet. Bake in a preheated 350F. oven for 12-15 minutes. Let cool before giving to your dog. Refrigerate in a closed container. The reader said that several veterinarians whom she knew had approved these cookies as a treat for her "fat" dog. This recipe originally appeared in a Los Angeles evening paper in the 1950's and was credited to "Alice."

DOGGIE AND KITTY OATMEAL CRISPS

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1/2 c.whole wheat flour
1/4 c.soy bean flour
1c.rolled oats
4tbsp.lard -- bacon fat or oil
mixed with 1/2 c. water
1/2 tsp. bone meal

Mix flours, add liquid. Mix well. Roll out on cookie sheet and bake until golden brown at 350 degrees.

DOGGIE AND KITTY VITAMIN CRISPS

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1c.whole wheat flour
 1/2 c.cooked greens -- chopped in a
blender (spinach, kale, turnip greens,
Swiss chard, etc.)
2tbsp.oil or bacon fat
1tbsp.alfalfa meal
2tbsp.brewers yeast
 3/4 tsp. bone meal

Mix ingredients together. Add enough milk, stock or water to make a firm dough. Roll out flat on a cookie sheet. Bake at 350 degrees until barely brown. (1/2 C chopped cooked carrots may be used instead of greens.) All these crackers contain about 16% protein, 25% fat, 59% carbohydrate. However, the usable protein is increased by 30% because of the complimentary combination of wheat and soy flour.

DOGGIE BISCUITS

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1c oatmeal
 1/3 c margarine
1c boiling water
 3/4 c cornmeal
1 egg -- beaten
1tbsp.beef or chicken bouillon -- (1 to 2)
 1/4 c milk
1tbsp sugar
3c whole wheat flour

Mix oatmeal, margarine, water in large bowl. Let set for 10 minutes. Add cornmeal, egg, bouillon, milk, sugar. Add flour, 1 C at a time. Knead in final half C of flour. Knead for 4 minutes. If sticky, add a little more flour. Roll out 1/3 of dough to 1/4 inch thickness. Use any shape cookie cutter. Place on ungreased cookie sheet and bake at 325 degrees for 50 minutes.

DOGGIE DELIGHTS

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

3/4 c.wheat germ
3/4 c.powdered milk
1 egg
1jar baby food meat (any flavor he or she likes)

Mix all ingredients well. Preheat oven to 250 degrees. Bake for 20 minutes on greased cookie sheet at 350 degrees. Refrigerate when cooled. Yields 25 delights.

DOGGIE TREATS

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2c.whole wheat flour

1/4 c.powdered yeast

1/4 tbsp.garlic powder

Low salt chicken broth

Mix all dry ingredients together. Add enough chicken broth to make dough. Knead for 5 minutes. Roll out immediately and cut with cookie cutters. Bake for 15 minute son 350 degrees. Turn oven off and let treats sit in off oven overnight to get hard. Much better than store boughten and no by-products.

Doggie Delites

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1C Whole wheat flour
 1/4 lb. Margarine -- room temperature
 1/2 C Grated cheese
1 Garlic clove -- crushed
 1/2 C Cooked peas or carrots
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.

Doggie Gravy for Dry Food

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1 Boneless/skinless Chicken Breast

4Cs Water

1C Flour

2WholeEggs

-- (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. Pulverise chicken in food processor. Add to flour/egg gravy. May need to add more water. Unfortunately it won't freeze. But using a few TBSP daily, it should be used up before it sours.

Doggie Liver Treats

Serving Size : 1 Preparation Time :0:00

Categories : Dog Biscuits

Amount Ingredient -- Preparation Method

1lbRaw liver

2Cloves garlic

1Box 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 cuffin mix. Scrap onto a cookie sheet and pat to about 1/2 to 1inch thick. Bake until very firm but not burned. Cut into squares. May be frozen.

Doggie Rye Crisps, Benton-Franklin County Humane Society

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

Provided by Patricia Paye of Kennewick -- Washington and
obtained from the Benton-Franklin County
Humane Society:

2Cs rye flour

1/2 C soy bean flour OR

1/4 C white flour & corn meal

6tbsp.oil

2/3 C 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.

Doggy Cheese Bone Cookies

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

2Cs Unsifted all-purpose flour
1 1/4 Cs Shredded cheddar cheese
20millilitersGarlic-finely chopped
1/2 C Vegetable oil
4TBSPWater

Preheat oven to 400 degrees. Combine flour, cheese, garlic and oil in container of food processor. Cover; whirl until mixture is consistency of coarse meal. With machine on, slowly add water until mixture forms a ball. Divide dough into 12 equal pieces. Roll out each to 1/2" thick. Cut into desired shapes. Transfer to ungreased cookie sheet. Cook at 400 degrees for 10 to 15 minutes or until bottom of cookies are lightly browned. Carefully transfer to wire rack and cool completely. OR BY HAND: Combine flour, cheese, garlic & oil, knead well, add water if needed to form stiff dough. Roll out on floured surface to 1/2" thick, cut into shapes. Cook as above... REFRIGERATE IN AIRTIGHT CONTAINER.

Double Cheese Treat

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

2Cs Wheat flour
 1/2 C Cornmeal
1tsp. Garlic -- minced
 1/4 C Romano cheese -- fresh grated
1 Egg
 1/4 C Corn oil
1tsp. Corn oil
 1/2 C Cottage cheese
*See note in directions for adding 1/4
C buttermilk*

Preheat oven to 350F. Blend flour, cornmeal, garlic & Romano together. Press the liquid out of the cottage cheese and mix in another bowl with egg & 1/4 C corn oil. Pour into the flour mix and stir until blended. Knead with hands thoroughly, turn out onto floured surface & roll to 1/3" thick, cut into shapes. Place onto baking sheet oiled with 1 tsp. corn oil. Bake on middle rack for 30 minutes.

*Kathy McGraw makes this on a regular basis for her babies Mandy & Ginger, but the dough comes out crumbly so she adds 1/4 C buttermilk which works very well or if you prefer you could use regular milk.

Easy Banana Pudding

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1/2 C lowfat cottage cheese

1 over ripe banana

Method:

Mash the banana directly in the dog's bowl, then mix with the cottage cheese. Easy as that, and uses up over ripe bananas.

Ellie's Dog Loaf

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2liters water
2Cs brown rice, uncooked
2largepotatoes
2largecarrots
 1/2 kgpumpkin (approx)
1largeonion
2cloves garlic (or garlic powder)
 3/4 bunchsilverbeet
1c wholemeal or soya pasta (macaroni or
small shapes)
2c rolled oats
1C wholemeal flour
 1/2 kgmince (or liver or fish)
3 eggs
Good handful or herbs (parsley -- sorrel, chives)

Boil the rice in water for 10 - 15 minutes and chop the veges (I put them through the food processor)

Add the veges and pasta to the rice and cook for 10 minutes. Turn off the heat and leave to cool (not vital if you're like me and in a rush!)

Add mince, eggs, herbs, rolled oats and flour and mix together. Add more oats or flour if mixture is sticky (should be like a fruit cake mix)

Spoon into oiled and floured loaf tins and bake in a hot oven 180 degrees CENTIGRADE for 1 hour.

Remove from tins ,turn oven off and return loaves to oven for 5 - 10 minutes to firm bottom crust.

Take out of oven, leave to cool and use immediately or wrap in foil and freeze. Makes about 3 - 4 loaves.

NOTES : (Suitable for human consumption although you might have to compete with the dog! The quantities are flexible and can be varied - use leftovers and other veggies if you want. You need a large pot and about 3 - 4 loaf tins.)

Ellies Dog Biscuits

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1c bran
1 1/2 c wholemeal flour
1/2 c oil (olive -- sunflower or soya)
Olive is great for their coat
1/2 c sunflower seeds
1c oatmeal
1 egg
1c milk or water
1tsp brewers yeast
1/2 tsp SEA salt or kelp -- optional
1/2 c coconut
1 comfrey leaf (or about 1 tblsp dried leaf) finely chopped.
-- (can add parlsey etc)

Mix everything together and form balls (or shapes!) with your hands.
Place on baking tray and flatten with a fork.
Bake slowly at 150 degrees C until hard - about 40 - 45 minutes.
I double the recipe and it makes heaps - about 2 trays.

A RECIPE FOR A FRIEND (DOG BONES)

1 c. flour
1 c. whole wheat flour
1/2 c. wheat germ
1/2 c. dry milk
1 tsp. brown sugar
1/2 tsp. salt
6 tbsp. oleo or lard
1 egg
1/2 c. water

Mix flours, dry milk and salt. Cut in shortening. Beat egg and add sugar and water and mix with other making a stiff dough. Knead on floured surface. Divide dough, roll out and cut. Bake on greased sheet until light brown. For hard biscuits leave in oven and turn off heat.

Fannie Farmer Dog Bone Biscuits

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

2 Eggs
2tbs. Soy flour
2tbs. Wheat germ
2tbs. Instant non-fat dry milk
4tbs. Water
2Cs Whole wheat flour

Preheat oven to 350F. Break eggs into a bowl and stir until blended. Add soy flour, wheat germ, dry milk and water. Stir until smooth. Add whole wheat flour and mix into egg mixture with your hands. Dough will be stiff and dry. Pat dough into a rectangle 3" wide and 1/2" thick, then cut it into 3/4" wide bones shapes. Place 1" apart on an ungreased cookie sheet. Bake for 25 minutes on one side and turn over and bake 25 minutes on the other side. Cool biscuits on racks. Makes 16 dog biscuits.

Fido's Fabulous People Crackers

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1/4 C Hot water
8 Chicken OR beef bouillon -- cubes
1package Dry yeast
1 1/2 Cs Tomato juice
2Cs All-Purpose flour -- divided
2Cs Wheat germ
1 1/2 Cs Whole wheat flour

Place the hot water and bouillon cubes in a large mixing bowl and mash with a fork. Sprinkle yeast over this mixture and let stand about 5 minutes, until yeast is dissolved. Add the tomato juice, half the All-Purpose flour and

the wheat germ and stir to form a smooth batter. Gradually work in the remaining All-Purpose flour and the whole wheat flour with your hands. Divide the dough into 4 balls. Roll each ball out on a floured board to about 1/4" thick. Cut out shapes and place on ungreased cookie sheets about an inch apart. Bake in a 330F. oven for 1 hour, then turn off the heat and let biscuits dry in oven for about 4 hours longer. Store in airtight container.
NOT FOR HUMAN CONSUMPTION!

FIDO'S REWARD!

Serving Size : 1 Preparation Time :0:00
Categories : Dog Biscuits

Amount	Ingredient -- Preparation Method
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- 3/4 c Hot Water or Meat Juices
- 1/2 c Powdered Milk
- 1 Egg -- Beaten
- 1/3 c Margerine
- 1tsp Sea salt (optional)
- 3c Whole Wheat Flour

In a large bowl pour hot water over margerine. Stir in powdered milk, salt and egg. Add flour 1/2 C 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 bake at 325 degrees for 50 minutes. Allow to cool and dry out until hard. Makes approximately 1 1/4 pounds. Costs approximately \$.25 per pound.

Kids Cooking by Klutz

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1/4 C hot water
8cubeschicken bouillon cube
1package dry yeast
1teaspoonsugar
1 1/2 Cs tomato juice
2Cs all-purpose flour
2Cs wheat germ
1 1/2 Cs 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 C 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.

Fido's Famous Honey Party Cookies

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1c Vegetable shortening *
1t Unsalted butter *
1/4 c Egg whites

1/4 c Honey
Food coloring -- optional
2c All-purpose flour
2tsGarlic powder
1/4 c Cheddar cheese -- fine grate **
Sesame seeds -- optional

* For even crunchier cookies, use only 1/2 C shortening and 1/2 teaspoon unsalted butter

** The Famous Fido commercial baker uses Cheddar cheese powder

1. In a large bowl, beat shortening and butter with an electric mixer at high speed until creamy. Add egg whites and honey; beat until smooth. Beat in food coloring, if desired.
2. Combine flour, garlic powder and cheese. Beat into shortening mixture. Stir in more food coloring if you like.
3. Gather dough into a ball. Divide it in half, then in fourths and so on until you have 36 small pieces. Flour your hands and roll the pieces into balls. (Or, use a pastry bag to shape the cookies.) Place them on an ungreased cookie sheet, then use a floured fork to gently flatten them in a crisscross design. Sprinkle with sesame seeds, if desired.
4. Bake in a preheated 325°F oven until firm, about 10 minutes. (To make the cookies crunchier, after baking we turned off the heat and left them in the oven about 5 minutes, first running a spatula under each one so they wouldn't stick to the pan.)

NOTES : Source: Famous Fido's Specialty Foods Yield: 3 Dozen

Flea Terminator Treats

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

2Cs Whole wheat flour
1C Corn meal
2/3 C Brewers yeast
2tbs. Garlic powder
2 Egg yolks
1 1/2 Cs Boiling water
3 Bouillon cubes

Preheat oven to 375F. Dissolve bouillon in water. Mix all dry ingredients, add yolks then bouillon water slowly, mixing thoroughly. Roll out on floured surface to 1/4" thick, cut into shapes. Place on ungreased cookie sheet. Bake 20 minutes, turn off oven and leave in 3 hours or overnight. Store in airtight container.

Flea-Away

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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1/4 C	Cottage Cheese
	Vitamin E 1001 U
1/4 Teaspoon	Garlic Powder
1Tbsp	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.

Fleas Navidad Nibblers, Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
--------	----------------------------------

2TBSP	honey
2 3/4 Cs	water
1/4 C	unsweetened applesauce
1/8 teaspoon	vanilla
1	egg
1/2 C	chopped peanuts
4Cs	whole wheat flour
1TBSP	baking powder

1TBSP cinnamon
1TBSP nutmeg

Preheat oven to 350 degrees. In a bowl, mix together honey, water, applesauce, vanilla and egg. In a separate bowl, mix peanuts, flour, baking powder, cinnamon and nutmeg. Add wet ingredients to the dry ingredients and stir, mixing well. Spoon into a greased muffin tin, filling each C two-thirds full. Bake for 35 minutes. Store in a sealed container.

To find other recipes and information about pet food in general look for the call numbers (636.7084 and 636.7085) at your local branch library. Recipes are also available on the Internet. Use a search engine such as Yahoo and type in "Three Dog Bakery". From here you will find pages and pages of links for pet food recipes.

Best of luck with your Christmas baking.

<http://libris.publib.edmonton.ab.ca/source/features/pettreats.html>

NOTES : Three Dog Bakery Cookbook, by Dan Dye and Mark Beckloff.

Fox Run Dog Biscuits

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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2 1/2 Cs	Whole-wheat flour
1/2 C	Non fat dry milk
1tsp.	Brown sugar
1/2 tsp.	Garlic powder
6tbs.	Margarine or oil
1	Egg
1/2 C	Cold water -- (1/2 to 2/3)

Combine dry ingredients. Add remaining ingredients and hand mix, or use a food processor and process, until dough forms. Roll out to 1/2", cut into dog bone shapes with dog bone cutters or into sticks (3"x3/4"). Bake on an ungreased baking sheet for 25-35 minutes in a 350F. oven. Cookies can be

frozen and should be kept refrigerated until use.

Variations Add one of the following: 1 C pureed cooked green vegetables or carrots 6 TSP. whole wheat or rye kernels (available in health food stores) 2 to 3 TSP. dried soup greens 3 TSP. liver powder (available in health food stores)

Mix in the ingredient of your choice when you add the egg, then proceed with the basic directions. Note: there are no preservatives, so you may want to store some of them in the freezer - they will mold like bread (or else I didn't bake them long enough). AND MY DOG LOVED THEM.
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Garlic Bites for Dogs

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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1C	Flour
4cloves	Garlic
1/2 C	Hot water
1/8 C	Chopped nuts or seeds
1tbs.	Vegetable oil
1	Egg
	Milk

Mix all ingredients in bowl and add enough milk to make firm dough. Roll out dough to thin sheet, put flour on sheet and cut dough with cookie cutter of your choice. Place on oiled cookie sheet. Bake at 300F. for about 45 minutes, for hard lightly toasted biscuits.

German Shepherd Casserole

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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500 gms	of any meat
1	carrot finely chopped
1	small potato finely chopped
1	stick celery finely chopped
1/2 C	sliced green beans (stringless)
1tbn	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.

German Shepherd Dog Pie

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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6oz	broth
8oz	meat scraps
1C	whole wheat flour
8oz	dog meal

Grease a pan and spread half the meat in it. Sprinkle the meat generously with whole wheat flour. Spread remaining half of meat into pan. Sprinkle again with whole wheat flour. Cover with dog meal and pour broth over. Bake at 150C for 45 minutes and then allow to cool. Feed warm. Vegetables and cheese can be added depending on your dogs taste.

GINGHAM DOG AND CALICO CAT BISCUITS

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount	Ingredient -- Preparation Method
--------	----------------------------------

1c	whole wheat flour
2tbsp	wheat germ
1/4 c.	bran flakes
1/4 c	soy flour
1tbsp.	molasses (unsulphered)
2tbsp.	oil or fat
1tbsp.	kelp or 1/2 tsp. SEA salt -- optional
1tsp	sage
1/2 tsp.	bone meal
1/3 c.	milk or water

Mix all ingredients together. Knead and shape into crescents, rounds or sticks for dogs. For cats, roll out and cut into narrow strips or ribbons. Bake 25-30 minutes in a moderate oven (350 degrees) until lightly toasted. Watch the narrow strips as they tend to get done sooner than the others. If the biscuits are not hard enough, leave them in the oven with the heat turned off for an hour or as long as desired. 15% protein, 21% FAT, 64% carbohydrates. The soy and wheat combination increase the usable protein by 26%.

Glazed Beagle Biscuits

Serving Size : 1 Preparation Time :0:00

Categories : Dog BiscuitsCanine

Amount	Ingredient -- Preparation Method
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2teaspoons	beef bouillon granules
1/3 C	oil

1C boiling water
 2Cs rolled oats
 3/4 C cornmeal
 1/2 C milk
 1C grated cheese
 1 egg -- beaten
 1C rye flour
 2Cs white flour
 Topping:
 1C beef broth
 1/2 teaspoon garlic powder
 3TBSP 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.

Golden Beardie Liver Brownies

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1lb. beef liver
 --liquified in food processor or blender
 1box Jiffy corn muffin mix
 2teaspoons garlic salt
 6bags raspberry tea (optional)
 - great for bitches being bred and for
 intestinal problems.

Mix well spread into cookie sheet sprayed with Pam. Bake 350 degrees for 18-20 minutes. Cool and cut into squares, refrigerate. Will keep for about 2 weeks (if they last that long) or you can freeze them!

<http://www.biddeford.com/~seadog/goldbrn.html>

Good Dog, Biscuits

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

-
- 1 3/4 Cs Whole wheat flour
 - 1/2 C Oatmeal
 - 1/2 C Cornmeal
 - 1/4 C Liver powder (available at Health food stores)
 - 2tbs. Brewer's yeast powder
 - 1/4 C Bone meal powder
 - 3tbs. Powdered milk
 - 2 Eggs -- lightly beaten
 - 3tbs. Wheat germ oil (you may substitute bacon drippings or vegetable oil)
 - 1/2 C Water

Preheat the oven to 325F. In a large bowl or in the 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 bone-shaped cookie cutter. Re-roll the leftover scraps of dough and cut into shapes until all the dough is used. Place on a lightly greased or parchment-lined baking sheet and bake for 40-50 minutes until brown and dried through. Cool on a rack. Yield: About 12 large bones or 24 small ones.

Good for You Gobblers

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1C white flour
1C whole wheat flour
 1/4 C sunflower seed -- chopped
2TBSP applesauce
1TBSP peanut butter
 1/4 C molasses
2 egg -- beaten
 1/4 C 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.

Source:
"Maria Sills in VT"

Good Puppy Cookies

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

 1/2 C powdered milk
1 egg -- well beaten
2 1/2 Cs flour
 1/2 tsp garlic powder
1 1/2 tsp brown sugar
 1/2 C water
6tblsp 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.

, submitted by Deb Humeniuk, Courtesy of Debs Old English Sheepdog Page

Gourmet Dog Biscuits

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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- 12ozs. raw liver -- (12 to 16)
- 1 1/2 lbs. white flour
- 8ozs. Quaker Oats
- 3 bouillon cubes -- (meat or chicken flavored)
- Approx. 1 C water
- 2 eggs -- beaten

Preheat oven to 350F. Grease 3 tins (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 tins, about 1/2" thick. Dip a small dog-biscuit cutter in flour before cutting out each portion. Bake 1 hour. Can be kept for about 2 weeks.

Grandpa's Homemade Dog Biscuits

Serving Size : 1 Preparation Time :0:00
Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2Cs mashed potatoes
2Cs milk
1C chicken stock -- broth, bouillon
1pound chunky peanut butter

-----2nd step-----

1pkg yeast
 1/2 C lukewarm water
2Cs whole wheat flour
1C rye flour
1C cornmeal
3 eggs unbeaten
3 and 1/2 Cs white flour

In a 2 quart saucepan thoroughly mix the 1st step ingredients: Scald, stirring constantly. Transfer to a mixing bowl and allow to cool to room temperature. Dissolve 1 pkg. dried yeast in 1/2 C lukewarm water add to peanut butter mixture.

Gradually blend the step two ingredients into the above mixture.

- 1.Knead as for bread. Do not set aside to rise; divide into 4 equal parts.
- 2.Roll each portion out to 1/4 inch thickness and place on greased cookie sheet.
- 3.Score deeply with a knife into small pieces.
- 4.Bake at 300 degrees for 45 minutes.
- 5.Turn oven off and allow to cool over night.

Chef's note: This one was a hit; all the dogs really liked it.
<http://www.abap.org/recp0596.htm>

NOTES : by judy ellam

Gravy Galore

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

 1/2 Tin pedigree chum
3smallpotatoes

few chopped carrots
plenty of gravy so that the food is very moist.

Put your chum in then add the potatoes and carrots and mash them all together then add the gravy stirring it in as you pour. My boxer cassie has this every sunday and she absolutely loves it she cant get enough.

, Submitted by Stacey Campbell

Great Dane Gobbler Loaf, Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

- 2TBSP minced garlic
- 2lbs. ground turkey
- 1 egg
- 1/2 C cooking barley
- 1C quick cooking oats
- 6oz. tomato paste
- 1/2 TBSP parsley flakes

In a mixing bowl combine turkey, garlic, egg, barley and oats. Place in a loaf pan that has been sprayed with a non-stick spray. Pat down until level. Spread tomato paste on top of the loaf and sprinkle with parsley. Bake at 350 degrees for 1 and 1/2 hours. Cool and cut 6 slices. Store in refrigerator.

* courtesy of Three Dog Bakery

Great Danish Crunchies, Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

3Cs whole wheat flour
1/2 C honey
1/4 teaspoonbaking powder
1/4 teaspoonbaking soda
1TBSP vanilla
2TBSPcinnamon
3/4 C water

Preheat oven to 325 degrees. Mix all dry ingredients except cinnamon. Add wet ingredients. Mix thoroughly. Knead dough. Roll out into 1/2 inch square patty. Sprinkle cinnamon over entire surface. Roll dough into a tight log. Freeze for 30 minutes. Slice into 1/2 inch pieces. Bake on a baking sheet for 35 to 40 minutes. Yields 12-18 slices.

<http://www.threedogbakery.com/recipies.html>

Great Doggie Liver Treat

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1lb. Raw liver and blood
1 1/2 Cs Flour
1C Cornmeal
1/2 tsp. Garlic - chopped

Blend liver, blood and garlic in blender. Remove. Add flour and cornmeal, you may have to add some water to make dough easy to work with. Spread on well greased cookie sheet with wet hands. Bake this at 350F. for about 20 minutes. Cut into squares. Makes great treats or great bait to use for training, no grease or mess in your pockets.

Grrrisotto

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

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

Heat the oil, throw in the potato pieces, and saute 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).

, Submitted by Calene Chew

Gus's Favorite Milk Bones

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1 1/2 Cs Barley flour (found in -- health food stores)
2tbs. Bone meal flour (also found -- in health food store)
2tsps. Baking soda
1 1/2 tbs. Vegetable oil
1 Egg yolk
1/2 C Milk
2tbs. Honey

Cream the dry ingredients together with the oil. In a separate bowl, beat together the egg yolk, milk, and honey. Gradually mix into the dry ingredients. Knead into a dough. Roll the dough out on a lightly floured surface to about 1/2" thick. Cut into any shape you like. You may also find done-shaped cutters at a good gourmet shop. Prick the bones with a fork and place on a greased cookie sheet. Bake in a preheated 375F. oven for about 20 minutes. Turn once to brown evenly.

Gwen's Cheese Bone Cookies

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

2Cs Unsifted All-Purpose flour
1 1/4 Cs Shredded cheddar cheese
20 millilitres Garlic -- finely chopped
1/2 C Vegetable oil
4tbs. Water -- (4 to 5)

Preheat oven to 400F. Combine flour, cheese, garlic and oil in container of food processor. Cover; whirl until mixture is consistency of coarse meal. With machine on, slowly add water until mixture forms a ball. Divide dough into 12 equal pieces. Roll out each to 1/2" thick. Cut into desired shapes. Transfer to ungreased cookie sheet. Cook at 400F. for 10-15 minutes or until bottom of cookies are lightly browned. Carefully transfer to wire rack and cool completely. OR BY HAND: Combine flour, cheese, garlic & oil, knead well, add water if needed to form stiff dough. Roll out on floured surface to 1/2" thick, cut into shapes. Cook as above... REFRIGERATE IN AIRTIGHT CONTAINER.

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Happy Trail Dog Biscuits

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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1 1/2 Cs	All-Purpose Flour
1 1/2 Cs	Whole wheat flour
1tsp.	Garlic powder
1C	Rye flour
1	Egg
1C	Oats
1/2 C	Vegetable oil
1C	Cornmeal
1 3/4 Cs	Beef broth
1/4 C	Liver powder -- available in health food stores

Place oven rack in upper third of oven. Heat oven to 300F. Line a cookie sheet with foil. Mix flours and all other 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 heart shapes with floured heart cookie cutter or pattern cut from cardboard (2" dia. for small dog; 3 1/2" for large). If using pattern, flour top of dough first. Place hearts 1" apart on foil covered cookie sheet. Reroll scraps. With a skewer prick a line of dots halfway through dough 1/4" from sides and down centers. Bake for 2 hours. Turn the oven off, 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 1/2" hearts.

Health Muffins

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1 1/2 Cs oat flour
1C rolled oats
1C oat bran
2tsp. baking soda
1tsp. cinnamon
1 egg lightly beaten
1/4 C honey
3Tbl. vegetable oil
3/4 C milk
1" optional ingredients" :
apples/banana's 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.

(Bonnie Goodfriend)

<http://dogsaregods.hypermart.net/recipe.htm>

NOTES : Consider this recipe as Jenny Craig for dogs. A very healthy dog treat. Some dogs enjoy it others do not.

Healthy Dog Snacks

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1 3/4 Cs plain flour

2tsp toasted wheat germ
1/2 C brown sugar
1/4 C sesame seeds
rind of 1 lemon
12tsp butter or margarine
1/2 C ground walnuts
1/2 tsp vanilla extract

Combine all the ingredients. Knead until thoroughly blended. Divide into 6 parts. Roll each into a log. Wrap loosely in waxpaper. Freeze. When needed, thaw and slice into 1/2 thick slices (across roll). Preheat oven to 375F. Place cookies on an ungreased cookie pan. Bake about 12 minutes. Makes 6-8 cookies per roll.

<http://www.geocities.com/Heartland/Ranch/1011/dog.htm>

NOTES : <http://www.geocities.com/Heartland/Ranch/1011/dog.htm#MilkBone>

HEALTHY KITTY AND DOGGIE CRUNCHIES #1 (WITH MEAT)

Serving Size : 1 Preparation Time :0:00
Categories : Golden Bone Canine

Amount	Ingredient -- Preparation Method
1lb.	ground chicken necks and gizzards (or other meat)
1can	chopped mackerel
2c.	full fat soy flour
2c.	whole wheat flour
1c.	rye flour
1c.	cornmeal
1c.	wheat germ
1c.	non fat dry milk
1/4 c.	alfalfa powder
3tbsp.	bone meal (or 2 tbsp. dicalcium phosphate)
1tsp	SEA salt or 2 tbsp. kelp powder -- optional
4tbsp.	oil or fat
1tbsp.	cod liver oil
3cloves	garlic -- minced
400	I.U. vitamin E

1/2 c.chopped onion (opt.)
1qt. water
1/2 c.nutritional yeast

Mix all ingredients except the yeast to make firm dough. Spread flat on cookie sheets and roll to 1/4 to 1/2 inch thickness. Bake at 350 degrees for 30 to 45 minutes. Cool, break into bite size chunks and sprinkle with the yeast. (For cats you may want to cut the dough into small squares or ribbons before baking.) Store in air tight containers. Keeps 2 to 3 days without refrigeration, longer with it.

Supplement with a bit of fresh food (sprouts, raw meat scraps, chopped vegetables) if fed on a regular basis.

HEALTHY SNACKS (Low Purine for Kidney Stone Prone Dogs)

Serving Size : 1 Preparation Time :0:00
Categories : Special Health Needs Wheat-Free

Amount Ingredient -- Preparation Method

1C white rice flour
1/4 C soy flour
1 egg
1Tbsp unsulfured molasses
1/3 C milk
1/3 C powdered milk
2Tbspssafflower oil

Preheat oven to 350 degrees. Mix dry ingredients together. Add molasses, egg, oil and milk. Roll out flat onto oiled cookie sheet and cut into dally bite-sized pieces. Bake for 20 minutes. Let cool and store in tightly sealed container.

Because of the Schnauzer, Dalmatian, and certain other breeds' tendency toward urinary stone formation, diets and treats low in "purine-yielding ingredients" are advised. Every attempt has been made to ensure that this recipe uses relatively low purine ingredients, however I cannot guarantee that your dog will not have a reaction to these treats, either allergic or urinary. It is very important to monitor the pH of your dog's urine when introducing new foods and treats to its diet. The urinary pH should not deviate from the normal pH of 7.0 if all is well. If you note any deviation, you should contact your veterinarian immediately for a standard urinalysis to see if abnormal urinary crystals are forming which can "grow

up" to become obstructing stones, or to detect other urinary problems. Also keep in mind that these treats should be fed in small amounts and are not meant to replace a well-balanced diet.

<http://bcf.usc.edu/~thaase/DOT/dalrecip.html>

NOTES : from the MSPCA, Boston, MA

Healthy Veggie Cookies

Serving Size : 1 Preparation Time :0:00
Categories : Dogs KitchenCanine

Amount	Ingredient -- Preparation Method
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1 1/2 c.	Whole Wheat Flour
1/8 tsp.	SEA salt -- optional
2Tbs.	dry Parsley
3Tbs.	Mazola Oil
1c.	Grated Carrots
1	egg
1/8 C	milk

Combine all wet ingredients and slowly add dry ingredients. Make a dough and knead for about two minutes. Let dough rest for about 10 minutes. Roll out dough ON a greased cookie sheet, roll out as thin as you like (about 1/2" thick), then with a pizza cutter run through the spread dough and make little squares or big squares, I make mine about (2 x 2), depending on the size of your dog, or use a cookie cutter.

Bake at 350 degrees F. for about 45 minutes, then shut off the heat and let cool in the oven overnight, this way they will be good and crunchie. Store in an air tight container.

NOTES : Copyright © The Dog's Kitchen, at <http://dogskitchen.com/cookie.htm>

Healthy Veggie Cookies from <http://dogskitchen.com/>

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1 1/2 c. Whole Wheat Flour
1/2 tsp. salt
2Tbs. dry Parsley
3Tbs. Mazola Oil
1c. Grated Carrots
1 egg
1/8 C milk

Combine all wet ingredients and slowly add dry ingredients. Make a dough and knead for about two minutes. Let dough rest for about 10 minutes. Roll out dough ON a greased cookie sheet, roll out as thin as you like (about 1/2" thick), then with a pizza cutter run through the spread dough and make little squares or big squares, I make mine about (2 x 2), depending on the size of your dog, or use a cookie cutter. Bake at 350 degrees F. for about 45 minutes, then shut off the heat and let cool in the oven overnight, this way they will be good and crunchie. Store in an air tight container.

Heidi & Braxx's Natural Food

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1Cs rolled oats -- (1 to 2)
1/4 lb raw organ meat -- (1/4 to 3/4)
1tbls phoney
1tbls rosemary powder
1tsp bran
1tsp wheat germ
1tsp cod liver oil
1tsp cold pressed safflower oil
1teaspoon bone meal powder

- 1tsp angivida yeast
- 1tsp kelp powder
- 1tsp apple cider vinegar
- 1/4 tsp Vitamin c powder
- 1 vitamin capsule of Biotin
- 1 vitamin capsule of Vitamin E
- 1handful finely chopped raisins
- 1handful alfalfa leaves
- 1TBSP veggie mix
- Veggie Mix:
- 6 carrots -- (6 to 8)
- 1/4 bag spinach
- 6 garlic individual cloves -- (6 to 10)
- 1container alfalfa sprouts

Finely puree in a food processor. This mixture keeps well up to 2 weeks.

Soak oats approximately 2 hours with enough water to cover; the amount of oats depends on the size and activity level of the dog. Add raw meat; again the amount of meat will depend on the dog. Add all ingredients; mix well.

This recipe is to be daily 2x. It seems like alot of work but I prepare the food 2 weeks in advance using Ziploc bags. I used to be an avid commercial food user but I've been cured!! The dogs' all Rotties have nicer coats, smell better, no fleas, love their food and are not finicky eaters as before. It takes a little longer daily but well worth it!
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 , Submitted by Dianna Contin

Holiday Dog Cookies

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
2Cs	Whole wheat flour
2Cs	All purpose flour
3/4 C	Corn meal
4tbs.	Vegetable oil
4	Bouillon cubes

2Cs Boiling water

Combine the first four ingredients, mix well. Dissolve the bouillon cubes in boiling water. Add bouillon mixture to flour mixture to make a stiff dough. For different flavors, add any of the following: garlic, crisp bacon strips, bacon drippings or your dog's favorites. Roll onto a floured surface. Cut out shapes with a cookie cutter or glass. Bake in a preheated 300F. oven for 30 minutes. Let stand overnight to harden better. 30 dog cookies.

Home Cooking

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
--------	----------------------------------

5lb	ground beef or chicken
3/4 C	canola oil
4cloves	garlic -- (4 to 5)
32Cs	water
8Cs	processed veggies (various) -- (8 to 10)
--	(carrots, cauliflower, bean sprouts, -- celery, broccoli, potatoes, sweet potatoes, -- red peppers, spinach, beets, lettuce, tomatoes, etc.)
	NO ONIONS (not good for dogs)
2cans	kidney beans -- (2 to 3)
1/2 C	molasses (optional)
42oz	oatmeal (quick cooking oats) -- (42 to 45)
	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.

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

Home Made Frosty Paws - Show Dog Magazine

Serving Size : 0 Preparation Time :0:00
Categories : Cool Treats For Hot Weather

Amount Ingredient -- Preparation Method

32oz. vanilla yogurt
1 mashed banana or one large jar of baby
fruit
2Tbsp. peanut butter
2Tbsp. honey
Blend all together and freeze in either 3
1oz. 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.

Submitted by Sue Ailsby

HOMEMADE DOG BISCUITS

Serving Size : 1 Preparation Time :0:00
Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1pkg. active dry yeast
 1c.warm chicken broth
 2tbsp.molasses
 1 3/4 c.all purpose flour -- (1 3/4 to 2)
 1 1/2 c.whole wheat flour
 1 1/2 c.cracked wheat
 1/2 c.cornmeal
 1/2 c.non fat dry milk powder
 2tsp. garlic powder
 1tbsp.milk
 1 beaten egg

Dissolve yeast in 1/4 C warm water, 110 to 115 degrees. Stir in broth and molasses. Add 1 C only of the all purpose flour, all the whole wheat flour, cracked wheat, cornmeal, dry milk, and garlic powder, and mix well. On floured board, knead in remaining flour. Roll out 1/2 at a time to 3/8" thick. Cut in desired shapes. Place on ungreased baking sheet, brush tops with beaten egg and milk mixture. Repeat with remaining dough. Bake at 300 degrees for 45 minutes. Turn oven off and let dry overnight.Makes 42 to 48.

HOMEMADE DOG BISCUITS2

Serving Size : 1 Preparation Time :0:00
 Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

 1pkg. active dry yeast
 1/4 C warm water
 1C warm chicken broth
 2tbsp.molasses
 1C all-purpose flour -- (1 to 1 1/4)
 1 3/4 Cs whole wheat flour -- (1 3/4 to 2)
 1C cracked wheat
 1/2 C cornmeal
 1/2 C nonfat dry milk powder
 2tsp. garlic powder
 1 beaten egg
 1tbsp.milk

Dissolve yeast in 1/4 C warm water (110 to 115 degrees). Stir in broth and molasses. Add 1 C of the all-purpose flour, the whole wheat flour, cracked wheat, cornmeal, dry milk powder, and garlic. Mix well. On floured surface, knead in more flour until not

sticky. Roll out, half at a time, to 3/8 inch thickness. Cut into desired shapes. Place on ungreased baking sheets. Brush tops with mixture of egg and milk. Repeat with remaining dough. Bake in 300 degree oven for 45 minutes. Turn oven off, let dry overnight in oven. Makes 42 to 48.

NOTES : From Crestwood Dog Motel, Eric, PA

HOMEMADE DOG BISCUITS3

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount	Ingredient -- Preparation Method
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1 1/2 c.	cornmeal
2tbsp.	vegetable oil
2c.	meat broth (beef bouillon)
6c.	whole wheat flour
1	egg

Mix well. Roll out 1/4 inch thick. Cut out with cookie cutter. Bake (350 F.) 35 to 45 minutes.

HOMEMADE DOGGIE TREATS

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount	Ingredient -- Preparation Method
--------	----------------------------------

1lb.	whole wheat flour
2	eggs
1c.	broth -- chicken, beef, etc.
1tsp.	garlic powder
1tsp.	onion powder
1 1/2 tsp.	wheat germ -- (1 1/2 to 2)

Mix, roll, cut and bake at 350 degrees until hard. Cool, then serve to your favorite pooch! Mary Ann Cain of the Jefferson County Animal Welfare Society has shared this recipe with us.

Homemade Liver Treats

Serving Size : 0 Preparation Time :0:00
Categories : Golden Bone Canine

Amount	Ingredient -- Preparation Method
--------	----------------------------------

1C	flour---- (I use whole wheat flour)
1C	cornmeal
1/2 C	wheatgerm
1tsp.	garlic powder
1pound	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.

This makes a big batch, so share some. They smell absolutely wonderful to dogs. Your family may not like the smell of them baking. I use these for bait for show ring.

Recipe submitted by: Charlotte Wamser

NOTES : You may use either beef, lamb or chicken livers for this one.

HORS D'OGS

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1/4 C cheddar cheese -- grated
1/2 tsp. brewer's yeast
2Tbs. hydrogenated vegetable shortening
1/4 C Swiss cheese -- grated
1/2 C oatmeal -- toasted

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

(credit, THE DOG CATALOG, 1978 Grosset & Dunlap)

HORS D'OGS (Low Purine for Kidney Stone Prone Dogs)

Serving Size : 1 Preparation Time :0:00
Categories : Special Health Needs Wheat-Free

Amount Ingredient -- Preparation Method

1/4 C cheddar cheese -- grated
2Tbspssafflower oil
1/2 C Rice Krispies cereal
1/2 tsp ground garlic
1/4 C swiss cheese -- grated

Combine cheeses, garlic and oil. Using plastic wrap, shape mixture into a log about 1 inch in diameter and 8 inches long. Roll log in Rice Krispies. Refrigerate. Slice into half-inch rounds and serve.

Because of the Schnauzer, Dalmatian, and certain other breeds' tendency toward urinary stone formation, diets and treats low in "purine-yielding ingredients" are advised. Every attempt has been made to ensure that this recipe uses relatively low purine ingredients, however I cannot guarantee that your dog will not have a reaction to these treats, either allergic or urinary. It is very important to monitor the pH of your dog's urine when introducing new foods and treats to its diet. The urinary pH should not deviate from the normal pH of 7.0 if all is well. If you note any deviation, you should contact your veterinarian immediately for a standard urinalysis to see if abnormal urinary crystals are forming which can "grow up" to become obstructing stones, or to detect other urinary problems. Also keep in mind that these treats should be fed in small amounts and are

not meant to replace a well-balanced diet.

<http://bcf.usc.edu/~thaase/DOT/dalrecip.html>

NOTES : from THE DOG CATALOG, 1978 Grosset & Dunlap

HOT SPOTS

Various - Show Dogs mailing lists
Serving Size : 1 Preparation Time :0:00
Categories : Non-Food How-To's

Amount	Ingredient -- Preparation Method
--------	----------------------------------

***** NONE *****

Don't you just hate those oozing, awful sores your dogs get when they start to shed? The proper scientific term for them is "superficial pyoderma," but even vets call them hot spots. Everyone has a favorite remedy for them. What you use will probably be dictated by what you have on hand. You probably won't have it, but I highly recommend just plain Emu Oil. Got rid of Batboys in one application.

Prevention involves keeping the shedding hair brushed out and the dog free of fleas and other irritants. Incompletely rinsed shampoo can be one and so can just itchy hair. When the dog scratches and chews at it, he sets the stage for a moist excema that can develop into a big open ulcer unless it is treated. The same thing can happen if the area stays damp. One of mine dumped his water bowl in his crate and developed a hot spot when he subsequently chewed at a spot on his leg.

Some dogs, especially northern or spitz-type breeds, cannot tolerate high protein, high fat diets in warm weather. So if your dog gets one after the other, you might try changing to a food that is not so rich.

Your dog may respond to one of these treatments immediately, but they are not intended to replace good veterinary care. If your dog has one of these treatments helps get rid of it, fine. However, if they recur or persist, your dog may have an underlying infection and needs to see your veterinarian.

Method 1

I clip away any hair that is matted around the spot and bathe the dog

using Betadine or a generic iodine shampoo (wear crummy clothes because it stains). After the dog is dry, I put hydrogen peroxide on the sore every three hours or so until it is dried up and scabbed over.
--from Sherry Wallis

Method 2

2/3 rds Bitter Apple

1/3 rds Liquid Heat

*Mix and place in a hard liquid spray bottle.

1st week, 3 times a day

2nd week 2 times daily

1x a day as needed after that.

--from Gwynedd on Showdogs L

Method 3

For the show dogs I don't want to shave I use 50% Apple Cider Vinegar, 50% water mixed in a spray bottle, several times a day. For the pets and the rescues I shave the spot and rub in Iodex ointment (from druggist) several times a day.

--from Rita Redmond, Beagles, on Showdogs L

Method 4

Gentocin Spray spritzed on usually clears them up pronto and leaves no greasy spot if you are at a show. I usually poof a little Gold Bond Medicated Powder

on after the spray and have never had to treat again. From Jennifer Krawsczyn on Showdogs L

Method 5

I tried almost every remedy there is and no matter what I used, the hot spots would always last 2-3 weeks. A short while ago someone told me to make a very strong solution of tea with an aspirin dissolved in it. It worked...I applied the solution 2-3 times a day and the hot spot dried up and was gone within the week. Now a keep a solution in the fridge.

--from Carla Borrelli, Schnauzers, Showedogs L

Icy Paws - Show Dog Magazine

Submitted by Gretchen Stone

Serving Size : 1 Preparation Time :0:00
Categories : Cool Treats For Hot Weather

Amount Ingredient -- Preparation Method

2cartons plain or vanilla yogurt (32 oz each)
1small can tuna in water (8oz.)
2tsp. garlic power
243 oz.plastic Cs (not paper)

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

Use a spoon & scoop the mixture into the Cs. 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.

NOTES : Submitted by Gretchen Stone

IDGIE'S PEANUT BUTTER DOG BISCUITS

Serving Size : 1 Preparation Time :0:00
Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1 1/2 c.whole wheat flour
1/2 c.soy flour (from co-op)
1tbsp.baking powder
1c.peanut butter (sugar free -- smooth or chunky)
3/4 c.milk

Preheat oven to 400 degrees. Combine wheat and soy flour and baking powder in mixing bowl. In a separate bowl, whisk together peanut butter and milk until well combined and smooth. Fold peanut butter-milk mixture into dry ingredients and mix well to a soft dough. Turn out dough onto lightly floured surface; knead lightly. Roll dough out to 3/8 - 1/4 inch thick; cut into pieces 1-2 inches square (depending on dog's size). Place 1/2 inch apart on ungreased baking sheets. Bake 15 minutes or until lightly browned. Store cooled biscuits in refrigerator. Woof!

IVY'S FAVOURITE BISCUITS

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

2Cs whole wheat flour
1/2 c rye or buckwheat flour
1/2 c brewer's yeast (health food stores have this)
1c bulgur
1/2 c cornmeal
1/4 c parsley flakes
1/4 c dry milk
1tsp dry yeast (like you use for bread)
1/4 c warm water
1c chicken broth
1 egg beaten with
1T milk

Combine flours, brewer's yeast, bulgur, cornmeal, parsley, and dry milk in a large bowl. In a small bowl, combine dry yeast and warm water. Stir until yeast dissolved. Add chicken broth. Stir liquids into dry ingredients, mixing well with hands. Dough will be very stiff! If necessary, add more water. Roll out dough to 1/4" thickness onto well-floured surface. Cut into shapes. Place on cookie sheets and brush lightly with egg glaze. Bake at 300 for 45 mins. Turn off heat and let dry in oven overnight[I don't do the overnight bit]. ~

Molly Wms.

<http://csf.colorado.edu/perma/frugal/july98/msg01561.html>

NOTES : (Makes 6 or 7 dozen, depending on cutters used)

Kalgorlie Healthy Powder

Kalgorlie & Districts German Shepherd Obedience Club Inc
Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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2Cs	nutritional (tortula) yeast
1C	lecithin granules
1/4 C	kelp powder
1/4 C	bone meal (or 9000 mg calcium or 5 tsp eggshell powder)
	Must be for human consumption NOT gardeners bone meal.
	1000mgvitamin C (ground) or
1/4	tsp sodium ascorbate (optional)

Katie Cudlin's Dog Food

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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8Cs oats
 2Cs brown rice
 6Cs barley
 2lbs. carrots finely grated
 3bunches broccoli - grate stems -- chop flowerets (3 to 4)
 6 zucchini grated or 1 lb. green beans chopped
 1/2 bunchparsley -- chopped
 4cloves garlic -- minced (4 to 5)

Use 8 quart stock pots. Cook oats. In another pot, cook brown rice and barley. Cool (to save time, cook in evening and cool overnight).

Next day: Cut vegetables - use food processor. Using rubber gloves, combine all ingredients in a 25 quart stock pot. Shape into balls about 1/4 lb. each. Wrap and freeze.

This recipe can be easily scaled down for smaller batches.

, Submitted by Jessica Behrman . A bit about the following recipe...Katie is a friend of mine with two very gorgeous and healthy German Shepherds. Katie follows the idea that your dog's diet should be composed of about 30% fresh and raw (i.e., unprocessed) foods because processed food has had the enzymes and micro-nutrients cooked out. Katie cooks this up about once a month.

Kitty Catnip Cookies

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1C whole wheat flour
 2TBSPwheatgerm
 1/4 C soy flour
 1/3 C powdered milk
 1TBSP kelp
 1/2 teaspoonbone meal
 1teaspooncrushed dried catnip leaves
 1TBSP unsulphered molasses
 1 egg
 2TBSPoil -- butter or fat

1/3 C milk or water

Mix dry ingredients together. Add the molasses, egg, oil, and milk or water. Roll out flat on an oiled cookie sheet and cut into narrow strips or ribbons. Bake 20 minutes in a moderate (350) oven until lightly toasted. Break into pea-sized pieces as cats usually do not like big chunks.

<http://libris.publib.edmonton.ab.ca/source/features/pettreats.html>

NOTES : The Healthy Cat and Dog Cookbook by Joan Harper.

Kitty Heaven

Serving Size : 0 Preparation Time :0:00

Categories :

Amount	Ingredient -- Preparation Method
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2	Flat cans of sardines in oil
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2/3 c	Cooked rice
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1tb	Liver
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1/4 c	Parsey -- chopped
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Directions:

Combine all ingredients. Stir with a wooden spoon to break up sardines into bite-sized pieces. Yields: 2 - 3 servings. Store unused portion in refrigerator, tightly covered.

Source: the Shampoo-chez Good Earth Petalog typed by J. Matthews.

Lamb Jerky

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

5poundLamb Roast

1quartwater

1/2 C vinegar

1C salt

1TBSP pepper

1TBSP garlic (not garlic salt) -- (1 to 2)

Slightly freeze lamb roast so it will be easier to cut into slices to prepare for cooking. Combine all ingredients: water, vinegar, salt, pepper and garlic in a pan and bring to a boil. Slice the slightly frozen lamb roast into 1/4 inch wide strips. Drop slices into boiling mixture and let cook for 5 minutes. Meat will be rubbery. Then drain strips and place strips between layers of paper towels (several on bottom and several on top) Take a rolling pin and roll across paper towels to press out the moisture.

In a 200 degree oven, lay pressed strips directly on oven rack, careful not to let them touch or they'll stick together. Leave oven door ajar slightly to let moisture escape. Cook for about 1 1/2 hours.

<http://www.westierescue.com/library/care/recipes/treats.asp>

LARGE PIZZAS, Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

3 1/4 C cake flour

1/4 C cornmeal

1/4 C olive oil

1 egg

1teaspoonbaking soda

1C water

Mix all ingredients together then turn out onto a lightly floured surface and knead. On a pizza pan, that has been sprayed with a nonstick spray,

spread the dough to the edges of the pan. Forming the ends into a lip. Set aside.

Pizza Sauce and Toppings:

- 1 tomato
- 1/2 C tomato puree
- 1 garlic clove
- 1/4 C grated Parmesan cheese
- 1 teaspoon oregano
- 1/4 C sun dried tomatoes
- 1 teaspoon basil
- 1 teaspoon cilantro

In a food processor, blend tomato, tomato puree and garlic. Brush mixture over pizza crust. Sprinkle the remaining toppings evenly over the pizza. Cut the pizza into slices with a pizza cutter. Bake at 325 degrees for 50 minutes. Yield: 1 12-inch Pizza

Lily's Silly Appitizers

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

- 1/2 lb. Ground beef
- 1 Carrot -- finely grated
- 1tbs. Grated cheese
- 1/2 tsp. Garlic powder
- 1/2 C Whole-wheat bread crumbs
- 1 Egg -- beaten
- 1tbs. Tomato paste

Preheat oven to 350F. In a medium-sized bowl, combine ground meat, carrot, cheese, garlic powder and bread crumbs. Add the egg and tomato paste and mix well. Using your hands, roll the mixture into marble-sized meatballs and place on a lightly greased cookie sheet. Bake for about 15 minutes until meatballs are brown and firm. Cool the meatballs completely before storing in an airtight container in the refrigerator.

LINDA DODD'S PUPPY MILK

Serving Size : 1 Preparation Time :0:00
Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

- 1container plain yogurt
- 1jar baby beef food -- strained
- 1lg. can evaporated milk
- 1 milk can water
- 1 raw egg

Blend together in blender. For kittens, feed them Bordon's Esbilac Formula available in a dry or liquid form.

Little River Clinic Biscuits

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

- 1C All-Purpose flour
- 1/2 C Powdered milk
- 1tbs. Margarine
- 1C Wheat flour
- Water
- 1tsp. Brown sugar
- 1 Egg
- 1/2 C Wheat germ

Combine dry ingredients in a bowl, cut in margarine until mixture resembles corn meal. Stir sugar with eggs add to dry ingredients. Add water gradually

(approx. 1/2 C) to make a stiff dough. Knead on floured surface until dough is smooth. Roll to 1/2" thick and cut into desired shapes. Preheat oven to 325F. Bake for 30 minutes.

Liver (or Tuna) Puffs for dogs or cats

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount	Ingredient -- Preparation Method
--------	----------------------------------

- 1 1/2 Cs whole wheat flour
- 1C all purpose flour
- 1package unflavored gelatin
- 1package dry yeast (about 2 1/2 teaspoons)
- 1C powdered dry milk
- 1/4 C very warm water
- 1/4 C corn oil
- 1 egg
- 1can liver (or tuna) cat food -- 6 oz
- 1/4 C water

Dissolve yeast in warm water. Mix dry ingredients in large bowl. Add yeast, oil, egg, cat food and water. Mix well (dough will be very stiff). Drop 1/2 teaspoon onto ungreased cookie sheet. Bake 25 minutes at 300 degrees. Yield 13 dozen. Store in refrigerator. Kelli Kukulka.

Liver Bait

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1lb. Beef liver
1C Cornmeal
4 Eggs
1tsp garlic powder

Mix in food processor or blender until smooth. Pour onto greased cookie sheet. Bake for 30 minute at 350F. When cool cut into squares.

Liver Bait Recipe

Anita Thomson

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1lb. liver (beef or chicken)
1 1/2 Cs flour (wholewheat)
1C cornmeal
1 egg
1tbsp brewers yeast (opt)
1dash garlic powder

Put liver in the blender and blend it a bit, then add everything else (including egg shells if you want), blend well. Pour onto a flat cookie sheet (greased or sprayed) Bake at 325 degrees for 25 minutes.Score the biscuits while warm.

You can also just use beef heart cooked in water with garlic until done, then slice it up and dry it out a bit in a 200 degree oven. The dogs love this as well and it doesn't seem to go through them as fast.

(Anita Thomson)

Liver Brownies

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1lb. Beef liver **SEE NOTE
1C Corn meal
1 1/2 Cs Wheat flour - or any kind
1tsp. Garlic powder

Preheat oven to 350F. Puree liver in food processor or blender, pour into bowl, mixing in dry ingredients, adding flour a bit at a time until you have a stiff mixture. Pat and spread out on a greased cookie sheet or jelly roll pan. Bake 20 minutes or until dry. Cool and cut into squares. Refrigerate or freeze. **NOTE: Ham can be substituted for liver.

Liver Lumps

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1lb. Liver
1/2 tsp. Garlic powder
1 Egg
2Cs Whole wheat flour

Preheat oven to 350F. Mix liver, egg and garlic powder in food processor until smooth (A blender will work too) until liver looks like baby food. Stir in flour a little at a time, until you have a thick but pourable batter. Spread into a greased 8"x8" pan. Bake until dry, approx. 30 minutes Cut into 1/2" squares. Freeze and use as needed. No need to thaw.

Liver Squares

Kalgoorlie & Districts German Shepherd Obedience Club Inc
Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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- 1 1/2 Cs wheat germ
- 3 Eggs
- 3lb. Liver -- chopped
- Garlic
- 1 1/2 Cs Corn meal

Preheat oven to 350F. Mix all ingredients and puree in food processor. Spread on well greased cookie sheet and bake for approx. 20 minutes Cut into squares, freeze and use as needed.

LIVER TREATS

Serving Size : 0 Preparation Time :0:00

Categories :

Amount	Ingredient -- Preparation Method
--------	----------------------------------

- 2 1/2 Cs whole wheat flour
- 1/2 C non-fat dry milk
- 1 Teaspoonsugar
- 6TBSPmargarine
- 1 Egg
- 3TBSPliver powder (or ground freeze-dried liver)
- 1/2 C cold water

Mix ingredients. Knead dough for about 3 minutes. Dough should form a ball.

Roll out to 1/2 inch thickness and cut into shapes. Place on lightly oiled

cookie sheets.

Bake at 350 degrees for 30 minutes or until golden brown.

NOTES : <http://www.paonline.com/wudaface/recipes.htm>

LIVER-FLAVORED DOG BISCUITS

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount	Ingredient -- Preparation Method
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3/4	c.wheat germ
3/4	c.dry powdered milk
1	egg
1	liver-flavored baby food -- (3 1/2 oz.)
1	tbsp.bran (optional)
1	tbsp.Brewer's yeast or plain yeast

Mix all ingredients well. If mixture is too dry, add a little water, just enough to bind ingredients together.Drop by teaspoonfuls on greased cookie sheet. Bake in 350 degree oven for about 20 minutes. Makes about 18.

LUCY'S LIVER SLIVERS

By Ann Shaw

Serving Size : 0 Preparation Time :0:00

Categories :

Amount	Ingredient -- Preparation Method
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1/2	poundcooked chicken livers
1C	chicken stock*

1/2 C corn oil
1TBSP chopped parsley
1C powdered milk
1C rolled oats
1/2 C brewer's yeast
1C soy flour
1C cornmeal
3Cs 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.

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

Magic Meatballs

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1lb. Hamburger
2Cs Dry Kibble
1/4 C Honey
1/4 C Wheat germ oil
1/4 C Linatone or other

Grind Kibble in food processor or blender. Mix all ingredients together & freeze. Use as needed for treats, bait or weight gain.

MAKE YOUR OWN COOL MAT

Serving Size : 0 Preparation Time :0:00

Categories : Non-Food How-To's

Amount Ingredient -- Preparation Method

Lots of vendors sell cooling materials that help keep the dog cool. You can make your own cool mat or neckerchief for your dog and save some money!

THE COOL PART

First go to the plant nursery:

Buy a package of polymer granules which are marketed by different companies but are comprised of x-linked polyacrylamide. This material is very absorptive. 1lb. will hold 50 gallons of pure water. As the mineral and salt content of the water increases, the absorptive ability of the polymer decreases.

This is marked under the name Soil Moist but if you cannot find it, call 1-800-962-4010 (JRM CHEMICAL INC.) 13600 Broadway Ave, Cleveland, OH 44125

TO HOLD THE POLYMER

From a fabric store, you will need:

Material for the mat--cut into a top and bottom and sew on three sides. A large pillowcase works well for a 400 crate. You will need to sew channels or tubes for the granules so that they don't lump up or shift around. Each should be about 1-1/2 inches wide. When you finish, fill each with about 1 tsp of granules per foot of length. Then stitch the fourth side closed.

Place it in cool water--30 minutes should give it about 50% absorption. Another hour should use all the absorptive ability of the granules. If its too full or not full enough, allow several days to dry and then adjust th amount in the tubes appropriately.

Claudia J. Zajicek, who provided this instruction on Showdog L, says that she uses a standard pillowcase for a 400 crate, putting in 8 vertical channels and then divides each into fourths. She puts a tsp. of crystals into each and then sews each shut. The mat will stay damp for several days, sometimes as long as five days!

TO CLEAN YOUR COOL MAT

Cleaning Instructions--from Linda Lampe

WARNING: When not in use hang in a well ventilated area.

To prevent mildew, place in ziplock in refrigerator where it will stay hydrated for months. If storing longer allow to dry completely. Remember, this may take over a week. To wash--hand wash in mild soap or vinegar and water, rinse thoroughly, and hang in a well-ventilated area to dry.

DO NOT MACHINE WASH OR DRY!

<http://www.hypercon.com/doginfo/dogsection/cookbook/cbxtra.html>

NOTES : none

MAKING A SERVICE DOG

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

1 PERFECT Lab or Golden puppy
1 loving foster home
1 talented trainer
2 tons of patience
good sense of humor
6gal. love & companionship
1Lg. bucket balls -- biscuits, puppy
toys, collars, leashes, puppy vests,
backpack, I.D.
1Bushels skills: door opening -- light switches,
retrieving, wheelchair pulling, picking
up items
& counter work

Need one puppy until 8 weeks old. Place in warm caring foster home to raise. Add trips to training classes, stores and long walks in tow. Mix in games, learning manners and lots of love. Use up most of patience and sense of humor. Continue to raise until puppy is a large, confident, happy adult, ready for training (about 16 months). Turn into training facility to the care of dedicated, talented trainer. Work in skills slowly, one at a time, fold in social training until perfect. Match with person needing skills and

love, mix together until well blended. Bake in the sunshine on grassy lawns, speckled with balls, bones, puddles and holes. Cool on shady sidewalks, with gently pulling, or inside home or workplace. Turn out into the world, frost with loving companionship lasts forever.

NOTES : 1 excellent recipe

Marantha Poms "Delectable Delights"

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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2Cs	Powdered milk
2Cs	Wheat germ
1C	Oats
2Jars	Baby Food Meat
1	Egg
	Enough water to moisten

Use low speed on mixer to blend all ingredients together. Drop by tbs. and flatten evenly. Place cookies one" apart on a lightly greased cookie sheet. Bake approximately 20-25 minutes at 350F. If tbs. size is to big for your dog(s) - adjust size to fit your dog(s). Makes 30 cookies.

, Submitted by Karen & Chuck Schembri

Meaty Chewies

Serving Size : 0 Preparation Time :0:00

Categories : Dogs KitchenCanine

Amount	Ingredient -- Preparation Method
--------	----------------------------------

2Cs Whole Wheat Flour
1/2 tsp. Garlic Powder
1TbFresh Parsley or dry
2Tbsp Grated Parmesan Cheese
2 Eggs
1 1/2 Cs Fresh Ground Meat

Combine all wet ingredients and slowly add dry ingredients. Make a dough and knead for about two minutes. Let dough rest for about 10 minutes. Roll out dough ON a greased cookie sheet, roll out as thin as you like (about 1/2" thick), then with a pizza cutter run through the spread dough and make little squares or big squares, I make mine about (2 x 2), depending on the size of your dog, or use a cookie cutter.

Bake at 350 degrees F.for about 45 minutes, then shut off the heat and let cool in the oven overnight, this way they will be good and crunchie. Store in an air tight container.

Because of the meat contents these cookies must be used within a week.. or you can package them into zip-lock bags and can be frozen.

NOTES : Copyright © The Dog's Kitchen, at <http://dogskitchen.com/cookie.htm>

Meaty Chewies from <http://dogskitchen.com/>

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

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1/2 tsp. Garlic Powder
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cool in the oven overnight, this way they will be good and crunchie.Store in an air tight container.

Because of the meat contents these cookies must be used within a week..or you can package them into zip-lock bags and can be frozen.

Meaty Dog Biscuits

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount	Ingredient -- Preparation Method
--------	----------------------------------

- 1/2 C dry milk
- 1 egg -- well beaten
- 2 1/2 Cs flour
- 1/2 tsp garlic
- 1 1/2 tsp brown sugar
- 1/2 C water
- 6tbsp gravy
- 1small jar baby meat food

Combine and shape into a ball. Roll out on floured board. Use extra flour if needed. Cut into bone shapes. Bake at 350 deg. for 25-30 minutes. Allow to cool. Should be hard and crunchy.

Microwave Doggie Biscuits

Serving Size : 1 Preparation Time :0:00

Categories : Dog Biscuit Microwave

Canine

Amount Ingredient -- Preparation Method

1 c Whole wheat flour
3/4c Dry milk
1/4c Cornmeal
1/3c Shortening
1 tb Bouillon granules
1/2c Plain flour
1/2c Quick cooking oats
1 t Sugar
1 Egg, slightly beaten
1/2c 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. These last hardly at all so make a bunch! This was posted by C. Harold Quinn (FPHK52A)

Microwave Doggie Doughnuts

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

2Cs Whole wheat flour
3tbs. Oatmeal
1 Egg -- lightly beaten
1tsp. Garlic powder
2/3 C Beef or chicken broth

Place flour in a bowl, add egg and broth, 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. Shape last bits by hand. Arrange rings on a shallow baking dish or on a sheet of parchment paper in a single layer. Cook on high 10 minutes or until firm. Let cool until hardened. Store in covered container when doggies not looking.

Microwave Easy Treat for Dogs

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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3	Jars baby food -- meat or vegetable
1/2 C	Cream of wheat

Drop by teaspoon on wax paper covered paper plate, flatten with fork, cover with second paper plate. Microwave on high 4-5 min., cool, store in refrigerator.

Microwave Minced Lamb with Pasta, Carrot & Parsley

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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1kg	lean lamb mince (can use veal -- chicken, beef or hamburger (lean) or combination) (1 to 1.5)
1bag	vermicelli egg noodles (Nanda/Maggi is better than Vetta)
1bag	grated carrot (eg from Woollies/Big -- (250 g) Fresh)or do your own
Half a bunch	of parsley
1	clovegarlic (if very small -- use 2), finely chopped or crushed
250mL	lactose-free milk (e.g. Pets Own) or

water to make a veggie puree

Half a C of Meat-Bix (from pet shops -- they get it in bulk and sell by weight).

1. Puree the carrot and parsley with milk or water. Use a hand held blender in a beaker or tall, narrow bowl, and use as much milk or water as you need to puree with. I usually end up with 500 mL of carrot and parsley smoothie.
2. Boil some water to cook the egg noodles in.
3. 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 two minutes then remove and stir. Cook a further minute and stir - repeat this process until meat is cooked evenly (approx 8 minutes total).
4. Break up egg noodles (it is easier to do this now than after they are cooked!) and cook for 3 minutes, then drain. If you use the Vetta noodles, you will definitely need to add oil to the water first, with the Nanda it doesn't seem to matter).
5. While you are cooking the noodles, add the Meat-Bix to the cooked mince and mix well. It will absorb any liquid from the meat.
6. 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.
7. Mix in the pureed vegetables. Divide into portions and freeze until needed.

COMMENTS

This recipe is based on one given to me by Moose & Squirrel's breeder. These quantities, if mixed half and half with dry kibble at feeding time, are enough to feed two 5-month-old maltese puppies for about two weeks.

, Submitted by Deanna and Moose & Squirrel

Milk Bone Dog Biscuits (HARD)

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

3/4 C hot water
1/3 C margarine
1/2 C powdered milk
1teaspoonsalt
1 egg -- beaten
3Cs whole wheat flour

Variation: increase margarine to 1/2 C and add 2 teaspoons sugar

In large bowl pour hot water over the margarine. Stir in powdered milk, salt, and egg. Add flour, 1/2 C 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 degrees for 50 minutes. Cool. They will dry out quite hard. Makes about 1 1/4 pounds of biscuits. Costs around 30 cents per pound.

NOTES : <http://www.geocities.com/Heartland/Ranch/1011/dog.htm#MilkBone>

Mint Rice Hamburger

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
5Cs	uncooked rice
10Cs	water
2pounds	low fat hamburger
5tbs	dried mint

Bring rice to a boil. Add hamburger and mint. Bring back to boil. Mix well. Reduce heat to low. Cook until all water is absorbed. My golden retriever loves this meal and the mint gets rid of bad breath!

, Submitted by Allan Kamara

Munchie Crunchy Meat Treats

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1/2 C powdered milk -- non-fat

1 egg -- beaten

1 1/2 Cs rice flour

1/2 teaspoonhoney

1/2 C water

5teaspoons chicken or beef broth

1jar babyfood -- beef, strained --

meat, any flavor

Combine all ingredients well. Form into a ball. Roll dough out on a floured surface. Cut out desired shapes. Bake in a 350 degree oven for 25-30 minutes. Let cool. The treats should be hard and crunchy.

Source:

"Laura Davis"

NOTES : http://www.doggieconnection.net/recipe/munchie_crunchy_meat_treat.html

MUSTGO DOG BISCUITS

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2c.preferably whole wheat flour (any kind)

1/2 c.corn meal

3tbsp.oil (lard -- shortening,
vegetable, bacon drippings, whatever)

2/3 c.liquid (water -- chicken broth,
whatever you have)*

1 egg

*Can add blenderized leftovers and reduce amount of liquid. Mix dry ingredients. Add egg. Add oil. Add liquid. Blend by hand or with mixer on lowest setting. Roll out dough. Use metal cookie cutters. Bake on ungreased cookie sheets at 350 degrees for 30 to 45 minutes. Makes about 15 (3 inch) cookies. Let cool and air dry for 24 hours before starting to dry and harden, otherwise they will become moldy. They can be stored in the freezer for months. Food coloring can be added for seasonal variety.

Freshly baked biscuits can be eaten by humans as is. Stale biscuits need to be dunked in your favorite warm beverage. You and your dog will love them. Do not bake 2 trays on different levels at the same time - bottom tray WILL burn! Cookies can touch on trays as they will shrink some. Metal lids and bottle caps make great cookie cutters.

MUTT MUFFINS, Three Dog Bakery

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1 apple
2 carrots
2TBSP honey
2 3/4 Cs water
1/4 teaspoon vanilla
1 egg

--

4Cs whole wheat flour
1/2 C raisins
1TBSP baking powder
1TBSP cinnamon
1TBSP nutmeg

In food processor puree the apple. Shred carrot with hand shredder. In a bowl mix all wet ingredients together and add pureed apple. Mix wet ingredients thoroughly.

Combine dry ingredients. Add wet ingredients to dry and mix thoroughly, scraping sides and bottom of the bowl to be sure none of the dry mixture is left. With an ice cream scoop, fill a muffin pan 3/4 full, sprayed with a nonstick spray. Bake at 350 for approximately 1 hour. Yield: 12 to 14

muffins

MuttLoaf

Serving Size : 1 Preparation Time :0:00
Categories : Natural Feeding Recipes Wheat-Free

Amount	Ingredient -- Preparation Method
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1/2 C	amaranth -- *see Note
1 1/2 Cs	chicken broth
1 1/2 pounds	ground chicken -- or turkey
1/2 C	cottage cheese
2	wholeegg
1/2 C	oats -- rolled (raw)
1/4 C	carrot -- finely chopped
1/4 C	spinach -- finely chopped
1/4 C	zucchini -- finely chopped
2	cloves garlic
1	TBSP 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 50 minutes to cook.

Source:
"www.doggieconnection.net/recipe/"
Copyright:
"Doggie Connection"

NOTES : <http://www.doggieconnection.net/recipe/muttloaf.html>

Muttzoh Balls

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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1C	Any natural dry dog food
2	Eggs -- beaten lightly
1tsp.	Polyunsaturated oil
1/3 C	Cold water
	Sprinkle of garlic powder
1/2 C	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 C chicken soup or the 2 bouillon cubes. Drop balls into boiling water. Boil for 3 minutes. Remove from water, drain and cool. Refrigerate.

Newf Breakfast Bars

Martha Taylor-Young, RNC, Dragon Rest Newfoundlands

Serving Size : 1 Preparation Time :0:00

Categories :

Amount	Ingredient -- Preparation Method
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12c.	oatmeal
4c.	whole wheat flour
>8	eggs
3/4	c.oil
2/3	c.honey
1/2	c.molasses
2c.	milk
1	large can solid pack pumpkin (optional)
3	mashed bananas (optional) -- (3 to 4)

I love this recipe because it makes a lot & it's so easy, you just throw everything into the bowl, mix & pat onto 2 greased cookie sheets, no rolling or cookie cutters.

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 (mine like LARGE).

These freeze really well. My guys love these, they sit in front of the oven waiting.

<http://www.geocities.com/Heartland/Ranch/1011/dog.htm>

NOTES : I love this recipe because it makes a lot & it's so easy, you just throw everything into the bowl, mix & pat onto 2 greased cookie sheets, no rolling or cookie cutters.

Niemann's Dog Treats

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
1C	Whole wheat flour
1C	White flour
1/2 C	Quick oats (soaked in just enough water to cover)
1/2 C	Cornmeal
1/4 C	Ground nuts (sunflower or sesame seeds work well)
1tsp.	Garlic powder
4tbs.	Brewers' yeast
4tbs.	Oil (corn or Canola)
	Water

Combine dry ingredients. Add oil then add enough water to make a stiff dough. Knead. Roll out and cut out in squares or in animal shapes. Bake 50 minutes in a 325F. oven.

No-Flea Dog Biscuits

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

- 2Cs Unbleached flour
 1/2 C Wheat germ
 1/2 C Brewers yeast
2Cloves garlic -- minced
3tbs Vegetable oil
1C 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" 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.

Nuked Hot Dogs

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

- 1blow 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.

NUTRITIOUS DOG BISCUITS

Serving Size : 1 Preparation Time :0:00
Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

- 3 1/2 c.all-purpose flour
- 3c.whole wheat flour
- 2c.oatmeal
- 1c.cornmeal
- 1/4 c.instant dry milk
- 1/8 tsp. SEA salt -- optional
- 1c.vegetable scrapings (carrot, -- potato, etc.)
- 1 onion
- 1clovegarlic
- 2c.water
- 2env. dry yeast sprinkled over 1/2 c. water
- 1 egg, mixed with
- 1tbs milk

Place dry ingredients in large bowl; mix well. Chop scrapings, onion and garlic in blender. Cook in the 2 Cs water 10 to 15 minutes. Cool slightly and add to dry mixture with yeast mixture. Mix well with hands. Dough will be very stiff. If necessary, add more water. Roll dough to 1/4" thickness. Cut into small rectangles. Brush with milk and egg mixture. Bake for 45 minutes in 300 degree oven. Turn off oven and let biscuits remain in closed oven a few hours or overnight. This makes more than 11 dozen 3" x 4" biscuits. Dogs love them.

OATMEAL-WHEAT GERM BISCUITS

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

3Cs whole wheat or rye flour

3Cs oatmeal

1/2 C regular wheat germ

6TBSP margarine

1/4 C molasses

1C evaporated milk

1C water

Mix dry ingredients together. Add remaining ingredients and blend until well mixed. Dough will be stiff.

Chill for 1/2 hour.

EITHER: Take rounded teaspoons of dough and roll into balls, flatten and place on a lightly greased cookie sheet.

OR: Roll out to 1/2 inch thickness and cut into bone shapes and place on lightly greased cookie sheet.

Bake at 300 degrees for one hour.

NOTES : <http://www.paonline.com/wudaface/recipes.htm>

Oatmeal/Wheat Germ Dog Biscuits

Serving Size : 50 Preparation Time :0:00

Amount Ingredient -- Preparation Method

3c Whole wheat or rye flour

3c Uncooked oatmeal

1/2 c Plain wheat germ
6tbMargarine
1/4 c Molasses
1c Evaporated milk
1c 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.

P-B Doggy Treats

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1 1/2 C Wheat Flour
1/2 C Wheat Germ
2tbs Dark Brown Sugar
1 1/2 C Milk
1 1/2 tbs Creamy Peanut Butter

Preheat oven to 400 degrees. Grease two cookie sheets. Mix dry ingredients and set aside. In large mixing bowl, combine peanut butter and milk on high speed until well blended and creamy. Gradually add dry ingredients until blended.

Turn onto floured surface, roll to 1/2", cut into appropriate shapes and bake 20 minutes or until done. Place on cooling rack and allow to cool thoroughly before feeding to Bowser.

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, Submitted by Sandy Arledge

PACER'S BROWNIES (Pet Treats)

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1poundliver -- pureed
1C flour
1C corn meal
cheese -- onion or garlic

Bake at 250 - 300 degrees F for 20 to 30 minutes.

NOTES : Robert E. Pappenhagen

Panda's Party Cake

Kymthy Schultze, Affenbar Newfoundlands

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

2/3 C ripe mashed bananas
1/2 C softened butter
3largeeggs
3/4 C water
2Cs unbleached white flour
2teaspoons baking powder
1teaspoonbaking soda
2teaspoons cinnamon
1/2 C chopped pecans
1/2 C raisins

In mixing bowl, beat together mashed banana and butter until creamy. Add eggs and water. Beat well. Stir in dry ingredients. Beat until smooth. Add nuts and raisins. Spoon batter evenly into oiled and floured bundt pan. Bake at 350 degrees for about 35 minutes. Cool on wire rack 5 minutes, remove from pan, replace on rack and cool.

Optional Frosting

2 C mashed banana
1 Tbsp butter
6 Tbsp carob powder
2 tsp vanilla
3 Tbsp unbleached flour
1 tsp. cinnamon

Blend thoroughly and spread on cool cake. Sprinkle with chopped pecans.
The frosting contains carob, which is a safe (almost tastes like)
chocolate substitute

<http://www.geocities.com/Heartland/Ranch/1011/dog.htm>

NOTES : Contributed by Kymythy Schultze, Affenbar Newfoundlands

PATCH'S DOG TREATS ALA POOCH

Serving Size : 0 Preparation Time :0:00
Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

2sm. jarsstrained baby beef
1/4 c.non-fat dry milk
1/2 c.wheat germ

Mix all ingredients and shape into small balls. Arrange on greased cookie sheet and
flatten
with fork.Bake at 325 degrees for 15 to 20 minutes. Store in refrigerator when cool.
Guard your fingers
when you offer them to your pet!!

Peanut Brindle - Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

5Cs rice flour
1TBSP cinnamon
1teaspoonbaking powder
1teaspoonbaking soda
1C peanuts (chop)
1 egg
1/4 C honey
1/4 C peanut butter
1smallapple
1/2 C vegetable oil
2 1/2 teaspoonvanilla
1 1/2 C water

In a bowl, mix the flour, cinnamon, baking powder and baking soda; set aside.

In a food processor, add the egg, honey, peanut butter, apple, oil, vanilla, and water. 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

Peanut Butter and Honey Dog Biscuits

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

3/4 c flour

1 egg
1TBSP Honey
1teaspoonpeanut butter
1/4 C vegetable shortening
1teaspoonbaking soda
1/4 C rolled oats
1/2 teaspoonvanilla

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 Farenheit 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 biscuits.
-Bruce Greenblatt, Novell Inc.

NOTES : I got tired of paying \$3 for a little bag of these Peanut Butter and Honey dog biscuits (that are pretty popular with my dog), so I've approximated the recipe below.

Peanut Butter Biscuits

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1C flour
1/2 C milk
2Tbs peanut butter
Grated parmesan cheese(optional)
1tsp Baking powder
1 egg white
1TbChicken juice

Mix flour and milk until lumpy. Add Peanut butter and Chicken juice. Mix parmesan cheese with first 4 ingredients. Add egg white. Mix well or until it has the consistency of pancake batter. Add baking powder. Pour onto greased cookie sheet in Doorknob-sized blobs. Cook until golden brown.

Serve cool.

, Submitted by Sarah Mattausch

Peanut Butter Cookies For Mutts

The Torberts
Serving Size : 1 Preparation Time :0:00
Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

***** NONE *****

Recipe From: The Torberts

Melt 1/2 stick butter in a saucepan, and, with the heat still going, add two eggs and stir briskly until it is one glutinous mass. Remove from heat. Add 1/2 a C of peanut butter, two TBSP of sugar, and two or three handfuls of whole-wheat flour. Bake in an 8X8 square baking pan for 15 minutes or until brown on edges. Cool and serve in small quantities.

NOTES : 1 dog hug, earned as follows

Peanut Butter Delight

Serving Size : 0 Preparation Time :0:00
Categories : Dogs KitchenCanine

Amount Ingredient -- Preparation Method

1 1/4 c.flour
1/2 tsp. cinnamon
3/4 c.100% Natural Creamy Peanut Butter
1T b. Honey
1/2 C skim milk

Combine all wet ingredients and slowly add dry ingredients. Make a dough and knead for about two minutes. Let dough rest for about 10 minutes. Roll out dough ON a greased cookie sheet, roll out as thin as you like (about 1/2" thick), then with a pizza cutter run through the spread dough and make little squares or big squares, I make mine

about (2 x 2), depending on the size of your dog, or use a cookie cutter.

Bake at 350 degrees F. for about 45 minutes, then shut off the heat and let cool in the oven overnight, this way they will be good and crunchie. Store in an air tight container.

NOTES : Copyright © The Dog's Kitchen, at <http://dogskitchen.com/cookie.htm>

Peanut Butter Delight from <http://dogskitchen.com/>

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1 1/4 c. flour
1/2 tsp. cinnamon
3/4 c. 100% Natural Creamy Peanut Butter
1T b. Honey
1/2 C skim milk

Combine all wet ingredients and slowly add dry ingredients. Make a dough and knead for about two minutes. Let dough rest for about 10 minutes. Roll out dough ON a greased cookie sheet, roll out as thin as you like (about 1/2" thick), then with a pizza cutter run through the spread dough and make little squares or big squares, I make mine about (2 x 2), depending on the size of your dog, or use a cookie cutter.

Bake at 350 degrees F. for about 45 minutes, then shut off the heat and let cool in the oven overnight, this way they will be good and crunchie. Store in an air tight container.

Peanut Butter Dog Biscuits - courtesy of the Leolist (Leonb

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1 1/2 Cs Water
1/2 C Oil
2 Eggs
3TBSP Peanut Butter
2tsp. Vanilla
2Cs Flour
1/2 C Cornmeal
1/2 C Oats

Blend liquid ingredients together. Whisk dry ingredients together and mix into wet mixture to form a ball of dough. Roll out and shape. Put onto a non-stick cookie tray. Cook 20 minutes at 400 F. Turn off oven and allow the biscuits to cool in oven until crisp and hard.

, Submitted by Jessica Behrman

Peanut Butter Fat Balls (for adding weight)

Connie Johnson @ Minchen Mi Shar-pei.
Serving Size : 1 Preparation Time :0:00
Categories : Special Health Needs

Amount Ingredient -- Preparation Method

2Cs Dry Dog food
2packscream cheese
1 1/2 Cs Peanut Butter
1/2 C Corn Oil
1C Cottage Cheese
1poundBrowned Hamburger (same some of the grease)

Blend dog food (crushed fine) and add remaining ingredients. Mix till you have a doughy mixture add more dog meal as needed if consistency is too thin. On wax paper spread some meal and roll out mixture into log shape.

Refrigerate til firm and slice as needed.
Feed them a slice or two several times during the day. Very high
calorie...will put weight on fairly quick.

From Connie Johnson @ Minchen Mi Shar-pei.

NOTES : <http://www.paonline.com/wudaface/recipes.htm>

Peanut Butter Rounds

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

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
1t baking powder
1/2 c water

Combine all ingredients and mix on low until mixed. Make into 1
TBSP -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.

NOTES : <http://www.geocities.com/~dogs/recipes.html>

Pet Puffs

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

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

Dissolve yeast in 1/4 C 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. Tester's note: Crisp, yet chewy.

Pogo's Light Biscuit for Belly Draggers

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

2Cs Whole wheat flour
 1/2 C Soy flour
 1/2 C Cornmeal
 1/4 C Brewer's yeast
 1/4 C Dry milk powder
1tsp. Garlic powder
1tbs. Parsley - finely chopped
1pkg. Dry active yeast
 1/4 C Warm water

1C Chicken stock
GLAZE 1 Egg beaten + 1 tbs. Milk

Preheat oven to 300F. 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 (beaten egg and milk added together) and bake 45 minutes. Turn heat off and let biscuits dry out in oven for several hours or overnight. Store in airtight container.

Pooch Peanut Butter Swirls

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

--Dough #1

4Cs whole wheat flour

1/2 C cornmeal

1 1/3 Cs water

1/3 C peanut butter

1 egg

--Dough #2

4Cs whole wheat flour

2/3 C cornmeal

1/2 C banana -- mashed

1 egg

1 1/4 Cs water

2TBSPvegetable oil

2TBSPmolasses

2TBSPcinnamon

Combine all #1 ingredients and mix thoroughly. Knead on a lightly floured surface. Set aside. Combine all #2 ingredients and mix thoroughly. Knead on a lightly floured surface.

Roll each dough separately to a 1/8 inch thickness, into rectangles.

Lightly brush a little water over the top of the light dough. Place the dark dough on top, then roll up like a jelly roll. Wrap the roll in plastic and chill in the freezer for one hour. Cut the roll into 1/4 inch slices. Place them on a cookie sheet sprayed with non-stick spray. Bake at 350 degrees for one hour.

NOTES : http://www.doggieconnection.net/recipe/wheat_less_tuna_biscuit.html

POOCH'S PROZAK KRUNCHIES

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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2c.	whole wheat flour
2/3 c.	yellow cornmeal
1/2 c.	sunflower seeds -- shelled
1pinch	sugar
2tbsp.	corn oil
1/2 c.	chicken broth
2	eggs -- mixed with 1/4 c. milk
1	egg -- beaten
2tsp.	fresh crushed mint
--	(a natural antidepressant for dogs)

Preheat oven to 350 degrees. In a large bowl, blend together flour, cornmeal, sugar, and seeds.

Add oil, chicken broth and egg/milk mixture. Let sit 30 minutes. Place mixture on floured surface.

Spread out dough 1/4 inch thick. Cut into small circles, shape like smiley faces, and brush with

beaten egg. Bake 30 minutes, until golden brown. Let stand until cool.

Makes about 40 treats

Provides frantic tail wagging on those rainy days!

<http://www.dogsbythebay.com/>

NOTES :Undepressingly Delicious

Pork Liver Cookies

Joyce & Aonghas MacLeoid Kitchener, Ontario, Canada

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

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

[Note: In the first line, the contributor, Aonghas, made a slight spelling error changing porKKK to porTTT, thus changing forever the name of these liver cookies to the Infamous Port Liver Cookies.]

Contributed by: Joyce & Aonghas MacLeoid Kitchener, Ontario, Canada. This is a variation of Ann Wynyard's Homemade Dog Biscuits as found on page 81 of The Tibetan Spaniel Handbook by Jeanne Holsapple and Anne Wynyard.

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.

Potatoes Au Canine Or Feline

Serving Size : 6 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
3C	Boiled sliced potatoes
2Tbsp	Grated vegetables
1/2 C	Creamed cottage cheese
1Tbsp	Nutritional yeast
2Tbsp	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 ontop of all; sprinkle with cheese. Bake about 15 minutes at 350F until cheese melts and slightly browns. Serve cool. As a potato substitute, you can use 3 Cs of cooked oatmeal or 3 Cs cooked brown rice.

Source: Deborah Lawson, Knight News Service, Watertown Daily Times
Typed for you by Linda Fields, Cyberealms BBS Watertown NY 315-786-1120

PRINCESS MERCEDES' CLASSIC CAVIAR COOKIES (Low Purine for K)

Terri Haase
Serving Size : 1 Preparation Time :0:00
Categories : Special Health Needs

Amount	Ingredient -- Preparation Method
4Cs	white rice flour
1TBSP	coarse ground garlic powder
2TBSP	safflower oil
1 and 1/2 Cs	plain yoghurt with active cultures
2ounces	golden whitefish caviar (no dyes please)

2 eggs

Mix ingredients well to form a stiff dough. Chill dough for 30 minutes then roll out on cookie sheet and cut into bite size pieces or use a cookie cutter. Alternatively you may hand pat little lumps of dough into flat circular cookie shapes. Bake at 350 degrees for 20 minutes then turn oven down to 200 degrees and continue baking for another 20 minutes. Cool and then store in refrigerator or freezer.

<http://bcf.usc.edu/~thaase/DOT/dalrecip.html>

Because of the Schnauzer, Dalmatian, and certain other breeds' tendency toward urinary stone formation, diets and treats low in "purine-yielding ingredients" are advised. Every attempt has been made to ensure that this recipe uses relatively low purine ingredients, however I cannot guarantee that your dog will not have a reaction to these treats, either allergic or urinary. It is very important to monitor the pH of your dog's urine when introducing new foods and treats to its diet. The urinary pH should not deviate from the normal pH of 7.0 if all is well. If you note any deviation, you should contact your veterinarian immediately for a standard urinalysis to see if abnormal urinary crystals are forming which can "grow up" to become obstructing stones, or to detect other urinary problems. Also keep in mind that these treats should be fed in small amounts and are not meant to replace a well-balanced diet.

NOTES : by Terri Haase

PROTEIN COOKIES

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

3/4 c.wheat germ

3/4 c.milk

1 egg

1jar meat baby food

Mix together and drop by teaspoon on a cookie sheet. Bake at 350 deg. for 12-15 minutes.

NOTES : <http://www.primenet.com/~jrhaz/homepag4.htm>

PUPPY PRETZELS

Serving Size : 1 Preparation Time :0:00
Categories : Golden Bone Canine

Amount Ingredient -- Preparation Method

- 1tsp. brown sugar
- 2tsp. active dry yeast
- 2/3 c.water
- 3/4 c.whole wheat flour
- 3tbsp.low-fat soy flour
- 1/4 c.non-fat dry milk
- 1tbsp.dried liver powder
- 1tbsp.bone meal flour
- 1 egg -- beaten (1/2 in recipe, 1/2 in glaze)
- 2tbsp.cooking oil
- 3tbsp.wheat germ

Dissolve yeast and sugar in warm water. Combine dry ingredients. Add half of the beaten egg, oil and yeast-water mixture. Mix well. Knead on a well floured board until dough is firm. Place in oiled bowl, cover and let rise until double in bulk. Shape into pretzels and place on greased cookie sheet. Bake in preheated 375 degree oven for 15 minutes. Remove and brush with beaten egg and sprinkle with wheat germ. Return to oven and bake at 300 degrees for about 15 minutes until nicely browned and quite firm.
Note: You may omit liver powder and bone meal flour if you have difficulty locating them.

Puppy Cookies, Benton-Franklin County Humane Society

Benton-Franklin County Humane Society

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

2jars strained beef baby food -- (3 1/2 oz.)
 1/4 C 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.

NOTES : Provided by Patricia Paye of Kennewick, Washington and were
obtained from the Benton-Franklin County Humane Society

PUPPY FORMULA

various breeders

Serving Size : 1 Preparation Time :0:00

Categories : Special Health Needs

Amount Ingredient -- Preparation Method

***** NONE *****

Sooner or later, everyone who breeds dogs finds themselves having to feed
newborn puppies. Here is a collection of formulas that people have use
successfully. If you can't find anything else, you may try the puppies on
just plain goat's milk but plain cow's milk will not give them the correct
amount of fat and they may not be able to assimilate it.

Recipe #1

Ingredients

2/3 C Goat milk canned (or just regular canned milk)

1/3 C water or Pedialyte

1 tsp Karo Syrup

1 egg yolk

1 tsp Dyne or pediatric vitamin

Strain a couple of times to make sure there is no albumin in the mixture, although it has been used successfully without egg at all.

Received from Chryste Gettman on Showdog-L.

Variation:

1 can of Condensed Milk rather than goat's milk (it may be too high in protein and put a strain on the puppy's kidneys

1 envelope of Knox unflavored gelatin in addition to other ingredients (helps keep stools solid).

Received from Christeen Nowrocki on Showdog-L

Recipe #2

Ingredients

1 C of canned Condensed milk or evaporated milk

4 oz plain, full-fat yogurt

1 egg yolk

1 dropper full of baby vitamins

Mix well.

Received from Phyllis McNall of Showdog L

Recipe #3

Ingredients

2 Cs hot water

1 can Evaporated milk (Not condensed--both are in bakery section of store but different products)

2 eggs

2 Tbs Karo syrup

2 envelopes Knox unflavored gelatine.

Mix thoroughly to get the gelatin working.

Received from Linda Campbell on Showdog-L .

Recipe #4

4 oz Carnation EVAPORATED milk

4 oz FULL FAT natural, plain yogurt

1 TBSP Mayonnaise, (NOT salad dressing and definitely NOT DIET)

1 egg yolk

1 dropper full of human baby pediatric liquid vitamin, no fluoride.

Whiz in blender...feed baby.

Submitted by Julie Richards on Showdog-L

<http://www.hypercon.com/doginfo/dogsection/cookbook/cbpup.html>

NOTES : none

Puppy Party Appetisers

Serving Size : 1 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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- 1/2 lb. Ground beef
- 1/2 C Whole wheat bread crumbs
- 1 Carrot -- finely grated
- 1 Egg -- beaten
- 1tsp. Grated cheese
- 1tsp. 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.

Rastus' Microwaved Casserole

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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For a small dog -- but is basically one third each of meat, veggies and rice, so

quantities and cooking times can easily be adjusted for larger dogs.

- 1-1.5 kg meat (can use bite sized chunks of steak and kidney, chicken or lamb off the bone, or mince)
- 1 soup mix fresh veggie pack (carrot, celery, potato, turnip, parsnip, parsley, etc)
- Several leaves of silverbeet or spinach (optional)
- 2 Cs uncooked Sungold rice (or about 4 Cs cooked rice)
- Pearled barley (about one-third of a C)
- 1 teaspoon crushed or chopped garlic
- 1 teaspoon crushed or grated ginger
- Dash of soy sauce
- Dash of red wine (optional!)
- Small squeeze of tomato paste
- Few pinches of mixed herbs

Cook rice by steam method. (I do this in a microwave steamer - takes 20 minutes for the Sungold rice). Place all other ingredients (except veggies) into large covered microwave-safe dish. Mix and cook on high for 2 minutes. Repeat last step until meat is mostly cooked. (about 10 minutes if using meat chunks) Chop veggies, add to meat mix and stir well. Cook 10 minutes and stir. Repeat last step twice or until barley is swollen. Add cooked rice and mix well. Divide into portions and freeze.

If you prefer to feed raw veggies, you could puree the veggies and not add them until after the cooking is finished.

NB: (for you guys outside of Australia). "Sungold" rice is just a brand of quick-cooking brown rice

, Submitted by Deanna Jones

Reggie's Chewies

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

3tbs. Liver powder or sub. chicken gizzards -- finely chopped. (3 to 4)
2 1/2 Cs Rye flour

1/2 C Powdered milk
1 Egg -- well beaten
1/2 C Water
1/2 tsp. garlic powder
6tbs. Shortening or margarine
1tsp. Brown sugar

Combine all dry ingredients. Add shortening to dry ingredients. Add beaten egg and liver powder (or substitution). Add 1/2 C cold water or giblet broth and form ball. Roll dough 1/2" thick on oiled sheet and cut with cutter. Bake 25-30 minutes in 350F. oven. Store in refrigerator.

Rover's Rewards

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

3/4 C hot water or meat juices
1/2 C powdered milk
1 egg -- beaten
1/3 C margarine
3Cs whole wheat flour

In a large bowl, pour hot water or meat juices over margarine. Stir in powdered milk and egg. Add flour, a little at a time mixing well after each addition. Knead on floured surface until you get a smooth dough and one that can be rolled out. Roll into 1/2" thickness and cut out with biscuit cutter or knife into desired shapes. Bake on greased baking sheets at 325F. for 50 minutes. Allow to cool and dry out until hard.

Rusty's Birthday Cake

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1lbground beef-extra lean
8 eggs
1C oat meal
1/2 C cracker crumbs

Using electric mixer, blend all items together until completely blended. Pour into an oblong cake pan sprayed with non-stick spray. Bake in oven at 350 for 25- 35 minutes. Allow to cool. carefully invert on to plate and frost with non-fat sour cream or imitation potato topping. Store left overs in refrigerator. We served this to our Irish Setter Rusty for his second birthday. Our yellow lab, Jed, devoured his piece in less than 10 seconds.

SAM'S Beef Jerky Snacks

Ann Shaw

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1 flank steak (about 1 1/2 - 2 pounds)
1/4 C soy sauce*
2teaspoons honey
1/4 teaspoongarlic powder
1/4 teaspoononion powder

Preheat oven to 150° or lowest setting.

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. 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. Cover two cookie sheets with aluminum foil and place the meat strips in a single layer without touching. 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.

<http://www.fuzzyfaces.com/lrecipe2.html>

NOTES : 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.

SAM'S SNACKS by Ann Shaw

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

- 1 flank steak (about 1 1/2 - 2 pounds)
- 1/4 C soy sauce*
- 2teaspoons honey
- 1/4 teaspoongarlic powder
- 1/4 teaspoononion powder

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.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.

Sarah Jean's Crowning Crumpets

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

-
- 2Cs cornmeal
 - 1 1/3 Cs water
 - 1C cake flour
 - 1/2 teaspoonbaking powder
 - 2TBSPvegetable oil
 - 1/4 C real bacon bits
 - 1 egg
 - 2/3 C honey
 - paper baking Cs

Preheat oven to 350 degrees. Mix all ingredients together. Spoon into muffin pan lined with peper baking Cs. Bake for aproximately 40 to 45 minutes. Cool.

Not all dogs can eat honey, so, if you use this recipe, you might mention the need to substitute the honey.

Written by: Dan Dye and Mark Beckloff.

NOTES : "Short Tails and Treats from Three Dog Bakery"

Scrambled Eggs Doggie Style

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1C dry dog food
3 eggs
1/2 C ground hamburger
any other ingredients your dog may fancy.

Mix eggs, hamburger, and any other ingredients. Scramble. Pour over dry dog food.

, Submitted by Becky

Scrumptious Snacks

Darryl de Cocke
Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

3/4 c.hot water or meat juices
1/3 c margarine
1/2 c powdered milk
1 egg beaten
3c whole wheat flour

In large bowl pour hot water over margarine. Stir in powdered milk and egg. Add flour 1/2 C at a time and mix well. Makes a very stiff dough. Pat or roll to 1/2 inch thickness and cut with biscuit cutter. Place on greased cookie sheet and bake 235 degrees

for 50 minutes. Makes about 1 1/4 pounds.

Contributor: Darryl de Cocker

NOTES : Scrumptious Snacks

Sell-Their-Soul Liver Cookies

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1lb. raw liver--chopped into smaller chunks
1C cornmeal
 1/2 C flour (white -- unbleached, or
whole wheat)
 1/4 C water -- (1/4 to 1/2)
1tbs. garlic powder (or garlic bud) -- (1 to 2)
--Optional:
1 eggs (this will make a more cake-like -- (1 to 2)
texture)
 1/2 C peanut butter (increase water to 1/2 C -- and will make an
oily cookie, so watch your clothes, they
could get grease stains!)

Line a jellyroll pan (big cooking sheet with small sides) with aluminum foil. Spray with Pam. Using either a blender or a food processor, add liver and blend until liquefied. Then add remaining ingredients, moist ones first, blending as you add. The entire mixture should be the consistency of cement although if you add eggs, it will be thinner. Spoon mixture out into pan and spread as evenly as you can. Bake for 30-45 minutes at 350 deg. Is done when a toothpick inserted comes out clean. Test several places because the mixture is so thick, it's hard to spread evenly.

Remove from oven and cut in small squares. Cool and peel foil off the back. Separate pieces and put in freezer on a cookie sheet until hard. Then freeze. These will keep for several days in a cooler or even in a very cool room or show site. Thaws in the microwave in just a few seconds.

<http://www.hypercon.com/doginfo/dogsection/cookbook/cbbait.html>

NOTES : Akitas sometimes have trouble chewing rubbery bait. I hate waiting for them to finish it. As a change, I make liver cookies. This recipe has several variations you can try. If you ever watched Saturday Night Live when John Belushi was on it, though, I defy you to do this and not flashback to his Bassamatic commercials!

SHAR PIE, Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

1 large sweet potato
1/8 C honey
1 egg
1 teaspoon allspice
--Crust:
1 1/2 Cs white flour
1/4 C honey
1/4 C shortening
3 TBSP iced water -- (3 to 4)

Cook sweet potato and peel off skin. Mix the sweet potato with the egg and honey. Set aside.

Combine white flour, honey and shortening until crumbly. Add iced water 1 TBSP at a time until mixture binds together. Knead until smooth. Roll out dough and cut 4-inch circles to form crusts in 4-inch foil pie pans. Pour sweet potato mixture into crusts. Bake at 350 degrees for 30 to 40 minutes. Yield: two 4-inch pies or (1) 8-inch pie

Sheltie Scones <http://www.doggieconnection.net>

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Ingredient -- Preparation Method

2 1/2 Cs self-rising flour
1C beef liver -- chopped
1/2 C water -- or beef stock
1/2 C milk
2 TBSP butter
1/4 teaspoon salt

(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 mins. Chop it up into small pieces and when cool put the pieces into a number of

airtight bags and store in the fridge. Use liver pieces as treats when training)

Scones:

Sift flour and salt into a bowl, rub in butter. Add chopped liver. Use a knife to stir in milk and enough water to mix to 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 for 15 minutes. Makes about 16-18.

Source:

"Liz Ogden"

Shirleys meat loaf for Mona Lisa and Pocahontas

Serving Size : 1 Preparation Time :0:00

Amount Ingredient -- Preparation Method

1/2 lbground beef
3slices french bread without chemicals (torn into small pieces)
1 egg
1C yoghurt
catsup (opt.)
1C assorted minced veggies

Mix all of the ingredients and spread mixture in ungreased loaf pan which is 8 1/2 X 4 1/2. If you wish, you may spread a small amount of catsup (organic variety) on top. Bake uncovered in 350 oven until done, 1 to 1 1/4 hours. Remove from pan. You will get about 8-10 servings if you offer it with rice, potatoes or pasta. This recipe is for a few days. And meat, chicken,lamb or eggs should only make up 25 % of meals. Enjoy! My girls love it with apple sauce !!

By Shirley Maier

<http://www.ettnet.se/~orjan/recipes1.html>

Simple Crisps

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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1 1/4 Cs	Flour -- whole or Multi-grain
3tbs.	Vegetable oil
1/3 C	Water
1/2 tsp.	Bone meal (This is the kind that you buy in health food stores.)

Preheat oven to 350F. Mix all ingredients, roll out on baking sheet, lightly cut into biscuits. Bake approx. 20 minutes or until golden brown. Cool, break apart. Store in airtight container.

SNICKERPOODLES, Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Amount	Ingredient -- Preparation Method
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1/2 C	vegetable oil
1/2 C	shortening
1C	honey
2	eggs
3 3/4 Cs	white flour
2teaspoons	cream of tartar
1teaspoon	baking soda
1/2 C	cornmeal
2teaspoons	cinnamon

Mix vegetable oil, shortening and honey together until smooth. Add eggs and beat well. Blend in flour, baking 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 cookie sheet that has been sprayed with a nonstick spray. Press the balls down with a fork twice going in 2 different directions or press with your favorite stamp. Bake 8 minutes at 400. Remove from baking sheet and cool on a rack. Yield: 36 pieces

Snikerpoodles

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

- 1/2 C vegetable oil
- 1/2 C shortening
- 1C honey
- 2 eggs
- 3 3/4 Cs white flour
- 2teaspoons cream of tartar
- 1teaspoonbaking soda
- 1/2 C cornmeal
- 2teaspoons cinnamon

Mix vegetable oil, shortening and honey together until smooth. Add eggs and beat well. Blend in flour, baking 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 cookie sheet that has been sprayed with a nonstick spray. Press the balls down with a fork twice going in 2 different directions or press with your favorite stamp. Bake 8 minutes at 400oF. Remove from baking sheet and cool on a rack.

Yield: 36 pieces

Dietary

, Submitted by Steve Phillips

ST. BERNARD BARS, Three Dog Bakery

Serving Size : 0 Preparation Time :0:00

Amount Ingredient -- Preparation Method

4Cs whole wheat flour

1/2 cornmeal

1 egg

1/4 C carob chips

1 1/4 Cs water

Filling:

12ounces cream cheese room temperature

1teaspoonvanilla

1TBSP honey

Melt carob chips in a double boiler. Mix other ingredients together and add the melted carob chips. Turn out onto a lightly floured surface and knead. Roll the dough to about 1/8-inch thickness. Next cut rectangles 6 inches long and 1 1/2 wide. Place on a baking sheet that has been sprayed with a nonstick spray and bake at 350 for 45 minutes.

Mix all the ingredients together.

Put frosting in a piping bag, pipe frosting between two bars and press together.

Dipping Sauce:

3 Cs carob chips

1 teaspoon vegetable oil

After the bar is assembled dip one end into the dipping sauce. Yield: 12 Bars

SUNNY'S MIRACLE DIET / RECIPE FOR HOME-MADE DOG FOOD

Kennalea Pratt
Serving Size : 1 Preparation Time :0:00
Dog Food - Healthy

Amount Ingredient -- Preparation Method

***** NONE *****

SUNNY'S MIRACLE DIET

9 Cs of WATER in a BIG STEW POT
2-1/2 POUNDS GROUND TURKEY (NOT white meat turkey)
2 Cs BROWN RICE
2 Cs WHOLE OATMEAL
1 LARGE PACKAGE (sack) MIXED VEGETABLES
1 LARGE PACKAGE (sack) of FROZEN PEAS
or 1 Large Package of Chopped Broccoli
1/4 teaspoon garlic powder
MORE whole oatmeal to mix in after preceding mixture is finished - Mix in enough oatmeal to absorb all liquid and leave the mixture a tad dry.

Bring Turkey to a boil in approximately 8 Cs of water (be sure to stir in while it breaks up), add brown rice and oatmeal and cook covered about 55 minutes on very low simmer. Stir in the garlic powder. Stir in vegetables about 10-15 minutes before the end of cooking time. After, the cooking is finished, stir in the extra oatmeal 1/2 C at a time to make the food the right consistency which is somewhat dry in appearance. This oatmeal doesn't need to "cook" as the heat from the rice and etc. will moisten it and make it edible. Put in containers and refrigerate. It will keep a week in the refrigerator. We put ours in plastic covered containers and freeze it. In 2 quart containers, it takes overnight to thaw on the countertop.

About every 6th time I make it, I substitute the HIGHEST GRADE ground beef for the ground turkey - just for a change. You can also change the green vegetable from time to time. If your dog is too fat, you will probably want to add another bag of green veggies to reduce calories. If the dog is underweight, you can add another lb. of turkey.

When ready to feed, put the supplements on the top, stir it up good and watch your "kids" gobble it up.

When we feed Sunny, we give her as much as she wants and will eat twice a day. I would estimate that she eats about 3/4 C in the morning and in the evening. We adjust the amount as necessary. If she's off her "feed", which seldom occurs, we put her bowl in the microwave for a minute which seems to stimulate her appetite!!!

Kennalea Pratt
Starbound Miniature Schnauzers
Springfield, MO, USA
kennalea@mindspring.com

Co-Moderator for the Hoflin Mini Sch List

Subject: #1 SUNNY'S STORY

Many of you continue to post asking how my little granddog (Sunny the Cairn Terrier) is getting along. And even more post requesting information on Sunny's Miracle Diet. This answer is dated 02/09/2000.

Sunny was diagnosed (both by her regular vet and a specialist) with terminal cirrhosis of the liver in July 1997 and given 3 months or less to live. A liver ultrasound showed her liver shrunken to almost nothing; and a punch biopsy found it too hard to puncture with a needle. She obviously felt terrible and spent all her time lying in her bed, never leaving it unless going outside to relieve herself or being carried upstairs to my daughter's bed.

By October 1997, Sunny was having a fluid accumulation in her abdomen that was astonishing - and unbelievably uncomfortable for her. Diuretics has no effect, and her little abdomen had to be drained by our veterinarian of approx 2 liters of acites or fluid every week. Sunny was just a skin-covered bag of bones with HUGE amounts of fluid in her abdomen. She looked like a starving "biafran" child, and the vet said that she couldn't last out the month, that we were fast approaching the time to "let her go".

Since Sunny was obviously dying and the veterinary treatment (actigal or urosodial, lasix and KD diet) wasn't working, our wonderful vet gave me carte blanche to surf the web and figure out an alternative treatment. I began my online research with no real hope but rather with the idea that doing something (anything) would make my daughter feel better while we waited for the vet to say that we would have to put Sunny down.

As there was little available information online regarding canine liver disease, I researched human liver disease disease instead. I searched full time for all one weekend accumulating great quantities of information which I carefully saved, sorted, and then synthesized to what I hoped would be appropriate for Sunny.

Sunny was immediately removed from Hill's KD canned diet and placed on a natural, home-made diet. The diet change resulted in immediate improvement. In an optimistic mood (but again really just to give my daughter something to do for her beloved little dog), we purchased and added to the diet the herbs recommended for treatment of liver problems. We then modified Dr. Pitcairn's Healthy Powder to supplement the natural diet. We also continued Sunny on the medications prescribed by her vet.

To say that the improvement we saw in Sunny was good is to say too little; we witnessed a miracle! By the end of a month, she was very much her old self and was regaining the weight she had lost. Once placed on the natural diet, she never needed to return to the vet to have her abdomen drained again. As the weeks passed, her improvement progressed until she looked and acted like her old self.

Sunny continues to do quite well on the combination mentioned above of the alternative treatment, home-cooked food (supplemented by the Healthy Powder) and the prescription medicine, actigal or ursodiol, which keeps her bile ducts open (my

understanding). She looks and appears to feel great, runs the house keeping the shelties and minis in line, shows no outward signs of her illness. The vet assures me that Sunny's liver problem has not been cured, that she still has severe cirrhosis of the liver with her symptoms only held at bay by the natural diet, herbal and prescription protocols. But just imagine - from death's door to a happy, energetic existence almost overnight!!!! And all due to a simple home-made diet.

Although there are herbal supplements and vitamin powders added (and they are ESSENTIAL), the most important element of her recovery was the home-made diet. When we made the switch, Sunny had been on KD since July 97 and had loved it - BUT IT WAS KILLING HER because, although KD is reduced in salt, it contained too much for Sunny's compromised system and was causing the huge amounts of fluid that the vet repeatedly had to drain from her abdomen.

Sunny eats all she wants twice a day and is in wonderful "flesh" and weight. My vet truly could NOT BELIEVE what a difference in comfort level and quality of life, the Miracle Diet and the combined alternative/conventional protocol made in Sunny. As a matter of fact, when our vet saw Sunny for the first time after beginning the home-made diet, she didn't believe the dog we brought her was Sunny - she said that her first thought was that Sunny had died and that the one before her was Sunny's replacement. Happily, that was not the case!!! Our vet asked for permission to share the diet with other owners whose dogs were ill or debilitated. PERMISSION GRANTED.

<G>

As time passed and the word got around the internet of Sunny's recovery, I began to hear from other folks whose dogs were in need of a miracle. As a matter of fact, that is how I met co-moderator, Kathy Thom!! Kathy's continued research later suggested several minor but important improvements in the recipe. Seldom a week goes by that two or three folks don't send an email wanting information on Sunny's food and/or protocol. It seems that dogs with other illnesses respond to Sunny's diet and healthy powder - and folks who feed it to healthy dogs report wonderful changes too. Almost universally, positive results are reported, although it seems that there are ill dogs that show no response (approx 1 out of 10 per my calculations).

But if your dog is in need of a miracle or if you just want to feed a natural diet without the preservatives and etc, cook up a big pot of Sunny's Miracle Diet food and prepare for some unbelievable changes in your dog!!!!

JUST REMEMBER TO ADD THE VITAMEN SUPPLEMENTS!!!!!! Supplementation is important whenever we feed our animals naturally!!!

Kennalea

Kennalea Pratt
Starbound Miniature Schnauzers
Springfield, MO, USA
kennalea@mindspring.com
Co-Moderator for the Hoflin Mini Sch List

SUNNY'S MODIFIED HEALTHY POWDER RECIPE

KENNALEA BOLTON PRATT

Serving Size : 1 Preparation Time :0:00

Categories : Dog Food - HealthyCanine

Amount	Ingredient -- Preparation Method
1lb	nutritional (torula) yeast
1lb	lecithin granules
5000	milligrams vitamin C powder, preferably Ester C
8oz	ProBalance vitamin/nutritional supplement -- (8-oz can)
1/2 C	bone meal, human grade

SUNNY'S MODIFIED HEALTHY POWDER RECIPE

Sunny (and all the rest of the "kids") get 1 TBSP a day of this.(Sunny is fed twice a day so she gets 1/2 TBSP mixed into her food with each meal.) The ingredients can be purchased at health food or animal stores. When feeding natural home-cooked meals, I believe this is necessary for all dogs to ensure their nutritional health - even if they are well.

~~~~~  
**RECIPE FOR HEALTHY POWDER**

Mix in a big pan, and mix well!!! Then store in airtight cans till used. Shake up the can you are using periodically so that your little "friend" gets some of everything EVERYTIME!!!!

Get ingredients at health food store and/or pet supply.

1. 1 lb. nutritional (torula) yeast
2. 1 lb. lecithin granules
3. 5,000 milligrams vitamin C powder, preferably Ester C
4. 1/2 can (8 oz) of ProBalance vitamin/nutritional supplement powder from the animal supply store.
5. 1/2 C of human grade bonemeal
6. Recipe also called for some kelp powder which we do NOT add since it contains sodium which Sunny cannot tolerate.

Good luck!!!!

Kennalea

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NOTES :

Fwd: #2 SUNNY'S MODIFIED HEALTHY POWDER RECIPE  
Date: Thu, 30 Dec 99 18:08:09 -0500  
From: KENNALEA BOLTON PRATT <kennalea@mindspring.com>  
To:"Keri L. Hughes-Cathey, CPA" <rkcathey@ionet.net>

Here you go, Cathy!!!!If you need help with the ingredients just let me know. The Pro-Balance powder can be purchased from UPCO online. I hope your old guy does well on it.

I was cleaning bookshelves before putting up the holiday decorations; and in moving some books, ran across that wonderful, wonderful book that you sent me.It's been a gift that has delighted me more times than I can tell you.And I have shared it with the social workers who work under me too!!!!I just can't thank you enough for the thoughtfulness that motivated you to send it to me!!!!It has truly been a gift that has "kept on giving".And every time I see or think of the book, I think fondly of you!

Have a wonderful New Years!

K

Sunshine Liver Brownies

Serving Size : 1 Preparation Time :0:00

| Amount | Ingredient -- Preparation Method |
|--------|----------------------------------|
| 1lb.   | calf or pork liver               |
| 1C     | flour                            |
| 1/2 C  | corn meal                        |
| 1Tbsp  | 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.

You can also use fresh garlic instead of the garlic powder, and/or add parsley flakes for color.

(Kay Jackson)

<http://dogsaregods.hypermart.net/recipe.htm>

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

### TAIL WAGGER'S DOG BISCUITS

Serving Size : 1 Preparation Time :0:00  
Categories : Golden Bone Canine

Amount            Ingredient -- Preparation Method

- 3c.all purpose flour  
3c cornmeal  
1 1/2 c oats  
2/3 c.bonemeal powder (available at health food stores) or non-fat dry milk  
2tbsp garlic powder  
3 1/2 c beef broth  
1c vegetable oil  
2lgeggs

Glaze: 1 lg egg beaten with 1 tbsp. Worcestershire sauce

Position oven racks to divide oven in thirds. Heat oven to 300 degrees. Have 2 cookie sheets ready. Mix flours, cornmeal, oatmeal, bonemeal powder, and garlic powder in a large bowl. Whisk beef broth, oil, and the 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 floured surface with floured rolling pin, roll out dough to 1/2 inch thickness. Cut in dog bone biscuit shapes (or any shape desired) with floured cutter or with floured card board pattern. Pale 1/2 inch apart on ungreased cookie sheets. Re-roll and cut scraps. With a toothpick prick a line of dots down centers, 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 biscuit in 1-2 hours to dry and harden. Store, covered at room temperature up to 3 months. Makes eighty 4-inch biscuits or one hundred twenty 2 1/2 inch biscuits. NOTE: Biscuit cutters with "I Love My Dog" on one side and "Puppy Love" on the other side are available in kitchen gadget departments, pet shops and gift stores. Or they may be ordered from Chef Fido Products, P.O. Box 26994, Lakewood, CO 80226. The \$5 price includes postage and handling. For more information call 800-654-1412.

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NOTES : Dogs like snacks too! If an extraordinary canine is on your holiday list, these are the perfect gifts.

### Tasty Tidbits

Serving Size : 0 Preparation Time :0:00

Amount            Ingredient -- Preparation Method

-----

- 8oz Boiled chicken livers
- 1/2 C Cornmeal
- 1C Wheat flour
- 1tsp. Garlic powder
- 1tsp. Beef bouillon
- 1 Egg
- 1tbs. Yeast flakes
- 2tbs. Vegetable oil
- Parmesan cheese

Preheat oven to 350F. Blend all in food processor. Press into big cookie sheet about 1" thick, sprinkle parmesan cheese on top. Bake for 45 minutes then cut into bite size squares, put back in oven at 200F for 1 hour. Refrigerate in airtight container.

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### TESS' & TY'S BIRTHDAY CAKE By Ann Shaw

Serving Size : 1 Preparation Time :0:00

Amount            Ingredient -- Preparation Method

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- 1C whole wheat flour
- 1teaspoon baking soda
- 1/4 C chopped/unsalted peanuts
- 1/4 C oil
- 1/3 C honey
- 1teaspoon baking soda

1teaspoonsoy flour  
1 egg  
5teaspoons vanilla  
1C 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.

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NOTES : 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.

#### TESS' TANTALIZING TREATSBy Ann Shaw

Serving Size : 0 Preparation Time :0:00

Categories :

Amount            Ingredient -- Preparation Method

-----

1C uncooked (quick) oatmeal  
1/4 C margarine  
1 1/2 Cs hot water  
1/2 C powdered milk  
1C grated cheddar cheese (any hard -- Swiss, colby)\*\*  
cheese-jack  
1/4 teaspoongarlic powder  
1 egg beaten  
1C cornmeal  
1C wheatgerm  
3Cs whole wheat flour 1 TBSP            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 C 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).

Makes approximately 2 1/4 pounds.

-----

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

TESS' TASTY TREATS By Ann Shaw

Serving Size : 1 Preparation Time :0:00

Amount            Ingredient -- Preparation Method

-----

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.

- 2Cs whole wheat flour
- 1/2 C cornmeal
- 1/3 C chopped fresh mint OR
- 1tbs dried mint
- 1/2 C chopped parsley
- 3/4 C water
- 6TBSP 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.

-----

Tessa's Tasty Kangaroo Casserole & Curried Pasta

Serving Size : 0 Preparation Time :0:00

Amount            Ingredient -- Preparation Method  
-----

Casserole

-- (Weight Reducing in Brackets)

500g kangaroo chunks or beef (Use lean meat)

150g liver - diced (Leave out)

1 carrots - diced -- (1 to 2)

1stalkcelery - diced

1can kidney beans

100g peas or beans -- (100 to 200)

5cloves garlic - sliced

3/4 C oats (1/2 C bran)

3tbl oil (Leave out)

1C water

5tbl brewers yeast

3tbl gravox (Leave out)

1Cs low fat cottage cheese -- (1 to 1 1/2)

Curried Pasta

500g pasta (200g)

3tbl chilly paste or tomato paste (2 tbl)

2tbl margarine (Leave out)

Parsley (optional) (3 - 5 tbl kelp)

Casserole Preheat oven to 180 degrees Celsius Dissolve yeast & gravox in a little oil. Place all ingredients for casserole in a casserole dish. Mix well. Put on lid & place in oven for around 40 minutes.

Curried Pasta Cook pasta & drain well. Mix in other ingredients. Mix casserole & pasta together. Cool. Separate into equal portions and freeze. Defrost to room temperature when needed and serve!

Makes about 2 1/2 kilo's.

TESTERS NOTE: Tessa is a 19 kilo, 6 month old Kelpie cross pup & she loves it! She gobbles down half a kilo in one go every morning. I made up this recipe because I think that she deserves nothing but the best. I made up the weight reducing equivalent for any one with an overweight dog who wants to treat their dog and make them a very yummy, yet healthy meal. This recipe is cheap and easy to make.

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, Submitted by Jeanne Bowry

### THREE WEEK AND YOUNGER PUPPY FORMULA

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

| Amount | Ingredient -- Preparation Method |
|--------|----------------------------------|
|--------|----------------------------------|

-----  
1sm. pet nursing bottle -- we found baby bottles work fine

1sm. nipple-pet type for real sm. pups or baby type for older pups that can handle them

1jar egg yolk baby food strained

1jar evaporated milk

1tbsp.corn syrup

Mix well, warm to body temperature. Be sure it is not too hot. Feed puppy every 3 hours until contented. It isn't easy teaching puppies to take the nipple, but it is worth it. After puppy eats it will need stimulation to make it go poddy. A mother licks puppy's genitals but you don't need to do this! Just use a warm wet wash cloth.

-----

### TOPPER'S TINY COOKIESBy Ann Shaw

Serving Size : 1 Preparation Time :0:00

| Amount | Ingredient -- Preparation Method |
|--------|----------------------------------|
|--------|----------------------------------|

-----  
1jar baby food (any meat flavor)\*\*\* -- (3 1/2 oz.)

2/3 C powdered skim milk

1/2 C 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. Adjustbaking time based on cookie size. Don't forget to let them cool before giving your dog a sample.



\*\*\*I don't think they're adding any salt to baby food these days, but be sure and check the label to make sure.

SALT - This is not good for your dog, because a dog's body cannot process salt. Salt can accumulate and cause kidney disease in old age. At any time in a dog's life, if salt is given in excess, it could cause your dog's kidneys to react and swell. Your dog would have to be totally without water for a period of days if this happens before the kidneys could function normally again (just think about how serious that is) if the dog survived.

-----  
NOTES : Make Topper's cookies for special training treats.

### TY'S TOUGH COOKIES

Ann Shaw

Serving Size : 1 Preparation Time :0:00

Categories :

Amount            Ingredient -- Preparation Method

-----  
3 1/2 Cs rye flour  
3/4 C nonfat dry milk powder  
1TBSP garlic powder  
1TBSP onion powder  
1TBSP beef/chicken/liver powder (choose one)\*  
1teaspoonbone meal (health food store)  
2TBSPchopped parsley  
1/3 C vegetable oil  
3/4 C water  
1 egg beaten

"Ty certainly is 'one tough cookie'. 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."

Preheat oven to 325°. 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. 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.

<http://www.fuzzyfaces.com/lrecipe2.html>

-----

## TY'S TOUGH COOKIES By Ann Shaw

Serving Size : 1 Preparation Time :0:00

| Amount | Ingredient -- Preparation Method |
|--------|----------------------------------|
|--------|----------------------------------|

|           |                                         |
|-----------|-----------------------------------------|
| 3 1/2 Cs  | rye flour                               |
| 3/4 C     | nonfat dry milk powder                  |
| 1TBSP     | garlic powder                           |
| 1TBSP     | onion powder                            |
| 1TBSP     | beef/chicken/liver powder (choose one)* |
| 1teaspoon | bone meal (health food store)           |
| 2TBSP     | chopped parsley                         |
| 1/3 C     | vegetable oil                           |
| 3/4 C     | 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.

-----

NOTES : Ty certainly is 'one tough cookie'. 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.

## Vegetable Beef and Rice Moochies

Serving Size : 0 Preparation Time :0:00

Categories : Golden Bone Canine

Amount            Ingredient -- Preparation Method

-----  
1large jar mixed veggies and beef baby food  
2 1/2 Cs all purpose flour  
1C whole wheat flour  
1C uncooked rice  
1package unflavored gelatin

1C powdered dry milk  
1package dry yeast (about 2 1/2 teaspoons)  
1/4 C very warm water  
1 egg  
1 beef boullion cube dissolved in 3/4 C  
hot water

Dissolve yeast in warm water. Mix dry ingredients in large bowl. Add yeast, egg, oil, baby food and dissolved beef boullion. Mix well. Mixture will be very dry, knead with hands until it forms a ball. Roll out on floured surface to 1/4 inch thickness, cut in 1 or 2 inch circles. Bake on ungreased cookie sheet 30 minutes at 300 degrees. Store in refrigerator. Kelli Kukulka.

-----

## VEGETABLE FLAVORED DOG TREATS

Serving Size : 0 Preparation Time :0:00

Categories :

Amount            Ingredient -- Preparation Method

-----  
1 1/2 Cs whole wheat flour  
1C rye or buckwheat flour  
1/2 C powdered milk  
1/2 Teaspoongarlic powder  
6Teaspoons melted margarine

1 Egg  
1 Teaspoon brown sugar  
1/2 C ice water (or fluid from canned vegetables)  
1 C pureed fresh -- frozen or canned vegetables (broccoli, carrots, green beans, corn, etc.) or  
2 TBSP dried soup greens or dried soup mix -- (2 to 3)

Combine dry ingredients and mix in margarine until mixture resembles corn meal

Mix in egg and add enough water (or vegetable fluid) to form a ball.

With fingers, pat out dough 1/2 inch thick on lightly oiled cookie sheet.

Cut with a knife or cookie cutter.

Bake at 350 degrees for about 25-30 minutes and cool on racks.

-----

NOTES : <http://www.paonline.com/wudaface/recipes.htm>

### Vegetarian Dog Biscuits

Serving Size : 0 Preparation Time : 0:00

Amount            Ingredient -- Preparation Method

-----  
2 1/2 Cs All-Purpose flour  
3/4 C Dry milk powder  
1/2 C Vegetable oil  
2tbs. Brown sugar  
2 Vegetable bouillon cubes -- dissolved in  
3/4 C boiling water  
1/2 C Carrots (optional)  
1 Egg

Preheat oven to 300F. Mix everything into a workable dough and roll out to about 1/4" thick. Cut with bone-shaped cookie cutter, or strips, or a cutter shape of your own choice. Place on ungreased cookie sheet and bake 30 minutes at 300F.

-----

## Veggie Bones

Serving Size : 0 Preparation Time :0:00

Categories :

Amount            Ingredient -- Preparation Method

-----

- 3Cs minced parsley
- 1/4 C carrots -- shredded
- 1/4 C shredded mozzarella cheese
- 2TBSP olive oil
- 2 3/4 Cs all-purpose flour
- 2TBSP bran
- 2teaspoons baking powder
- 1/2 C water -- possibly more

Preheat oven to 350 F, rack on middle level. Lightly grease a baking sheet.

Stir together parsley, carrots, cheese, and oil. Combine all the dry ingredients and add to the veggies. Gradually add 1/2 C of water, mixing well.

Make a moist, but not wet dough. If needed add a little more water. Knead for one minute.

Roll out dough to 1/2 inch thickness. Using cookie cutter, cut out the shapes and transfer them to a baking sheet. Re-roll the scraps and continue until dough is all used up.

Bake for 20 to 30 minutes until biscuits have browned and hardened slightly. They will harden more as they cool. Store in an airtight container.

-----

## Veggie Vittles

Serving Size : 1 Preparation Time :0:00

Categories : Wheat-Free

| Amount | Ingredient -- Preparation Method |
|--------|----------------------------------|
|--------|----------------------------------|

|       |                                |
|-------|--------------------------------|
| 1     | egg -- beaten                  |
| 1/3 C | applesauce                     |
| 1C    | cooked vegetables -- *see Note |
| 1C    | cooked rice                    |
| 1TBSP | brewer's yeast                 |

Mix all ingredients well. Drop by rounded teaspoonfuls onto a greased cookie sheet. Bake in a preheated 350 degree oven for about 12 minutes, or until lightly browned and firm. Cool. Store in the fridge, or freeze.

Note: mashed or grated small. Any desired veggies can be used, such as zucchini, peas, carrots, potatoes, etc...

Source:  
"Christine Moore"

-----

## VitaTreats

Serving Size : 1 Preparation Time :0:00

| Amount | Ingredient -- Preparation Method |
|--------|----------------------------------|
|--------|----------------------------------|

|          |                                |
|----------|--------------------------------|
| 2Cs      | whole wheat flour              |
| 1C       | corn meal                      |
| 1/2 C    | yeast(the kind used in baking) |
| 2tsp     | garlic powder                  |
| 1tsp     | sugar                          |
| 1        | egg                            |
| 2tsp     | chicken or beef soup mix       |
| 1 1/2 Cs | water                          |

Mix all ingredients in large bowl. Press on greased cookie sheet with wet

hands. Bake at 375 for 10 min. Remove from oven and cut into bite size squares. Bake for another 15-20 mins. Turn oven off and leave in oven until cooled.

-----

, Submitted by Heather Miller

## WEIGHT GAIN RECIPES

Serving Size : 1 Preparation Time :0:00

Categories : Special Health Needs

Amount            Ingredient -- Preparation Method

-----

\*\*\*\*\* NONE \*\*\*\*\*

When you have a dog that needs more calories than his food is providing because he's been ill or is a finicky eater, try these recipes for "fatballs." I freeze them and take out a couple to split between four dogs a few times a week. To help put weight on dogs, I give one in place of the morning meal.

This mixture gave me another use for the huge bowl I bought to make dressing at Thanksgiving. If you don't have one like this, try a big soup pot. I also don't have enough cookie sheets or freezer space for all these balls, so I do one layer on the cookie sheet, cover it with foil and do a couple of layers on each sheet. Just be sure to spray both sides of the foil as well as all the pan with Pam or everything will stick when it freezes. They only need to be frozen enough that they don't stick together when they are in their storage container.

You can also add a C of ground flaxseed, kelp, and/or garlic if you want. Sometimes I add peanut butter, too, or use ground turkey instead of beef.

### Meatballs Recipe #1

#### Ingredients

10 lbs. hamburger--Buy the fattest grind you can get, which will also turn out to be the cheapest. You can use ground beef, turkey, or lamb, but beef probably has the highest fat content.

20 envelopes of unflavored Knox gelatin

20 egg yolks (you shouldn't give dogs raw egg white, but if you hate waste, cook this up in a skillet and add it to the dog's food. The cooked egg whites will keep for several days. You can also use them in a soufflé

or for meringue)

2 12 oz jars of wheat germ

2 regular-size boxes of Total cereal (I often use one box of Total and about 4-6 Cs of cooked brown rice or oatmeal)

2 Cs molasses (I like to use the blackstrap kind)

2 Cs oil (the original recipe calls for corn oil but I prefer safflower oil or mix cold-pressed flax seed oil and safflower equally)

Some amount of garlic or garlic extract

(Optional)

2 large cartons of cottage cheese

2-5 Cs of peanut butter

#### Preparation

Mix all the ingredients except the meat together. Then crumble the meat into the mixture and mix well. This takes about ten minutes, and I've never found a better utensil for this than my hands. When everything is well blended, form individual balls about the size of a fist. Put them on a cookie sheet and freeze until hard, then store them in a container or bag. Frozen, they are a great hot-weather treat. Otherwise, thaw and mix in their regular food.

Received originally from Joanne Givens on Showdogs-L

#### Meatballs Recipe #2

##### Ingredients

6 lbs. hamburger meat

1 regular size box Quaker Oats

1 regular size box Total cereal

1 jar unsulfured molasses

6 egg yolks

5 Cs Oil (again I prefer Safflower)

4 packages of unflavored Knox gelatin

1 C or more of chopped garlic (or substitute 2-3 tbs. garlic powder)

1 C water

#### Preparation

Mix all ingredients except meat and mix well. Break meat into small pieces and knead well into mixture. Form into balls an appropriate size for your breed of dog (about a C--fist size--for an Akita). Place on cookie sheet in freezer until they are hard. Remove and place in container or plastic bag.

This recipe makes a quantity more suitable for a smaller dog breed.

-----

NOTES : none



## Weight-On Meatballs

Serving Size : 0 Preparation Time :0:00

| Amount | Ingredient -- Preparation Method |
|--------|----------------------------------|
|--------|----------------------------------|

|           |                              |
|-----------|------------------------------|
| 1 1/2 lbs | fatty raw hamburger mince    |
| 1/2 C     | wheat germ oil or wheat germ |
| 3         | eggs                         |
| 3Cs       | oatmeal                      |

Form into meatballs. Place on cookie sheet, put in freezer. After frozen, put in containers. Microwave about 30 seconds per meatball, depending on size. Give 2-3 per day. Also excellent for the finicky eater.

-----

## Wheat Free Tuna Biscuits

Serving Size : 0 Preparation Time :0:00

| Amount | Ingredient -- Preparation Method |
|--------|----------------------------------|
|--------|----------------------------------|

|       |                                  |
|-------|----------------------------------|
| 1C    | yellow cornmeal                  |
| 1C    | oatmeal                          |
| 1/4   | tsp. baking powder               |
| 1/2   | tsp. garlic powder               |
| 1can  | tuna in oil [small] -- undrained |
| 1/3 C | water                            |

Grind oatmeal in processor til a coarse flour, put in a bowl. to processor add tuna with the oil, and water , process til pureed, add all the rest of ingredient. Pulse til 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 Scotty Biscuits

Serving Size : 0 Preparation Time :0:00

Categories : Wheat-Free

Amount            Ingredient -- Preparation Method

- 
- 1C oatmeal
  - 1C rye flour
  - 2TBSP sugar
  - 1TBSP melted butter or margarine
  - 1/2 C milk

Combine oatmeal, 3/4 C 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.

Preheat oven to 350 degrees. Roll out dough till 1/4 inch thickness. Cut into shapes ( I like to use scotty dog cutters). Place on lightly greased cookie sheets. Bake for 15 minutes. Turn off oven and let biscuits rest till cool in oven with the door closed. Store in air-tight container for up to 2 weeks.

-----

NOTES : <http://www.geocities.com/Heartland/Ranch/1011/dog.htm#Wheatfree>

Wheatfree Salmon Treats, From Ruthie on the B.A.R.F. list

Serving Size : 0 Preparation Time :0:00

Categories : Wheat-Free

Amount            Ingredient -- Preparation Method

-----  
1can salmon with juice -- (8 oz.)  
1/2 C chopped parsley  
3 eggs -- shells included  
1/2 C sesame seeds ground up in coffee grinder  
1/2 C flax seeds ground up in coffee grinder  
2Cs potato flour -- (2 to 3)

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 Cs. 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. From Ruthie on the B.A.R.F. list.

-----  
NOTES : <http://www.geocities.com/Heartland/Ranch/1011/dog.htm>

#### Wheatless Tuna Biscuit

Serving Size : 0 Preparation Time :0:00  
Categories : Wheat-Free

Amount            Ingredient -- Preparation Method  
-----

1C yellow cornmeal -- \*see Note  
1C oatmeal  
1/4 tsp. baking powder  
1/2 tsp. garlic powder  
1small can tuna in oil -- undrained  
1/3 C water

Grind oatmeal in processor to make a coarse flour. Set aside in small

bowl. In food processor, whirr tuna with the oil, and water then add all the rest of ingredient. Pulse till mixture forms a ball, Pulse to knead for 2-3 minutes. Knead on floured surface till it forms a soft ball of dough. Roll out to a 1/8"-1/4" thickness. Cut into shapes. Bake on lightly greased cookie sheet , at 350 for 20-25 minutes. Cool completely.

Note: or 1 1/4 C corn flour

[http://www.doggieconnection.net/recipe/wheat\\_less\\_tuna\\_biscuit.html](http://www.doggieconnection.net/recipe/wheat_less_tuna_biscuit.html)

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## WHOLE WHEAT DOG TREATS

Serving Size : 1 Preparation Time :0:00

Categories : Golden Bone Canine

Amount            Ingredient -- Preparation Method

-----

2 1/2 c.whole wheat flour

1/4 c.wheat germ

1/4 c.milk

1clovegarlic -- crushed

4tbsp.margarine -- softened

1 egg -- beaten

1tbsp.molasses

Combine flour, wheat germ, and garlic 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 degrees for 20 minutes, remove from oven and let cool. Makes about 30 biscuits.

-----

## Whole Wheat Dog Treats

Serving Size : 1 Preparation Time :0:00

Amount            Ingredient -- Preparation Method  
-----

2 1/2 Cs whole wheat flour  
1/4 C regular wheat germ  
1/2 C instant non-fat dry milk  
1/2 tsp. garlic powder  
6tbs. corn oil margarine  
1 egg -- beaten  
1tbs. molasses  
1/2 C ice water

Combine flour, wheat germ, dry milk and garlic powder. Cut in margarine until mixture resembles cornmeal. Stir in egg and molasses. Add enough water so that mixture forms a ball. Roll dough out on a floured board to a thickness of 1/4". Cut into shapes with a cookie cutter and place on a greased baking sheet. Bake in a 375F. oven for 20 minutes. Remove from oven and let cool. Makes 60 2" treats with a total weight of 1 1/4 pounds.

-----

### WOLF - DOG BISCUITS

Serving Size : 0 Preparation Time :0:00  
Categories : Golden Bone Canine

Amount            Ingredient -- Preparation Method  
-----

2c.whole wheat flour  
3/4 c.cornmeal  
4tbsp.vegetable oil (or 3 bacon fat & 1  
vegetable oil)  
2c.all-purpose flour  
4 beef bouillon cubes  
2c.boiling water  
Crisp bacon bits -- garlic, (optional)

Combine first 4 ingredients; mix well. Dissolve bouillon cubes in boiling water and add bouillon to flour mixture. Mix to make stiff dough. Roll onto a floured surface. Cut out shapes with cookie cutters (or a drinking glass turned upside down can be used). Bake in preheated 300 degree oven for 30 minutes. Let stand overnight to harden. This is the basic recipe. Variations could be that you use clear gravies from turkey, roast beef, etc. In place of bouillon cubes or clear soups. Crisp sausage bits could be used in place of bacon. Different spices could also be used (Italian, parsley,

thyme, etc.).

-----

### Yoghurt Pups

Serving Size : 0 Preparation Time :0:00

Amount            Ingredient -- Preparation Method

-----

32oz plain non-fat yoghurt  
3/4 oz water  
1 tsp chicken boullion (powdered or granules or  
1 cube)

#### Method:

1. Dissolve boullion in water
2. Combine water and yogurt in blender and blend thoroughly
3. Pour into small plastic containers, cover with tin foil and freeze

You can recycle the little plastic tubs that come with vanilla ice cream in them that hold about 1/2 C

Dogs love these.

You can make them with fruit instead of boullion to eat yourself.

-----

, Submitted by Debra

### Z-Dog's Biscuits

Serving Size : 1 Preparation Time :0:00

Amount            Ingredient -- Preparation Method

-----

1C all purpose flour

1 1/2 Cs oats (uncooked oatmeal)  
1 1/2 Cs whole wheat flour  
1 1/2 Cs corn meal  
4T garlic powder  
1/2 C oat bran  
1/3 C olive oil  
3T honey  
1 egg  
1 1/4 Cs chicken -- beef or vegetable  
stock or broth

Preheat oven to 300° F. Grease (or line with parchment paper) 2 large cookie sheets. Mix dry ingredients in a large bowl. Add the egg, oil and stock. Mix well to form a soft dough that is firm enough to roll out. On a floured surface roll out dough to about 1/2 inch in thickness. Cut into desired shapes and place about 1 inch apart on the prepared cookie sheet. Bake for two hours, then turn the oven off and let the biscuits sit for several hours until oven is completely cool in order to dry and harden them. Store at room temperature for several months.

The "Z" in Z-Dogs refer to my own two "fur-children" Ziggy & Zoey who just love these nutritious, home made treats. You can use cookie cutters to make them any shape you wish. If you don't have cookie cutters, simply use the bottom of a heavy drinking C to cut out round shapes.

<http://www.fabulousfoods.com/>

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NOTES : Makes about 3 dozen small biscuits