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ALFIE AND ARCHIE'S DOG BISCUITS

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

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

ANTI-FLEA COOKIES

2 C. unbleached white flour
1/2 C. wheat germ
1/2 C. brewer's yeast from the health food store
2 cloves minced garlic
3 T. vegetable oil
1 C. chicken or beef stock

Combine the flour, wheat germ, and yeast in a bowl. Mix the oil and garlic and slowly add to flour mixture, alternately with the chicken stock. Continue until all the ingredients are incorporated into a smooth dough. Roll out on a lightly floured surface until 1/4 inch thick. Do it in batches if you're not used to working with dough. Use a 2-inch-round cookie cutter to cut into biscuits. Put on greased cookie sheets and bake at 400°F for about 20 to 25 minutes, until browned. Cool in the oven and leave for a few hours to dry out.

APPLE CRUNCH PUPCAKES

2 3/4 cups water
1/4 cup applesauce, unsweetened
1/4 teaspoon vanilla
4 cups whole wheat flour
1 cup dried apple chips (you can also use fresh fruit)
1 tablespoon baking powder
1 egg, beaten slightly
4 tablespoons honey

Preheat oven to 350 degrees. Spray muffin tin with cooling 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.

ARCHIE SQUARES

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

Preheat oven to 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 dough into squares appropriate for your dog size. Prick each cookie with fork. Bake 25-30 minutes. Remove from tray and cool on rack. Store in airtight container.

BABY FOOD SOFT DOGGIE COOKIES

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

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

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.

BABY FOOD DOGGIE COOKIES

3 Jars Baby Food -- beef or carrots
1/4 C Cream Of Wheat Chicken
1/4 C Dry milk powder

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 350 degree oven for 15 minutes until brown. Cool on wire racks and STORE IN REFRIGERATOR. Also freezes well.

BACON BITES

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

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

BACON BITS FOR DOGS (NOT FOR HUMANS)

6 slices cooked bacon, crumbled
4 eggs, well beaten
1/8 cup bacon fat
1 cup water
1/2 cup non-fat dry milk powder
2 cup graham flour
2 cup wheat germ
1/2 cup cornmeal

Mix ingredients with a strong spoon; drop heaping tablespoonfuls onto a greased baking sheet. Bake in a 350 oven for 15 minutes. Turn off oven and leave cookies on baking sheet in the oven overnight to dry out. Yield: about 4 dozen dog cookies.

BAD BREATH BANISHERS

2 cups brown rice flour
1 Tablespoon activated charcoal (find this at drugstores, not the briquets!)
3 Tablespoons canola oil
1 egg
1/2 cup chopped fresh mint
1/2 cup chopped fresh parsley
2/3 cup lowfat milk

Preheat oven to 400F. Lightly oil a cookie sheet. Combine flour and charcoal. Add all the other ingredients. Drop teaspoonfuls on oiled sheet, about 1 inch apart. Bake 15-20 minutes. Store in airtight container in the refrigerator.

BAIT SNACKS

1/2 cup warm water
1/2 cup powdered dry milk
1 pound liver, chopped
1/2 cup wheat germ
1 teaspoon garlic powder
1 cup corn meal
1 cup whole wheat flour

Liquefy liver and water in food processor. Pour into a mixing bowl and add all the 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:** You can substitute 1/2 cup peanut butter instead of the liver and garlic.

BANANA BISCOTTI BONES

Although these are treats for your favorite four-legged friend, humans like them too!

5 C. flour
1/4 - 1/2 C. chopped peanuts
1/2 tsp. baking soda
1 egg, slightly beaten
1/4 C. vegetable oil
1 1/2 C. pureed bananas
2 tsp. vanilla extract

Water

Preheat the oven to 325°F and set a rack on the middle level. Have ready one or two ungreased nonstick baking sheets. Mix the flour, peanuts and baking soda together in a large bowl. Gradually stir in the remaining ingredients, except the water, until lumpy but blended. Add enough water, a teaspoon at a time, to make a stiff dough. Knead by hand until thoroughly mixed. Or blend everything in a food processor.

For very large biscotti, form the dough into 2 logs, each about 2 1/2 inches high, placing one on each baking sheet. Flatten each log so that it is 6 inches wide and 1 inch high. For medium-size biscotti, form 4 logs, 2 on each sheet, and flatten each into loaves that are 3 inches wide and 1 inch high. Bake for 30 minutes. Remove to wire racks and let rest for 10 minutes.

Leave the oven on. Transfer the logs to a cutting board and slice into 1/2- to 3/4-inch pieces. (It's easiest to slice them on the diagonal, using a serrated bread knife.) Return the slices to the baking sheets and bake for about 20 minutes longer, turning once, until they are golden brown. Cool on racks. Store in a tightly closed tin at room temperature. Makes 30 to 60 dog (or people) biscuits.

BANANA BISCOTTI

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

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

BANANA MUTT COOKIES

Use fresh bananas and your dogs will love you a bunch!

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

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

Makes about 20 mutt pleasures.

BANANA PUPCAKES

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

Preheat oven to 350. In a bowl combine water, mashed bananas, vanilla, egg and honey. Add flour and baking powder. Mix well. Pour into cupcake pans. (I used nonstick spray on the pans) Bake 20 min or until toothpick inserted comes out clean.

Frosting - In a mixer combine 12 oz nonfat cream cheese, 1 tsp. vanilla, 1 tsp. honey. Add 3 tsp. cinnamon or carob powder, if desired.

BASIC DOG TREATS

1 3/4 C. whole wheat flour
1 1/4 C. oatmeal
1 1/2 T. vegetable oil
1 C. warm water
Options: 1/3 C. finely grated cheese, 1/4 C. peanut butter

Mix the dry ingredients together. Then mix the wet ingredients together. Blend both mixtures until a firm dough is achieved. Shape dough into an oblong roll, wrap in plastic wrap, and chill for 1 hour. Preheat oven to 300°F. Lightly grease sheet pan. Slice roll into 1/4-inch slices, place on sheet pan and bake for about 1 hour or until treats are done, checking after 45 minutes, and then every 5 minutes thereafter.

Let them cool before giving to your best friend.

BEEF GARLIC BONES

6 1/2 C. rye flour
1 1/2 C. water
1 T. garlic
4 T. parsley
2 C. no/low salt beef broth

Mix all ingredients together in large bowl (make sure to skim all fat and oils from beef broth before adding to mixture). You can add flour or water as needed, until a firm but sticky dough is formed. Knead dough on a rye-floured surface until smooth.

Roll out to 1/4 inch thickness and cut into desired shapes. Bake at 350°F for 25 minutes or until edges are browned. Let cool overnight for extra crunchy cookies!

BEEFY BACON BISCUITS

1 10oz. can beef consommé
3 tbs. bacon fat
4 cups whole wheat flour
1/3 cup powdered milk
3/4 tsp. baking powder
1 egg beaten

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

BEEFY BOMBS

2 sm. jars strained 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!!

BEEFY DOG BONE BISCUITS

3 eggs
3 T. soy flour
3 T. wheat germ
3 T. nonfat dry milk powder
3 beef bouillon cubes dissolved in 6 T. hot water
1 T. Worcestershire sauce
3 C. whole wheat flour

Preheat oven to 350°F. Beat eggs slightly in large mixing bowl. Stir in soy flour, wheat germ, dry milk, bouillon, and Worcestershire. Add flour and work into a stiff, crumbly dough with your hands.

Divide dough into two balls. Divide each ball into 12 pieces. Pat each piece into a 3-inch rectangle, 1/2-inch thick, on ungreased cookie sheet. Using biscuit cutter or knife, trim to shape of dog bone. Bake for 25 minutes.

Turn biscuits over with a spatula and bake 25 minutes longer.

BISCUITS FOR A FRIEND WREATH

1 (10-inch) diameter willow or grapevine wreath
Hunter green acrylic paint
Round brush
10 to 12 dog biscuits
Green florist's wire
3 yd. 1/4-inch wide Christmas red paper ribbon
1 yd. 1 1/2-inch wide Christmas print paper ribbon
Wire cutter
Glue gun/glue sticks

Spray wreath with warm water until saturated. Apply acrylic paint to all surfaces. Allow paint to dry completely. With florist's wire attach biscuits to wreath. Tie 8-inch pieces of red ribbon around biscuits to conceal wire. Tie ribbon into bows.

Using print ribbon, make a double-loop bow, 5 inches wide overall with streamers. Finish streamer ends in an inverted "V" shape. Glue bow to top of wreath.

BOO'S BISCUITS

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

Dissolve bouillon cubes in hot water. Add milk and drippings and beat. In a separate bowl, mix flour and oatmeal. Pour liquid ingredients into dry ingredients and mix well. Press onto an ungreased cookie sheet and cut into shapes desired. Bake at 300 for 1 hour. Turn off heat and leave in the oven to harden. Refrigerate after baking.

BREATH BISCUITS

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

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

BOWSER BISCUITS

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

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

BULGAR BISCUITS

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

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

CANINE CARROT COOKIES

2 cups carrots -- boiled and pureed
2 eggs
2 tablespoons garlic -- minced
2 cups unbleached all purpose flour -- *see Note
1 cup rolled oats
1/4 cup wheat germ *or rice flour or rye flour.

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

CANINE CASSEROLE (for Fido)

2 C. brown rice, uncooked
1/2 C. finely chopped carrots
1/2 C. finely chopped broccoli
1 tsp. vegetable oil
1/2 lb. ground chuck
1 garlic clove, crushed

Cook rice in steamer. Steam carrots and broccoli until tender. Warm oil in pan over medium heat. Add hamburger and garlic, and sauté until cooked through. Combine all the ingredients. Allow to cool before serving. Refrigerate leftovers.

CAROB TREATS (Dog Cookies)

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

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

CAROB DOGGIE TREATS

This recipe calls for carob, NOT CHOCOLATE, as chocolate is TOXIC to dogs and cats.

6 1/2 C. whole wheat flour
1 C. carob powder
1/4 C. honey
1/2 C. canola oil
2 1/2 C. water

Mix all ingredients. Roll out on a floured board to 1/4 inch thickness. Cut into shapes. Bake at 350°F for 30 minutes.

Turn the oven off and keep biscuits inside without opening the door, for 5 hours (or overnight) to let them harden. Makes about 6 dozen 3-inch cookies.

CHEDDAR CHEESE COOKIES

1/2 lb. Cheddar cheese, grated
1 1/2 cups Whole wheat flour
1/4 lb. Margarine, softened
1/2 cup Wheat germ
1 Egg
1 Garlic clove; minced
1/8 cup 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.

CHEDDAR DOG BISCUITS

2 C. unsifted all-purpose flour
1 1/4 C. shredded Cheddar cheese
2 cloves garlic, finely chopped
1/2 C. vegetable oil
4 1/2 to 5 T. water

Preheat oven to 400°F. Make a cardboard pattern of a 4-inch long dog bone or use a dog-bone cookie cutter.

Combine flour, cheese, garlic and vegetable oil in container of food processor. Cover, whirl until mixture is consistency of coarse meal. With machine running, slowly add water until mixture forms a ball. Divide dough into 12 equal pieces. Roll out each piece to 1/2-inch thickness. Cut out bones. Transfer to ungreased cookie sheet. Do not re-roll scraps. Bake in preheated hot oven for 10 to 15 minutes or until bottom of cookies are lightly browned. Carefully transfer bones to wire rack to cool completely. Refrigerate in airtight container.

CHEESE MULTI-GRAIN DOG BISCUITS

1 cup uncooked Oatmeal
1/4 cup butter or bacon drippings
1 egg, beaten
1 1/2 cups hot water
1 cup cornmeal
1/2 cup powdered Milk
1 cup wheat germ
4 oz (1 cup) grated cheese
3 cups whole wheat flour

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

CHEESE N GARLIC BITES

1 cup wheat flour
1 cup grated cheddar cheese
1 tablespoon garlic powder (not garlic salt!)
1 tablespoon soft butter or margarine
1/2 cup milk

Mix flour and cheese together. Add garlic powder and softened butter. Slowly add milk till you form a stiff dough. You may not need all of the milk. Knead on floured board for a few minutes. Roll out to 1/4 inch thickness. Cut into shapes and place on ungreased cookie sheet. Bake 350 degrees oven for 15 minutes. Let cool in oven with the door slightly open till cold and firm. Refrigerate to keep fresh.

CHEESE BONE COOKIES

2 C. unsifted all-purpose flour
1 1/4 C. shredded Cheddar cheese
2 cloves garlic, finely chopped
1/2 C. vegetable oil
4 to 5 T. water

Preheat oven to 400°F. Combine flour, cheese, garlic, and vegetable oil in container of blender. Cover; whirl until mixture is consistency of coarse meal. Slowly add water until mixture forms a ball. Slowly add water until mixture forms a ball. Divide dough into 12 equal pieces. Roll out each piece to 1/2-inch thickness. Cut out bones. Transfer to an ungreased cookie sheet. Do not re-roll scraps. Bake for 10 to 15 minutes or until bottom of bones are lightly browned. Carefully transfer bones to a wire rack to cool completely. Refrigerate in an airtight container.

CHEESE PASTERIES FOR DOGS

6 tablespoons fat (oil or margarine for example)
1 cup all purpose flour
1/2 cup finely grated cheddar cheese
1 small garlic clove, mashed or minced.

Blend fat and cheese until smooth. Stir in garlic, then mix in flour. Mixture will be crumbly. Roll mixture into shape of a log and chill until firm. cut slices from roll and place on ungreased cookie sheet. Bake at 375 until slightly brown. about 10 minutes.

CHEESE TREATS

4 cups whole wheat flour
3/4 cup vegetable oil
3 tsp. garlic powder
2 eggs, beaten
1 1/4 cup shredded cheese
1 1/4 cup milk

Combine flour and garlic powder in a large bowl. Gradually stir-in vegetable oil, cheese, beaten egg, milk and blend well. Roll-out dough to desired thickness. Cut-out treats and place on lightly greased cookie sheet. Bake 25 minutes at 400°. Cool before storing. Note: cooking time may vary depending upon thickness.

CHEESE TWISTS

2 cups whole wheat flour
1/4 cup cornmeal
1/2 cup Parmesan Cheese
1 medium egg
3/4 cup water

Preheat oven to 325F. Combine all ingredients except 1/4 cup 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.

CHEESIE BACON BISCUITS

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

Combine flour, soda and salt; mix well and set aside. Cream butter and sugar; beat in egg and vanilla. Add flour mixture, mixing well. Stir in remaining ingredients. Drop dough by rounded teaspoons onto ungreased baking sheets. Bake at 350 for 16 minutes. Cool on baking sheet for a minute or so before removing to cooling rack.

CHEEZY BITES

1 cup uncooked oatmeal
1/4 cup margarine
1 1/2 cups hot water or meat juices
1/2 cup powdered milk
1 cup grated cheddar or other hard cheese

1/4 tsp. grated parmesan
1 egg beaten
1 cup cornmeal
1 cup wheat germ
3 cups whole wheat flour

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

CHICKEN AND CARROT CASSEROLE

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

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

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

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

CHICKEN AND KIBBLE

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

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

This makes a very low fat diet, typically less than 10%. You can add vegetable fats or fish oil to improve vitamin absorption, but do be sparing. In the first batch of food, add the cooking juices from the chicken to the kibble. This recipe makes enough food for several feedings, so don't put the chicken drippings in the storage container: it will only hasten spoilage. Also, don't leave the mix down: it will spoil very fast.

CHICKEN & RICE DELIGHT

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

Cook Chicken and Rice together until done. Add oats when chicken is done. Pour oats in and remove from heat. Serve as is or over 1/3 C. of dry kibble.

CHICKEN-BEEF CRUNCHERS

(for doggies)

3 1/2 C. all purpose flour
2 C. whole wheat flour
1 C. rye flour or 1/2 C. wheat flour and 1/2 C. cornmeal
1 C. cornmeal
2 C. bulgur
1/2 C. nonfat dried milk
1 T. salt
1 pkg. yeast in 1/4 C. warm water
2 C. chicken or beef stock
1 egg mixed with 1 T. milk

Preheat oven to 300°F. In a large bowl combine dry ingredients. Add dissolved yeast and stock. Mix together. Knead for about three minutes into a stiff dough. Roll the dough into 1/4-thick sheets. Cut with cookie cutter and place on baking sheet. Bake for 45 minutes; turn oven off and leave biscuits to cool overnight. Makes approximately 30 cookies.

CHICKEN CRUNCHIES

If you have any cats, they'll love these, too!

1 1/2 cups whole-wheat flour
1 1/2 cups rye flour
1 1/2 cups brown rice flour
1 cup wheat germ
1 teaspoon dried kelp or alfalfa
1 teaspoon garlic powder
4 tablespoons vegetable oil
1 1/2 cups chicken broth, or beef broth
1 pound ground chicken
1 to 2 tablespoons brewer's yeast

Preheat the oven to 350 degrees. In a large bowl, combine the first six dry ingredients. Slowly add oil, broth and chicken, and mix well. On a lightly floured surface, roll the dough to a thickness of 1/8 inch, then place it on a greased cookie sheet. Bake until golden brown. Cool, then break into bite-sized pieces. Place pieces in a bag with the brewer's yeast and shake to coat them. Store leftovers in an airtight container in the refrigerator. Makes 2 to 3 dozen pieces.

CHICKEN LIVER COOKIES

2 cups Flour
3 tbs. Vegetable oil
1 cup wheat germ or corneal if wheat allergies are a problem
1 egg, lightly beaten
1/2 cup chicken broth
2 tsp. parsley
1 cup cooked chicken liver, chopped

Combine flour and wheat germ. In separate bowl, beat egg with oil, then add broth & parsley, mix well. Add the dry ingredients to bowl a little at a time, stirring well. Fold in chicken livers and mix well. Dough will be firm. Turn dough out on lightly floured surface and knead briefly. Roll out 1/2" thick and cut into shapes. Place on greased cookie sheet 1" apart. Bake at 400F for 15 minutes or until firm. Store in refrigerator.

COLD DAY DELIGHT

1 cup of cornmeal
1 cup of bacon pieces
1/2 cup of chopped ham
3 eggs
1/4 cup of bacon grease
1/2 cup of 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.

COUNTRY DOG PROTEIN TREATS

2 c. 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
1 lg. garlic clove, crushed
1 tbs. 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 to 20 minutes. Cool and serve to your favorite canine.

DACHSUND'S NOODLE JUMBLE

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

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

Turn heat to medium low and stir in water/corn starch mixture. Stir on element for a few minutes until it thickens (add more corn starch mixture if contents are still thin). Remove from element and let it cool to room temperature. Take 1 cup dry measuring cup and scoop out increments onto pieces of plastic wrap. Wrap up and freeze. We will usually thaw one out the night before and split it up into two servings (we add some kibble).
Makes approximately 6 servings.

DOG BISCUITS

2 1/2 cups whole wheat flour
1/2 cup nonfat powdered milk
1 tsp. sugar (or less)
1 tsp. salt (or less)
1 egg
1 tsp. beef or chicken bouillon granules
1/2 cup 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.

DOG BISCUITS

2 1/2 C. whole wheat flour
1/2 C. powdered milk
1/2 tsp. salt
1/2 tsp. garlic powder
6 T. margarine or meat drippings
1 beaten egg
1 tsp. brown sugar
1/2 C. water

To add variety to recipe, add any of the following:

1 C. pureed cooked vegetables
6 T. whole wheat
3 T. liver powder
2-3 T. dried soup greens
1 small jar of meat baby food

Combine flour, powdered milk, sugar, and salt. Cut in shortening until mixture resembles cornmeal. Mix in egg. Add enough water so that mixture forms a ball. Roll out dough. Cut with doggie biscuit cutter. Remove scraps and proceed as before.

Bake at 350°F. Small Biscuits: 25-30 minutes Large Biscuits: 40-45 minutes

DOG BISCUITS

3 1/2 c Flour
2 c Whole wheat flour
1 c Rye flour
1 c Cornmeal
2 c Cracked wheat
4 tsp. Salt
1/2 c Dry milk
1 Egg
1 pkg. Dry yeast
1 pt Chicken stock

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

DOG BISCUITS

2 1/2 c whole wheat flour
1/2 c powdered milk
1/2 Ts salt
1/2 Ts garlic powder
1 Ts brown sugar
6 TB butter **
1 egg, beaten
1/2 c ice water **

Butter, margarine, shortening or meat juices may be used.

Combine the flour, milk, salt, garlic powder and sugar. Cut in butter until mixture resembles cornmeal. Mix in egg then add enough ice water to make a ball. Pat dough to 1/2 inch thick on a lightly oiled cookie sheet. Cut out shapes with a cookie cutter or biscuit cutter and bake on cookie sheet for 25 minutes at 350f. Remove from oven and cool on a wire rack. To vary the flavor and texture, at the time the egg is added, add any of the following: 1 cup pureed cooked green vegetables or carrots; 6 tablespoons whole wheat or rye kernels; 3 tablespoons liver powder. (last two items available in health food stores)

DOG BISCUITS DELUXE

2 C. whole wheat flour
1 tsp. bone meal
1/4 C. cornmeal
2 T. corn oil or soy oil
1/2 C. soy flour
1/4 C. unsulfured molasses
1/2 C. sunflower or pumpkin seeds
Garlic or onion (optional)
1 tsp. iodized salt
1 large egg mixed with 1/4 C. milk

Mix all dry ingredients in a 2-quart bowl. Add oil and molasses, garlic or onion, if desired, plus all but 1 tablespoon of the egg-milk mixture. Knead a few minutes to make a firm dough, adding more milk if needed. Let dough rest 1/2 hour or more. Roll out to 1/2 inch. Brush with remaining egg-milk mixture and cut into biscuit-size pieces with a pastry wheel, knife, or bone biscuit cutter. Bake on cookie sheets at 350°F for 30 minutes or until lightly toasted. To make harder biscuits, turn off the heat after baking and leave in the oven for an hour or more.

DOG BONE BISCUITS

2 eggs
2 Tbs. soy flour
2 Tbs. wheat germ
1/2 tsp. salt
4 Tbs. cold water
2 cup whole-wheat flour
2 Tbs. 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 COOK EASE MEAL

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

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

Preheat oven 350. Add garlic, eggs, and hand mix well. Add oatmeal, flour hand mix well. Coat baking pan with non-stick oil (pam) (first coating only, not needed for next batch). Drop by large heaping tablespoon on cookie sheet (Flatten the dough out a little with spoon) Bake for 15 min. for chewy 20 min. for brown bottom (they are not made to be real hard)

DOG COOKIES

Dog biscuit Servings: 30

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

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

DOGGIE BISCUITS

3 1/2 C. unbleached flour
4 tsp. salt
2 C. whole wheat flour
1 envelope active dry yeast
1 C. rye flour
1/4 C. warm water
2 C. bulgur
3 C. chicken broth
1 C. cornmeal
1 egg, slightly beaten with 1 tsp. milk
1/2 C. instant nonfat dry milk

Preheat oven to 300°F. Mix flours, bulgur, cornmeal, dry milk powder and salt with a wooden spoon in a large bowl. Dissolve the yeast thoroughly in warm water at 110°F to 115°F in a glass measuring cup. Add this to the dry ingredients. Add chicken broth to the flour mixture. Stir until dough forms.

Roll out dough until it is 1/4-inch thick. Using a cardboard pattern or dog biscuit cutters, cut out bone shapes from dough. Place biscuits on a greased cookie sheet. Brush dough with the egg glaze. Bake bones for 45 minutes.

Turn oven off. Biscuits should remain in oven overnight to harden.

DOGGIE DELIGHTS

2 cups whole wheat flour
6 tbs. bacon fat or margarine
1/4 cup wheat germ
1 egg (beaten)
1/2 cup powdered milk
1 tbs. molasses
1/4 tsp. garlic powder
Water, approx. 1/2 cup

Combine dry ingredients. Blend in fat or margarine. Add egg and molasses. Mix thoroughly. Add enough water to form a dough ball. Roll out 1/4 inch thick and cut into dog bones. Placed on greased cookie sheet. Bake for 20 minutes at 375 degrees F. Makes between 30 - 40 cookies, depending on the size of the dog bone cookie cutter.

DOGGIE DESSERT

4 C. rice milk
1 T. vanilla extract
1 T. honey or peanut butter

Set paper cupcake liners into a muffin tin. In a large bowl, stir together all ingredients. Use a cup with a spout to pour the mixture into the muffin cups. Freeze. To serve, remove paper liner and place treat in dog or cat bowl. For a double treat, place a miniature dog biscuit in the filled muffin tin before freezing.

DOGGIE GOODIES

3 1/2 C. flour
3 1/2 C. 5-minute raw oatmeal
1/2 lb. lightly cooked, drained and crumbled ground beef
3 medium carrots, grated
2 T. cod liver oil
1 can beef broth

Mix together flour, oatmeal, beef and carrots. Add cod liver oil and beef broth and knead to dough consistency. Roll out to 1/4-inch to 1/2-inch thick and cut with cookie cutters. Bake at 275°F for 2 hours.

Refrigerate after baking.

DOGGIE GRAVY FOR DRY FOOD

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

Boil chicken breast for about 1/2 an hour, remove to cool. Add flour to chicken water. Beat out lumps. Add pre-beaten eggs. Cook on low heat until it's done thickening. 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 tablespoons daily, it should be used up before it sours.

DOGGIE LIVER DIP

1 lb. beef liver
2 cups beef bouillon
1 Tbs. minced onion
1 tsp. garlic powder
1 16-oz. container plain yogurt

Cut liver into chunks. Cover with bouillon and simmer until completely cooked; drain. Put liver and remaining ingredients in food processor. Blend until smooth. If necessary, add reserved bouillon or water to achieve desired consistency. Refrigerate immediately. Use within 3-4 days.

Serve with raw carrots, celery, or pieces of dog biscuits. Alternately, use to stuff cooked marrow bones.

DOGGIE OR KITTY BISCUITS

1 lb. liver, organs, or other meat
2 C. old-fashioned oatmeal
2 C. bran
1/4 C. cooking oil

Preheat oven to 250°F. Cover meat with cold water and bring to a boil. Immediately lower heat and simmer for 30 minutes. Remove meat from water and let cool; retain water.

When meat is completely cool, chop into 1-inch pieces and grind in food processor, chop in blender, or process through a meat grinder until it is finely ground. Mix ground meat, bran, oatmeal, and oil, adding the cooking water from the meat as necessary to make a thick dough. Avoid using any more liquid than needed to make a dough that is coarse and just wet enough to work with. Shape the dough into flattened balls or little bone shapes and arrange on an oiled baking sheet. Bake for 3 hours. Then, turn off the heat and let the biscuits cool in the oven to ensure they are hard and crunchy.

Let the biscuits air dry for 24 hours and store in an airtight container on the shelf for up to 4 weeks.

NOTE: When making this recipe for cats, shape the biscuits into tiny bits for easy chewing.

HINT: A good idea for getting the meat for this recipe is to save organs from chickens, turkeys, etc. in a plastic bag in the freezer until you have enough to make this yummy treat.

DOG-GONE GOOD COOKIES

3 1/2oz Jar liver or beef baby food
1/3 cup Wheat germ
2/3 cup Non-fat dry milk

Mix baby food, wheat germ and dry milk. Add a little water if too thick. Drop by the tablespoon-full onto a greased cookie sheet. Bake in a preheated 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.

DOG-GONE GOOD SNACKS

3 1/2oz Jar liver or beef baby food
1/3 cup Wheat germ
2/3 cup Non-fat dry milk

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

DOG POOCH MUNCHIES

Servings: 6

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

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

DOGGY YUMMY TREATS

1 C. oatmeal
1 C. flour
2 eggs
1/2 lb. liver

Blend all ingredients in a blender until liquid. Press into a greased 8-inch square pan. Bake at 325°F until a wooden pick comes out clean. Cut into treat sizes.

NOTE: Substitute tuna for the liver for a kitty treat.

DOUBLE CHEESE TREAT

2 cups Wheat flour
1/2 cup Cornmeal
1 tsp. Garlic, minced
1/4 cup Romano cheese, fresh grated
1 Egg
1/4 cup Corn oil
1 tsp. Corn oil
1/2 cup Cottage cheese

See note in directions for adding 1/4 cup 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 cup 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. Sometimes Dough may come out crumbly so add 1/4 cup buttermilk which works very well or if you prefer you could use regular milk.

FANNIE FARMER DOG BONE BISCUITS

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

FARMHOUSE DOG BISCUITS

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

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

On floured surface knead in enough remaining flour to make a stiff dough. Roll out, half at a time, to 3/8-inch thickness. Cut into shapes. Place on ungreased baking sheets. Brush tops with egg and milk. Repeat with remaining dough. Bake at 300°F for 45 minutes. Turn oven off; let dry overnight in oven. Makes 36 to 42 dog biscuits.

FAVORITE DOG "COOKIE"

2 cups rye flour
1/2 cup vegetable oil
2/3 cup warm water
1/2 cup white flour
1/4 cup cornmeal
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.

FIDO'S CHEESE NUGGETS

10 1 c Uncooked Oatmeal
1 1/2 c Hot Water or Meat Juices
4 oz (1 cup) Grated Cheese
1 Egg, Beaten
1 c Wheat Germ
1/4 c Margarine
1/2 c Powdered Milk
1/4 TB Salt
1 c Cornmeal
3 c Whole Wheat Flour
Servings: 10

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

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

FIDO'S CHEESE NUGGETS

Yield: 10 servings

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

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

Pat or roll dough to 1/2 inch thickness. Cut into bone shaped biscuits and place on a greased baking sheet. Bake for 1 hour at 300 degrees. Turn off heat and leave in oven for 1 1/2 hours or longer. Makes approximately 2 1/4 pounds.

FIDO'S FAMOUS HONEY PARTY COOKIES

Yield: 3 Dozen

1 c Vegetable shortening *

1 Ts Unsalted butter *

1/4 c Egg whites

1/4 c Honey

Food coloring; optional

2 c All-purpose flour

2 Ts Garlic powder

1/4 c Cheddar cheese; finely grated

Sesame seeds; optional

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

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. Combine flour, garlic powder and cheese. Beat into shortening mixture. Stir in more food coloring if you like. 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. 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.)

FIDO'S FAVORITE TREATS

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

1 cup rolled oats

1/3 cup margarine or butter

1 cup boiling water

3/4 cup cornmeal

1 tablespoon sugar

2 teaspoons chicken or beef instant bullion

1/2 cup milk

4 ounces shredded cheddar cheese (1 cup)

1 egg, beaten

2 cups 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 cup 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.

FIDO'S FAVORITE TREATS #2

1 cup uncooked oatmeal
1 cup boiling water
1/2 cup margarine
1/2 cup milk
1 egg -- beaten
1 tablespoon sugar
1 teaspoon bouillon granules -- (1 to 2)
3/4 cup cornmeal
2 1/2 cups whole wheat flour -- (2 1/2 to 3)

In a large bowl, pour boiling water over oatmeal and margarine. Let stand 10 minutes. Stir in milk, egg, sugar, bouillon and cornmeal. Add flour, one cup at a time, mixing well after each addition. Knead in the final half cup or more to make a stiff dough. Pat or roll to 1/2 inch thickness. Cut into bone shapes and place on a greased baking sheet. Bake in a 325° oven for 50 minutes.

FIDO'S FAVORITE TREATS #3

1 c uncooked oatmeal
1 Ts bouillon granules
3/4 c powdered milk
1 ea. egg, beaten
1/3 c margarine
1 1/2 c hot water
3/4 c cornmeal
3 c whole wheat flour

In a large bowl pour hot water over oatmeal, margarine, and bouillon granules: let stand 5 minutes. Stir in powdered milk, cornmeal and egg. Add flour, 1/2 cup at a time, mixing well after each addition. Knead 3 to 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll dough to 1/2 inch thickness. Cut into bone shapes and place on a greased baking sheet. Bake in a 325 degree oven for 50 minutes. Allow to cool and dry out until hard. Makes approximately 1 3/4 pounds. -----

FIDO'S RANCH BISCUITS

1 pk dry yeast
2 c warm chicken or beef broth
1/4 c margarine or hamb. grease
1 egg, beaten
2 c all purpose flour
1 c wheat germ
4 c whole wheat flour
1/2 c warm water
1/2 c powdered milk
1/4 c honey
1/4 Ts salt
1 c cornmeal
2 c cracked wheat

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

FIDO'S REWARD!

3/4 c Hot Water or Meat Juices
1/2 c Powdered Milk
1 Egg, Beaten
1/3 c Margarine
1/2 TB Salt (optional)
3 c Whole Wheat Flour

In a large bowl pour hot water over margarine. Stir in powdered milk, salt and egg. Add flour 1/2 cup at a time mixing well after each addition. Knead 3 to 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll to 1/2 inch thickness and cut into bone shapes. Place on a greased baking sheet and bake at 325 degrees for 50 minutes. Allow to cool and dry out until hard. Makes approximately 1 1/4 pounds.

FLEA AWAY DOG BISCUITS

The flea repellent in these biscuits is the garlic. You can also try mixing a little raw garlic into your dog's regular food.

2 cups all-purpose flour
1/2 cup wheat germ
1/2 cup brewer's yeast
1 teaspoon salt
2 cloves garlic, minced
3 tablespoons olive oil or sesame oil
1 cup chicken stock, or beef or vegetable stock

Preheat the oven to 400 degrees. Grease two to three baking sheets. In a medium bowl, combine the first four ingredients. In a large mixing bowl, combine the garlic and oil. Alternately, add the flour mixture and the stock into the oil and garlic, beating until the dough is well mixed. Shape the dough into a ball. On a lightly floured surface, roll the dough to a 12-inch circle.

Using a two-inch biscuit cutter, cut the dough into rounds. (Or use a cookie cutter with a dog-biscuit shape.) Transfer the biscuits to greased baking sheets. Bake 20 to 25 minutes, or until the biscuits are well browned. Turn off the heat and allow the biscuits to dry in the oven for several hours or over night. Store in the refrigerator or freezer.

Makes about 2 dozen biscuits.

FOWL WEATHER TREATS

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

Mix all ingredients and roll into balls (sized to suit your dog). Roll balls into additional cracker crumbs. Place on wax paper lined baking sheet and freeze until solid. Transfer to freezer bags and store until ready to use. When it is treat time, take out as many as needed, place on ungreased baking sheet. Bake at 350 for 5-7 minutes or until cheese melts. If you want to serve only a few, heat in microwave until cheese is melted.

FOX RUN DOG BISCUITS

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

Combine dry ingredients and mix well. Add the remaining ingredients and stir with a wooden spoon to form a stiff dough. Alternately, combine all ingredients in a food processor and process until dough forms. Roll out to a thickness of about 1/2 inch; cut into dog bone shapes with dog bone cutters or into sticks about three inches long and 3/4 inch wide. Bake on an ungreased baking sheet for 25 minutes in a 350 oven. Cool on a rack, then store in an airtight container. Yield: approximately 20 biscuits

FROSTY PAWS ICE CREAM

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

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

NOTE: This can also be made with baby meat instead of the fruit and peanut butter.

FRUITY YOGURT TREATS

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

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

GARLIC BEEF BISCUITS

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

Mix above ingredients in a medium bowl. Add: 1 large egg, 1 tablespoon cooking oil and 1 cup hot water. Stir well. Roll out on a well-floured surface to 1/2 inch thickness. Place on ungreased cooking sheet. Bake on center rack, (275 F. or 140 C) for about 2 hours until dry and very hard. Let stand overnight to dry thoroughly. Makes 10 big bones and 14 puppy bones.

GARLIC BITES FOR DOGS

1 cup flour
4-6 cloves garlic
1/4 cup hot water
1/8 cup chopped nuts or seeds
1 tbs. vegetable oil
1 egg, beaten
Dry milk powder

Mix all ingredients in bowl (or food processor) and add enough milk powder 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. Let sit in turned off oven to finish drying if you like.

GARLIC COOKIES

1 cup uncooked oatmeal
3/4 cup cornmeal
3 cup whole wheat flour
3/4 cup powdered milk
4 cloves garlic, minced (optional)
1/2 cup margarine
1 tsp. bouillon granules
1 1/2 cup 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 cup 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.

GERMAN SHEPHERD CASSEROLE

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

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.

GLAZED CHICKEN TREATS

4 cups flour
1 1/4 cup cornmeal
1 small can of chicken and rice soup
1 egg
2 tbs. veg. oil

Mix together, (make sure dough is not too sticky or too dry), knead, roll out 1/8 thick, cookie cut, place on greased cookie sheet. (My dogs enjoy charcoal so I let the treats get brown. 30-40 min is fine however...and so they don't crumble, use this popular glaze: 1 egg, 2 tbs. Milk and a dash of garlic to free them of fleas!

GLAZED BEAGLE BISCUITS

2 teaspoons beef bouillon granules
1/3 cup oil
1 cup boiling water
2 cups rolled oats
3/4 cup cornmeal
1/2 cup milk
1 cup grated cheese
1 egg -- beaten
1 cup rye flour
2 cups white flour

Topping:

1 cup beef broth
1/2 teaspoon garlic powder
3 tablespoons oil

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

GOOD DOG BISCUITS

1 3/4 c Whole wheat flour
1/2 c Oatmeal
1/2 c Cornmeal
1/4 c Liver powder
2 T Brewer's yeast powder
1/4 c Bone meal powder
3 T Powdered milk
2 Eggs, lightly beaten
3 T Wheat germ oil (you may Substitute bacon drippings Or vegetable oil).
1/2 c Water

Preheat oven to 325. In a large bowl or in a food processor, combine the flour, oatmeal, cornmeal, liver powder, brewer's yeast, bone meal and powdered milk. Stir in the eggs, oil and water and mix thoroughly. The dough will be very stiff and dry. Remove the dough to a lightly floured surface or pastry cloth. Roll or pat it into a rectangle 1/4 to 1/2" thick. Cut into bone-shaped biscuits with a small knife, or use a cookie cutter. Reroll the leftover scraps of dough and reshape, until all the dough is used. Place on a lightly greased cookie sheet and bake for 40-50 minutes until brown and dried through. Cool on a rack. Yield: about 12 large bones or 24 small bones.

"GOOD DOG" COOKIES

1/2 cup powdered milk
1 egg, well beaten
2 1/2 cups flour
1/2 tsp. garlic salt
1 1/2 tsp. brown sugar
1/2 cup water
6 tblsp gravy
Baby food meat

Mix all ingredients well. Roll out on a floured board about 1/2" thick. Cut out cookie shapes with floured cutters. Bake at 350F for 25-30 minutes. Cool, maybe leaving them in the oven to dry. Cookies should be hard. Store in an airtight container.

GOURMET DOG BISCUITS

12-16 ozs. raw liver
1 1/2 lbs. white flour
8 ozs. Quaker Oats
3 bouillon cubes, (meat or chicken flavored)
Approx. 1 cup water
2 eggs, beaten

Preheat oven to 350F. Grease 3 baking sheets. Chop the liver finely, by hand or in food processor. 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 sheets about 1/2" thick. Dip a small dog-biscuit cutter in flour before cutting out each portion. Remove uncut parts. Spread out on another cookie sheet and repeat. Bake 1 hour. Store in airtight container in fridge for 2 weeks.

GREAT DANE-ISH

Light Dough

4 C. whole wheat flour
1/2 C. cornmeal
1 egg
1/4 C. peanut butter
1 1/2 C. water

Dark Dough

4 C. whole wheat flour
1/2 C. cornmeal
1 egg
1/4 C. molasses
1/2 tsp. cinnamon
1 T. canola oil
1 1/2 C. water

Stir each color dough separately. Knead each color, adding flour as necessary, until it is bread dough consistency, only a little stiffer. Roll light dough on floured surface into a 1/2-inch thick rectangle. Roll the dark dough to the same dimensions. Spritz the top of the light dough with water. Lay dark dough on top. Fold tightly from the long edge like a jellyroll. Wrap in plastic wrap and freeze for 1 hour.

Cut 1/2-inch thick. Bake at 350°F for 1 hour, then turn oven off, crack oven door and leave until very hard, about 8 hours.

GRRRRISOTTO

Olive oil
Sesame oil
1 potato, peeled and finely chopped
3-4 button mushrooms, cut into quarters or sliced
50g/2 oz cooked whole grain rice
50g/2 oz canned sweet corn
75 g/3 oz cooked chicken, in strips or chunks
39 g/2 tbs. plain yogurt

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

HAM & SWISS ON RYE BISCUITS

2 1/4 cups Rye flour
1 cup of grated Swiss Cheese
1 Cup of Grated Ham
1/3 Cup of vegetable oil
1 egg
1/2 Teaspoon Salt

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

HAPPY TRAIL DOG BISCUITS

1 1/2 C. all-purpose flour
1 tsp. salt
1 1/2 C. whole wheat flour
1 tsp. garlic powder
1 C. rye flour
1 large egg
1 C. old-fashioned oats
1/2 C. vegetable oil
1 C. cornmeal
1 3/4 C. beef broth
1/4 C. liver powder

Place oven rack in upper third of oven. Preheat oven to 300°F. Line a cookie sheet with foil. In a large bowl, mix the dry ingredients. Add egg, oil and broth. Mix with a wooden spoon to make a soft dough. The dough should be soft but firm enough to roll out. If the dough is too moist, add a little more flour; if too dry, add a little water.

On a floured surface roll out the dough to 1/2-inch thickness. Cut in 3 1/2 inch dog bone biscuit shapes with a cutter or pattern. If using a pattern, flour the top of the dough first. Place 1 inch apart on prepared cookie sheet. Re-roll scraps. With a skewer, prick a line of dots down centers, halfway through. Bake for 2 hours. Turn oven off and let the biscuits stand in the oven overnight to dry out and harden. These can be stored in plastic bags at room temperature for up to 3 months.

HEALTHY DOG SNACKS

1 3/4 cups plain flour
2 tsp. toasted wheat germ
1/2 cup brown sugar
1/4 cup sesame seeds
Rind of 1 lemon
12 tsp. butter or margarine
1/2 cup 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.

HI-PRO BIRD GOODIES

4 C. suet
1/4 C. millet
1 C. cracker or bread crumbs
1/2 C. sunflower seeds
1/4 C. dried fruit: raisins, currants or dates
1/4 C. peanuts or peanut butter

Melt the suet or solid fat in a large, heavy saucepan until it is liquid. Remove from heat and allow it to cool until slightly thickened. Combine the remaining ingredients in a bowl, then pour the cooled suet over the mixture. Stir thoroughly.

While the mixture is warm and pliable, you can spread it onto tree trunks or tree limbs for easy feeding. You can pack it into the spaces in pine cones and hang the pine cones on a tree. Or you can spread it in a 1-inch deep baking pan and refrigerate overnight. When the suet is hardened, cut it into squares to fit your feeder.

HOME COOKING

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

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

In a large 24 qt 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. I occasionally add pumpernickel bread and some times substitute brown rice for some of the oatmeal.

HORS D'OGS

1/4 cup cheddar cheese, grated
1/2 tsp. brewer's yeast
2 Tbs. hydrogenated vegetable shortening
1/4 cup Swiss cheese, grated
1/2 cup 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.

LEFTOVERS STEW

Any dog safe leftovers
2 eggs
Milk (as much as your dog prefers)
Dog food (you won't need too much)

Cut up leftovers into pieces. Be sure there are no tiny bones. Use as much as you want. Mix in two raw eggs. Pour in milk. Use as much as you want. Mix together, and heat in microwave for 20-30 sec. (or serve cold) Pour over dog food.

LIVER BOW-WOWNIES

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

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

LIVER BROWNIES

1-1/2 C wheat germ
1 lb Liver
1-1/2 C Corn Meal
3-4 eggs
2-3 cloves Minced Garlic

Add in order to the food processor and puree for 4 min. Put in well greased pan and bake at 350 degrees for 20 min. If any dogs out there are on special diets, use their canned food, add flour and garlic, mix and bake the same way. In Annie's case, I use canned Venison and potato. I mix it with potato flour, add garlic powder and bake in a cake roll pan for 20-30 min. at 350. Then I cut them in bite size squares and she has her treats.

LIVER MUFFINS FOR FIDO

1 lb. raw liver
2 cloves garlic
1 box corn muffin mix

Heat oven to temperature listed for the corn muffins. In blender or food processor, mix liver and garlic until liquid. Mix in box of muffin mix. Scrape onto a cookie sheet and pat to about 1/2 to 1 inch thick. Bake until very firm but not burned. Cut into squares. May be frozen.

LIVER TREATS

1 lb. beef liver
1 cup whole wheat flour
1 cup cornmeal
12 - 14 cloves garlic
2 eggs

Puree liver and garlic in food processor. Add eggs, whole wheat flour and cornmeal. Grease cookie sheet and pour mixture onto cookie sheet. Bake in 350 oven for 20 minutes, flipping over halfway through baking. Cut into desired sized squares. I usually place 1/2 of this recipe in a tupperware and keep in the fridge. The other half I freeze.....these freeze well.

LIVER TREATS (FOR DOGS)

1 lb. pureed liver
2 cups corn meal
1 cup flour
Dash garlic salt or powder

Spread out on cookie sheet in a thin layer. Bake at 350 for about 20 minutes. Cool and cut into small pieces

LIVER TREATS

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

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

MAGIC MEATBALLS – PETS

1 LB Hamburger
2 c Dry Kibble
1/4 c Honey
1/4 c Wheat germ oil
1/4 c Linatone or similar

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

MATZOH BALLS - PET RECIPES

2 Eggs, raw; lightly beaten
1 ts Oil, polyunsaturated
1/2 c water, cold
1 cup dry dog food
Garlic powder
1/2 c Chicken soup

Grind the ingredients smooth in food processor or blender 1 cup of all-natural dry dog food and a sprinkle of garlic powder. Add to wet ingredients. Form 1 1/2 inch balls. Drop into 1 quart boiling water mixed with 1/2 cup chicken soup; boil 3 minutes, remove, cover and store balls in refrigerator.

MICROWAVE DOG BISCUITS

1 C. whole wheat flour
3/4 C. dry milk
1/4 C. cornmeal
1/3 C. shortening
1 T. bouillon granules
1/2 C. plain flour
1/2 C. quick-cooking oats
1 tsp. sugar
1 egg, slightly beaten
1/2 C. hot water

Combine flour, cornmeal, milk, oats and sugar. Cut in shortening. Add egg, bouillon and hot water. Knead 5 minutes. Roll 1/2-inch thick and cut out into favorite shapes. Microwave at 50% power for 5 to 10 minutes, rotating plate. These don't last long, so make a bunch.

MICROWAVE DOGGIE DOUGHNUTS

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

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

MICROWAVE EASY TREAT FOR DOGS

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

Mix together and drop by teaspoon on wax paper covered paper plate, flatten with a fork, cover with second plate. Microwave on HIGH for 2-5 minutes..cool..store in refrigerator.. Notes: 3 minutes for my microwave....

MILK BONE DOG BISCUITS

3/4 cup hot water
1/3 cup margarine
1/2 cup powdered milk
1 teaspoon salt
1 egg, beaten
3 cups whole wheat flour
Variation: increase margarine to 1/2 cup 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 cup at a time. Knead for a few minutes to form stiff dough. Pat or roll to 1/2 inch thickness. Cut into bone shapes. Bake at 325 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.

NEWF BREAKFAST BARS

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

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

NO-FLEA DOG BISCUITS

2 cups unbleached flour
1/2 cup wheat germ
1/2 cup brewers yeast
2 ea. cloves garlic, minced
3 tbs. vegetable oil
1 cup chicken stock

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

NUTTY BONES

1 3/4 cups flour
1/4 cup sesame seeds
1/2 cup brown sugar
12 tbs. butter
1/2 cup ground walnuts
1 egg yolk
1/2 cup vanilla extract
2 tbs. toasted wheat germ

Combine ingredients, knead until thoroughly blended. Roll out till 1/2" thick. Cut into shapes or just squares. Bake at 375F on ungreased cookie sheet for 12-15minutes. Cool. Store in airtight container. Keeps 2 weeks.

NUTTY 'NILLA NUMMIES

3 tbs. creamy peanut butter
1 1/2 c. water
1/2 c. canola oil (olive oil or veg. oil can be used)
2 tsp. vanilla
2 medium eggs
1/2 c. cornmeal
1 1/2 c. whole-wheat flour
1 1/2 c. unbleached flour
1/2 c. rolled oats

Combine the peanut butter, water, oil, eggs, and vanilla in a bowl and beat with electric mixer until well mixed. Set aside. Combine the cornmeal, whole-wheat flour, unbleached flour and rolled oats in a second bowl and mix. Pour the wet ingredients into the dry ingredients, and beat--either by hand or electric mixer until a ball of dough forms. Roll the dough out on a lightly floured board to a thickness of 1/2 inch. Use a favorite cookie cutter and place cut biscuits on a non-stick cookie sheet. Bake at 400 degrees for 20 minutes.

NUTTY BUDDY DOG FOOD

1 lb. shell pasta, cooked according to package directions
16 oz. spaghetti sauce
2 (12 oz.) cans chickpeas
6 eggs
1 (16 oz.) bag peas and carrots, thawed
8 oz. cheese, cut into cubes (optional)

Cook the pasta and let it cool. Mix all the ingredients in a large bowl. Divide the mixture and put 2-cup portions into zip-lock bags. One zip-lock bag is a meal for a very large dog. It freezes well.

OATMEAL/WHEAT GERM DOG BISCUITS

3 c Whole wheat or rye flour
3 c Uncooked oatmeal
1/2 c Plain wheat germ
6 TB Margarine
1/4 c Molasses
1 c Evaporated milk
1 c Water

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

PANDA'S PARTY CAKE

2/3 cup ripe mashed bananas
1/2 cup softened butter
3 large eggs
3/4 cup water
2 cups unbleached white flour
2 teaspoons baking powder
1 teaspoon baking soda
2 teaspoons cinnamon
1/2 cup chopped pecans
1/2 cup 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 cup mashed banana
1 Tbs. butter
6 Tbs. carob powder
2 tsp. vanilla
3 Tbs. 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

PARMESAN HERB TREATS

1 Pkg. Dry Yeast
1/4 C Warm Water
2 C Chicken Broth
2 Tab. Olive Oil
1/2 C Parmesan Cheese
1/2 C Powdered Milk
2 Tab. Dried Parsley
1 Tea. Oregano
2 Tea. Minced Garlic
1 C Wheat Flour
1/2 C Rye Flour
1/2 C Rice Flour
1 C Cracked Wheat

For the Glaze - 1 egg, 1 tablespoon milk

Bake at 325 In a large bowl, dissolve yeast in water. Add stock, oil, cheese, drymilk, and herbs. Gradually blend in the flours and cracked wheat. Add enough wheat flour to form a stiff dough. Transfer to a floured surface and knead until smooth (about 3-5 minutes). Shape the dough into a ball and roll to 1/2-inch (12 mm) thick. Using round or crescent-shaped cookie cutters, cut out treats. Place on ungreased baking sheets, spacing them about 1/4-inch (6 mm) apart. Gather up the scraps, roll out again, and cut additional biscuits. Bake for 45 minutes. Remove from oven. In a small bowl, whisk together the egg and milk for the glaze. Brush the biscuits with glaze, turn and brush other side. Bake for an additional 30 minutes.

PASTA HASH SUPREME

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

2 lb. pasta (The shapely kind has more texture)
2 lb. brown rice
32 oz Cottage cheese
1 package chicken leg quarters
1 lb chicken liver
1 lb Mixed veggies
Garlic
Italian seasoning

Place liver and rice in pot with 2-3 cloves of garlic. Add water in a 2-1 ratio (2 cups water to 1 cup rice). Bring to a boil. Turn down heat and cook for 40 min. Season chicken with spices and bake in oven at 400 degrees for 1 1/2-2 hours. Or till a little crispy. After chicken is done. Boil water in a large pot and add pasta. Cook 8-10 Min. Dump rice and liver mix into a large container (it will need to be big enough to mix all the ingredients together.) Place frozen veggies in colander. Drain pasta over veggies. **Debone** chicken add to rice mix. Add pasta mix. Add cottage cheese. Stir well. Serve mixed with a little kibble or just by itself.

Caution this can be a little messy with the rice kernels and cottage cheese. Serve in a place that can be easily cleaned up after the pig out session. Save chicken bones and boil with a pot full of water until 1/4 of the water remains. This makes a great broth for the next time you make the rice mix just substitute 1/2 the water for this rich broth. The dogs really love it.

PAVLOV'S BEAGLE BISCOTTI

2 1/2 C. whole wheat flour
2 1/2 C. unbleached all-purpose flour
1/2 tsp. baking soda
1 egg
1/4 C. oil
1 C. peanut butter
2 tsp. vanilla extract
Cold water
1 C. carob chips

Combine flours and baking soda in a bowl and stir with a whisk. Add egg, oil, peanut butter and vanilla and stir with a wooden spoon until lumpy. Add carob chips. Slowly add cold water 1 teaspoon at a time until a stiff dough forms. Do not over-mix. Form dough into 2-inch diameter logs. Place on lightly greased baking sheets and flatten logs to 1 inch high and about 6 to 7 inches long. Bake at 325°F for 30 minutes. Remove from oven and cool 20 minutes.

With a serrated knife, cut logs into 1/2-inch slices. Return slices to cookie sheet and bake at 325°F for 20 minutes, or until golden. Cool and store in airtight tins or plastic bags.

PAVLOV'S BEGGIN' BONES

3 1/2 C. whole wheat flour
2 1/2 C. quick oats
3 T. vegetable oil
2 C. water
3 T. brewers' yeast

Combine all ingredients, mixing with the dough hook of a heavy-duty electric mixer until dough is uniform.

Roll out dough to 1/4-inch thick. Cut into shapes. Place on a nonstick cookie sheet and bake at 325°F for 30 minutes. Reduce heat to 200°F and continue baking until biscuits are dry. Cool and store in a airtight plastic bag.

Variations

Add 1/2 cup peanut butter, carob chips or dried banana chips.

PAWFECT DOG BISCUITS

Yield: 3 Dozen

2 1/2 c Whole wheat flour
1 Ts Sugar
1 Ts Salt
6 TB Margarine
1 Egg
1/2 c Skim milk
1/4 c Creamy peanut butter
2 Ts water, cold (approx.)
2 Egg whites lightly beaten
Sesame seeds optional

Combine flour, sugar and salt. With a pastry blender or a fork, cut in the margarine until the mixture looks like coarse crumbs. Beat egg in a small bowl. Stir in milk and peanut butter (mixture will be lumpy). Add egg mixture to flour mixture; stir. Stir in the water, 1 teaspoon at a time, until the dough forms a ball. On a lightly floured surface, knead dough for 3 minutes. Roll dough out to a 1/2-inch-thick rectangle. Cut into desired shapes with a cookie cutter. Brush with beaten egg whites and, if desired, sprinkle with sesame seeds. Bake in a preheated 350°F oven until firm and golden, about 30 minutes.

PEANUT BUTTER AND HONEY DOG BISCUITS

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

Heat honey and peanut butter until runny (about 20 seconds in the microwave). Mix ingredients together and drop by 1/2 teaspoonful onto cookie sheet and bake at 350 degrees Fahrenheit for 8 to 10 minutes.

PEANUT BUTTER & OATS GLAZED GOODIES

1 cup water
1 cup quick-cooking oats
1/4 cup (1/2 stick) butter
1/2 cup cornmeal
1 tbs. sugar
1 tsp. salt
1/2 cup milk
1/3 cup peanut butter
3 cups whole wheat flour

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

Glaze:

1 large egg
2 tbs. milk

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

PEANUT BUTTER BISCUITS

1 cup flour
1/2 cup milk
2 Tbs. peanut butter
¼ cup grated Parmesan cheese
1 tsp. baking powder
1 egg white
1 Tbs. chicken broth

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

PEANUT BUTTER BISCUITS

4 cups whole wheat flour
2 cups oatmeal
1/2 to 3/4 cup chunky peanut butter
2 1/2 cups hot water

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

PEANUT BUTTER BISCUITS #2

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

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)

PEANUT BUTTER DOG BISCUITS #3

1 ½ cups water
½ cup oil
2 eggs
3 tablespoons peanut butter
2 tsp. vanilla
2 cups flour
½ cup cornmeal
½ cup oats

Blend wet 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 or lightly greased one. Cook 20 minutes at 400 F. Turn off oven and allow the biscuits to cool in oven until crisp and hard. Store in airtight container.

PEANUT BUTTER COOKIES #4

2 cups whole-wheat flour
1 cup wheatgerm
1 cup peanut butter
1 egg
¼ cup vegetable oil
½ cup water
½ teaspoon salt

Preheat oven to 350 degrees F. Combine flour wheatgerm and salt in large bowl then mix in peanut butter, egg oil and water. Roll dough out onto a lightly floured surface till about 1/2 inch thick...then cut out the biscuits using a cookie cutter -- but Mom uses a dogbone cutter but any neat cutter will do (or make squares). Put the biscuits onto an ungreased baking sheet. Bake 15 mins for the smaller sized cookies and up to 35 mins. for larger shaped ones. Store in the fridge ...if they last that long!!!!!!!

PEANUT BUTTER PUPPY POPPERS

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

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

PEANUT TREATS

2 ¼ cups whole wheat flour
¾ cup all purpose flour
1 ¼ Tbs. baking powder
1 ¼ cup peanut butter
1 cup milk

Combine flour and baking powder in a large bowl. Combine milk and peanut butter in a separate bowl and mix until smooth. Gradually stir peanut butter mixture into flour in the larger bowl. Knead dough by-hand and roll-out on floured surface to desired thickness. Cut-out treats. Place aluminum foil on cookie sheet and bake 15 minutes at 400°. Cool before storing. Note: cooking time may vary depending upon thickness.

PET FROSTING

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

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

PET PARTY MIX

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

Preheat oven to 250 degrees. Pour melted butter/margarine into a 13x9 baking pan. Stir in cheese, bacon bits, and gravy mix. Add cereal and stir until all pieces are coated. Heat until crisp, approximately 45 minutes. Let cool and store in tightly sealed container.

POOCH PIZZA

3 C. whole wheat flour
1 C. oats, uncooked
1 C. Parmesan, mozzarella, or Romano cheese, grated
2 T. margarine or shortening
1 egg, beaten
2/3 C. canned tomato sauce
1/3 C. water
Olive oil
Garlic powder

Combine flour, oats, and cheese, and cut in margarine or shortening. Add egg, tomato sauce, and water, and mix well. Knead lightly, then refrigerate for 1 hour.

When dough is chilled, preheat oven to 375°F. Divide dough into two parts, and roll out to 1-inch thickness on a floured board. Cut into rounds or triangles or use a bone-shape cookie cutter. Place biscuits on an ungreased cookie sheet. Prick with a fork, brush with olive oil, and sprinkle with garlic powder. Bake 10-12 minutes or until lightly browned. Let cool and serve. Store in refrigerator.

POOFY DOGGY DROPS

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

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

POTATOES AU CANINE OR FELINE

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

Layer in a casserole dish the first 5 ingredients. Then pour the milk on top of all; sprinkle with cheese. Bake about 15 minutes at 350 until cheese melts and slightly browns. Serve cool. Notes: As a potato substitute, you can use 3 cups of cooked oatmeal or 3 cups cooked brown rice.

RICE N' HAMBURGER

2 cups rice
1/2 pound hamburger
1 tsp. vegetable oil
1 clove garlic
1/2 cup carrots or broccoli or spinach
4 cups water

Put all ingredients into a large pot, boil until done, then cool off and serve. I feed my dogs this kind of meal or a variation every day, instead of store-bought food. They've got shiny coats, are full of energy and love eating dinner again!

ROVER'S REWARDS

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

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

RRRRUVERY RRRRRISOTTO

3-4 cloves garlic mashed
500gms/1pound minced meat
1 1/2 cups rice
4 cups finely chopped vegies (NO onions! they're toxic to dogs)
1 stock/bullion cube
5 cups water

Gently fry the garlic. Add meat & brown it through. Add rice & mix well. Add 3 cups water (with stock cube dissolved). Bring to boil & simmer gently for 5 minutes. Add vegies & remaining water, simmer very gently for about 20 minutes, till water is absorbed. Add more water if it gets dry!
Cool & serve, or freeze for later.

SAVORY BARK BITES

2 1/2 c. whole wheat flour
1/2 c. powdered milk
1 tsp. garlic powder
1 tbs. wheat germ
1 tsp. beef bouillon (granules)
6 tbs. 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 tbs. 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.

SIMPLE DOG BISCUITS

2 1/2 C. wheat flour
1 tsp. salt
1/2 C. nonfat dry milk
6 T. oil
1/2 C. cold water
1 egg
1 tsp. sugar

Mix all ingredients and knead for 3 minutes. Roll 1/2-inch thick and cut into desired shapes (a bone-shaped cookie cutter is nice). Bake on a greased cookie sheet for 30 minutes at 350°F.

SOFT DOGGIE COOKIES

3 (2 1/2 oz. each) jars of baby food; either beef or chicken
1/4 cup Dry milk powder
1/4 cup Wheat germ or cream of wheat

Combine all 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 rack. Refrigerate to keep fresh or freeze. Great for older dogs with teeth problems.

SNICKERPOODLES

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

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

SUNSHINE LIVER BROWNIES

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

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

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). 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!!!

SURPRISE SNACKS

¼ cup hot water
8 each chicken or beef bouillon -- cubes
1 package dry yeast
1 ½ cups tomato juice
2 cups flour, divided
2 cups wheat germ
1 ½ cups 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 flour and the wheat germ and stir to form a smooth batter. Gradually work in the remaining 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 into shapes and place on ungreased cookie sheets about an inch apart. Bake in a 325°F. oven for 1 hour, then turn off the heat and let biscuits dry in oven for about 4 hours or overnight with the door propped open slightly. Store in airtight container.

TAIL WAGGING DOG BISCUITS

4 1/2 C. whole wheat flour
2 T. garlic powder
3 C. all-purpose flour
2 tsp. salt
3 C. cornmeal
3 1/2 C. beef broth
1 1/2 C. oats
1 C. vegetable oil
2/3 C. bone meal powder
2 large eggs

Glaze

1 large egg beaten with
1 T. Worcestershire sauce

Position oven racks to divide oven in thirds. Preheat oven to 300°F. Have two cookie sheets ready. Mix flours, corn meal, oatmeal, bone meal powder, garlic powder, and salt 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 a floured surface with a floured rolling pin, roll out dough to 1/2-inch thickness. Cut in dog bone biscuit shapes. Place 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 the oven off and leave biscuits in 1 to 2 hours to dry and harden.

Store, covered, at room temperature up to 3 months.

This makes 80 (4-inch) biscuits or 112 (2 1/2-inch) biscuits.

THE-DAY-AFTER TURKEY OMELET

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

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

TRAILDOG BISCUITS

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

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

TURKEY BALLS

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

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

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

TURKEY JERKY

Use a low-sodium teriyaki sauce, especially for older dogs.

1 pound ground turkey, or substitute ground chicken or beef
3 teaspoons teriyaki sauce
1 to 2 cloves garlic
1/2 teaspoon ginger

Preheat the oven to the lowest setting, 150 to 170 degrees. Mix all ingredients and spread thinly onto a cookie sheet. Place in the oven and bake for two hours. During baking, keep the oven door propped open. After two

hours, remove the jerky from the oven and blot any grease with paper towels. Slice the jerky into one- to two-inch strips. Turn the slices over and return to the oven and bake two more hours. Allow them to cool, then store in the freezer.

Makes about 2 dozen treats.

VALENTINE KISSES

2lbs

Liver, beef, chicken or pork...or if you're very lucky, SHEEP!!

2 cloves fresh Garlic

1 1/2 cups water

Place liver, water and garlic in glass bowl in Microwave and cook on high for about 10 min. Remove from microwave and drain juice. (Save this juice for mixing with Kibble 'cuz it's Yummy.) Remove garlic cloves. Dice the liver into bite-size pieces and place on paper towel. Microwave for a further 10 min. (Times will vary with different micros, but ours is a powerful one and these times work well on "high" temp.)

Store in airtight container in fridge.

Warning: do not eat all at once and hide them when your friends come round or else you will have to share!!!

VEGETARIAN DOG BISCUITS

2 1/2 cups flour

3/4 cup dry milk powder

1/2 cup vegetable oil

2 tbs. brown sugar

2 vegetable bouillon cubes; dissolved in

3/4 cup boiling water

1/2 cup carrots (optional)

1 egg

Preheat oven to 300F. Mix all ingredients into a ball 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

3 cups minced parsley

1/4 cup carrots, chopped very fine

1/4 cup shredded mozzarella or parmesan cheese

2 tablespoons olive oil

2 3/4 cups whole wheat flour

2 tablespoons bran

2 teaspoons baking powder

1/2 to 1 cup of water

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 cup 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.

VEGGIE VITTLES

1 egg, beaten
1/3 cup applesauce
1 cup cooked vegetables, mashed or grated small
1 cup cooked rice
3/4 cup grated cheese
1 tbs. brewers yeast
*Any desired veggies can be used, such as zucchini, peas, carrots, potatos, etc...

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.

WESTERN RANCH BISCUITS

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

Topping:

1 cup beef broth
1/2 teaspoon garlic powder
3 tablespoons oil

In a small bowl, dissolve yeast in warm water. In a large bowl, combine beef broth, milk, honey, egg, bacon grease or margarine, and salt. Add yeast/water mixture and mix well. Stir in flour, corn meal, wheat germ, cracked wheat, wheat bran, oatmeal, and cheese. Add whole wheat flour, 1/2 cup at a time, mixing well after each addition. Knead in the final amounts of flour by hand to make a stiff dough. Continue to knead for 4 to 5 minutes.

Pat or roll to 1/2 inch thickness. Cut into bone shapes and place on a greased baking sheet. Cover lightly and let set (rise) for 30 minutes. Bake in a 350° oven for 45 minutes or until lightly browned on bottom. Prepare topping during last few minutes. Turn off oven heat. Remove biscuits from oven. Immediately dip biscuits in topping. Return them to oven and leave biscuits in oven for several hours or overnight.

WHEATFREE SALMON TREATS

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

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

Dump this mess onto potato floured counter or board. Knead more flour into this and when it is a rolled out cookie consistency, it is ready to roll out into about 14 inch thick. I use a pizza cutter to roll our 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 suffice. 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.

WHEAT-FREE SCOTTY BISCUITS

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

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

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.

WHEATLESS TUNA BISCUITS

1 cup yellow cornmeal
1 cup oatmeal
1/4 tsp. baking powder
1/2 tsp. garlic powder
1 small can tuna in oil , undrained
1/3 cup water

Grind oatmeal in processor to make a course flour. Set aside in small bowl. In food processor, whirl tuna with the oil, and water then add all the rest of ingredient. Pulse til mixture forms a ball, Pulse to knead for 2-3 minutes. Knead on floured surface till it forms a softball 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.

WOOFYS

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

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