## Dogs

Bacon-Flavored Dog Biscuits

5 cups whole wheat flour

10 tablespoons melted bacon fat

1 cup milk

1/2 cup water

2 large eggs

1/4 teaspoon onion or garlic powder

1 teaspoon salt

Mix all ingredients well. Pinch off pieces of the dough and roll them into 2-inch balls and place on a well-greased baking sheet.

Bake at 350\*F (175\*C) for 35 to 40 minutes. Cool on wire rack.

Cheese Twists For Dogs

Yield: 18 Dog treats

2 c Whole wheat flour

1/4 c Cornmeal

1 md Egg

3/4 c Water

1/2 c Grated Parmesan cheese

1. Combine all ingredients except 1/4 cup Parmesan cheese. Knead until thoroughly mixed.

2. Using a teaspoon, scoop out dough and roll into 1-inch balls. (Or, divide the dough in half, then into fourths and so on until you have 18 small pieces.) On a lightly-floured surface, roll the balls into pencil-shaped sticks.

3. Roll sticks in remaining 1/4 cup Parmesan cheese, then flatten them by hand or with a rolling pin. Twist each stick several times and place on an ungreased baking sheet.

4. Bake in a preheated 325'F oven for 30 minutes.

5. Let cool on pan. Store in a sealed container.

Source: Short Tails and Treats From Three Dog Bakery

Oatmeal - Wheat Germ Dog Cookies

Yield: 50 dog cookie

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.

Cheese Bone Dog Cookies

Yield: 12 cookies

2 c all-purpose flour

1 1/4 c Shredded cheddar cheese

2 cl Garlic, finely chopped

1/2 c Vegetable oil

4 1/2 tb Water (up to 5 tbs.)

1. Preheat oven to hot (400 degrees)

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

3. Combine flour, cheese, garlic and vegetable oil in container of food processor. Cover, whirl until mixture is consistency of coarse meal. With machine running, slowly add water until mixture forms a ball.

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

5. Bake in preheated hot oven for 10 to 15 minutes or until bottom of cookies are lightly browned. Carefully transfer bones to wire rack to cool completely. Refrigerate in airtight container.

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.

Gourmet Dog Biscuits

12-16 ounces raw liver

1 1/2 lb White flour

8 oz Quaker Oats

3 Bouillon cubes, meat or chicken flavored

1 c Water- approx.

2 Eggs, beaten

Recipe received from Thora.

Preheat oven to 350. Grease 3 cookie sheets. Chop the liver finely, or put briefly in a blender. Mix flour and oats, crumble in the bouillon cubes, add eggs and the chopped liver. Add enough water to make a firm but slightly sticky dough. Spread evenly on the cookie sheets, about 1/2" thick.

Dip a small dog-cookie cutter in flour before cutting out each portion. Bake 1 hour. Can be kept for about 2 weeks. Store in refrigerator

Fido's Reward! - Dog biscuit

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

Servings: 10

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.