

The Complete Guide To Potty Training Your Dog - 101 Yummy Dog Recipes

ONE HUNDRED AND ONE
WAYS TO FEED
YOUR BEST FRIEND



Published by Sharda Baker

The Complete Guide To Potty Training Your Dog - 101 Yummy Dog Recipes

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1
RECIPES 1 - 5

MEDIUM SIZE DOG BREAKFAST

- ¼ cup rolled oats (soak overnight in yogurt)
- ½ cup yogurt (plain)
- ¼ cup vegetables (shredded, lightly steamed or pureed - carrots, celery, spinach, yams, broccoli)
- 250 mgs vitamin C for dogs, crushed. See note below.
- 1 tsp honey
- 1 tsp apple cider vinegar
- 1 tsp kelp seaweed powder (find this at a health food store)
- 1 tsp alfalfa powder (find this at a health food store)
- 1 digestive enzyme (optional)
- 1 tsp flax seed oil (find this at a health food store)
- ¼ cup kibble (optional)

Vitamin C is susceptible to loss by heat or exposure to air. So always add it last to keep its potency.

Soak rolled oats in yogurt overnight. Mix all ingredients and serve. Add kibble if desired. Enough of a meal for a medium sized dog.

JUST THE BASICS MEAL

- 2 cups cooked brown rice
- 2/3 cup lean beef (turkey, chicken or bison)
- 2 tsp sunflower oil
- ¼ cup vegetables but make sure you do not use onion
- ½ tsp powdered garlic
- Pinch ginger (fresh grated)

Mix all the above ingredients and serve. Or for a flavor change, cook the meat. It's up to you to decide. Serve slightly warm.

This will feed a 5-15 pound dog.

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MEDIUM SIZE DOG DINNER

- ¾ pound Raw Meat (raw beef chunks, not ground, raw chicken, mackerel, or lamb) Twice a week use liver or kidney.
- 1 egg, raw
- ½ clove chopped garlic
- 2 tbsp yogurt
- 1 tsp honey
- 1 tbsp apple cider vinegar
- ½ tsp flax seed oil (find at health food store)
- 1 tsp kelp seaweed powder (find at health food store)
- 1 tsp alfalfa powder (find at health food store)
- 250 mgs vitamin C See note below.
- ¼ cup kibble—optional

Vitamin C is susceptible to loss by heat or exposure to air. So always add it last to keep its potency.

Mix all ingredients together in your dog's bowl and serve. Enough of a meal for a medium sized dog.

VEGGIE DOG STEW

- 4 small parsnip or kohlrabi
- 2 whole cubed yellow squash
- 2 whole peeled and cubed sweet potatoes
- 2 whole cubed zucchini
- 5 whole canned tomatoes
- 1 can garbanzo beans, or you can use chick peas or black beans
- ½ cup couscous
- 1 tsp ground coriander
- ½ tsp ground turmeric
- ½ tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground cumin
- ½ tsp powdered garlic
- 3 cups water or use home made stock of any kind, no salt

Combine all the ingredients in a large saucepan. Bring to a boil, lower the heat, and simmer until the vegetables are tender, about 30 minutes. Place over cook brown rice or barley.

TORTILLA RECIPE

- 1 tbsp sunflower
- 12 ounces cooked beef, chicken, turkey, lamb or bison cut into ½ inch strips, or meatless meat for the vegetarian dogs
- 1 clove minced garlic
- 3 tbsp chunky peanut butter (no salt and no preservatives, just peanut butter)
- 1 can sweet potatoes drained
- 1 can black beans rinsed or use chick peas
- 1 tsp chili powder
- 1 tsp cumin
- ½ tsp cinnamon
- 2 tsp beef bouillon or make your own stock, no salt
- 6 ten inch flour tortillas
- 6 tbsp shredded cheese, your choice of cheese
- 6 tbsp vegetables (Shredded veggies for added nutrition, carrots, green beans, broccoli)

Heat oil in large skillet over medium heat until hot. Add garlic; cook and stir 2 to 3 minutes or until tender. Stir in peanut butter, sweet potatoes and beans; mash slightly.

Add cumin, cinnamon and chili powder, beef bouillon; mix well. Reduce heat to low; add meat, cover and simmer 2 to 3 minutes or until thoroughly heated, stirring occasionally.

Heat tortillas according to package directions. To serve this meal, spoon and spread a scant ½ cup of the mixture across center of each tortilla with one piece of meat in center.

Top each with 1 tbsp shredded cheese and spread it out to cover the mixture.

Fold tortilla whichever way works for you. Just make sure the filling is enclosed so it does not drip out when served to your dog. This recipe will do several meals.

EAT'S A PIZZA

Crust

- 2 cups cake flour
- 1 ¼ cups whole wheat flour (or use brown rice flour for a slightly sweeter dough)
- ¼ cup olive oil
- 1 egg
- 1 cup water
- 1 tsp baking soda
- 1 cup milk (skim if you can)

Sauce & Toppings

- 1 tomato (chopped)
- 1 cup tomato puree
- 1 clove garlic (crushed)
- ¼ cup grated parmesan cheese (or mozzarella if you prefer)
- ½ tsp oregano
- ½ tsp basil
- 2/3 cup cooked rice (white or brown, brown has a nicer flavor)

Make your crust first by mixing all the ingredients together. Knead on a lightly floured surface. Spray a regular sized, 12 " pizza pan with nonstick spray. Spread the dough to the edges of the pan, forming a lip around the ends.

Blend tomato, tomato puree and garlic in a blender or food processor. Spoon it over the pizza crust. Sprinkle cheese and spices over sauce. Cut the pizza into slices with a pizza cutter or sharp knife. Yes, cut it first for easier serving.

Bake at 325F for 25 minutes. Remove from oven and sprinkle rice over pizza. Return to oven and bake 25 minutes more. Serve warm, not piping hot. This should do for several meals depending on the size of your dog.

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THE DIVINE D DINNER

- ½ pound ground beef, turkey, chicken, lamb, or bison
- ¼ cup cooked rice
- 1 small potato
- ¼ cup green beans (that's about 5 or 8 beans)
- ¼ tsp garlic powder

Brown the meat in a pan until completely cooked and then drain any fat. Add the cooked rice and mix well.

Cut the potato and beans into small bite-sized pieces. Place in a pot with water; bring to a boil. Simmer about 15 to 20 minutes or until your veggies are tender. Drain. Add the vegetables and the garlic to the meat mixture. Serve this meal completely cooled off. This make about enough for 2 dinners depending on the size of your dog. Use your judgment.

GREEN BEAN BOOSTER

- 1 pound green beans, fresh or frozen, sliced (fresh has a nicer flavor)
- 1 can cream of chicken soup (no salt)
- ½ cup milk (skim)
- ½ cup cheddar cheese (have a bit extra on the side for garnish)

Mix all your ingredients together except the beans. Put your beans in an oven casserole, add sauce mixture and stir well. Cover and bake in at 350F for 25 minutes.

Uncover the casserole and sprinkle top with more cheddar cheese. Bake 5 minutes more. Let cool prior to serving.

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BARK LOAF

- 1 ½ cups chicken broth (home made, no salt)
- 1 ½ pounds ground chicken, turkey, lean beef, bison
- ½ cup brown rice flour
- ½ cup cottage cheese (2%)
- 2 whole eggs
- ½ cup rolled oats, not cooked
- ¼ cup finely chopped spinach
- ¼ cup finely chopped zucchini or yellow squash
- 2 cloves garlic
- 1 tbsp olive oil
- 2 tbsp wheat germ

Add brown rice flour and chicken broth to sauce pan and bring to a slow boil, reduce heat and simmer for 10 - 15 minutes. Set aside and let cool. Preheat your oven to 350F. Blend meat, cottage cheese, veggies, and eggs in a large bowl and mix really well. Add wheat germ and remainder of ingredients and stir thoroughly. Add mixture to loaf pan, bake at 350F for 1 hour OR until done.

CHICKEN STEW

- 2 skinless chicken breasts
- ½ cup brown rice
- ¾ cup cubed sweet potato
- ¾ cup cubed potato
- ½ cup peas
- ½ carrots well chopped
- ¾ cup canned chick peas, black beans or garbanzo beans
- 1 small Granny Smith apple, finely chopped and REMOVE THE SEEDS

Put the chicken into a pot of water and bring to a boil. Skim off any fat, then let sit and simmer for ½ hour.

Add all your veggies EXCEPT your chick peas and cook until soft, but not mushy.

Remove from heat and add chick peas and the apple. Stir well and store in the fridge. Warm this dish before serving to about room temperature.

MAKE AHEAD MEALS

This is a very large recipe and is intended for you to make many meals for the week in advance. That is why the ingredient quantities are so large. This is very convenient when stored in bags in your freezer.

- 6 cups brown rice
- 4 cups rolled oats
- 1 large bag carrots (grated, shredded or run through a food processor)
- 1 large bag broccoli
- 1 large bag spinach
- 2 cups peeled garlic cloves
- 12 eggs
- ¼ cup virgin olive oil
- 3 whole chickens
- 20 whole black peppercorns
- 6 whole bay leaves
- 3 tbsp sea salt

To make this recipe you need a serious large kettle with a lid – at least something that holds 24 quarts or more. You will also need a large wooden ladle, a food processor and either a two-cup measuring cup or a 1 cup and use it twice.

The first thing you need to do with the recipe is clean the chickens. To do that remove the necks, etc and trim the wing ends. Put the chickens (whole), garlic, salt, bay leaves and peppercorns in your pot and fill it three quarters full of cold water. Get this mixture up to a boil and reduce to simmer for at least 2 hours, or until the chicken falls off the bones. Take the stock off the stove and strain out the bones, leaves and peppercorns.

Put pot back on stove and kick it up to medium heat then add rice, rolled oats, oil, carrots and eggs. Stir well and make sure you break up the egg yolks while doing so. While stirring occasionally, ensure your broth gets to a light boil. Cook a further 2 hours until the rice has gone soft (mushy). Now add ALL the spinach and broccoli and cook another ½ hour. This should provide a container a week's worth of food for your dog and bag the rest in freezer bags according to the serving size you feed your dog and sling it in the freezer.

When you serve this you can add a cup of kibble (optional), 1 tbsp cottage cheese, turkey necks or hearts or chicken wing ends etc. This depends on what else you are comfortable with feeding your dog. You could also use hearts, livers and gizzards and fish oil

JUST THE BASICS MEAL TWO

- 4 cups brown rice
- ¼ cup oatmeal
- 1 tbsp finely ground eggshells (about 2)
- 9 cups water
- 1 tsp salt

Put these first five ingredients into a large pot and bring it to a boil. While it is boiling add the following

- ½ cup 2 percent milk or skim if you prefer
- 3 ounces of finely chopped liver
- 3 tbsp sunflower oil or virgin olive
- 2 tbsp finely chopped garlic cloves
- 2 tbsp finely chopped parsley (optional)
- 8 ounces of ground beef, or chicken, lamb, veal, turkey or bison
- 2 beaten eggs
- 2 cups finely chopped veggies (spinach, carrots, broccoli, cauliflower etc)

Keep stirring the pot with the heat on low, and cook about 20 – 30 minutes - until all the water is absorbed. When the water is all absorbed, spread out in flat containers, cool and cut into half cup squares.

When you feed this meal, add cottage cheese or yogurt, and 1 tsp. supplement of whatever supplement mix you may be using per 30 lbs of dog weight. You can by the way make your own supplement mix using 1 cup of brewer's yeast, 1/8th cup of powdered kelp (find at health food store) and 1 cup of wheat germ.

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STEW MEAL

- 3 pounds chicken or turkey (cooked)
- 1 pound raw organ meats (liver, hearts, kidneys etc)
- 2 cups peas
- 1 cup lentils
- 3 cups raw veggies (your choice but not onions or mushrooms)
- 2 cups brown rice
- 4 garlic cloves
- Dash grated ginger

Bake the non-raw meats along with any dry vegetables such as split peas. Debone the meat and shred pieces by hand. In a food processor, mulch up raw meats. Cook the brown rice and lentils together. In a food processor, mulch up vegetables and garlic. Mix all together and spoon into containers for freezing. Take concentrated stew, add some water and heat in microwave until warm. Mix in with dry dog food and serve.

DISHING UP MEAL

- ½ cup lean hamburger or chicken, turkey, lamb, bison, veal
- 1 egg
- 1 calcium carbonate tablet (crushed)
- 2 tsp carrots (shredded)
- 2 ¾ cups brown rice
- 2 tbsp flaxseed oil or extra virgin olive
- 1/8 tsp sea salt
- ¼ clove minced garlic

Mix all your ingredients together and then bake in a loaf pan or casserole dish for 30 minutes at 300F. After cooking, add a multivitamin powder and 1000 mg. of vitamin C. Always wait until the last moment to add any Vitamin C.

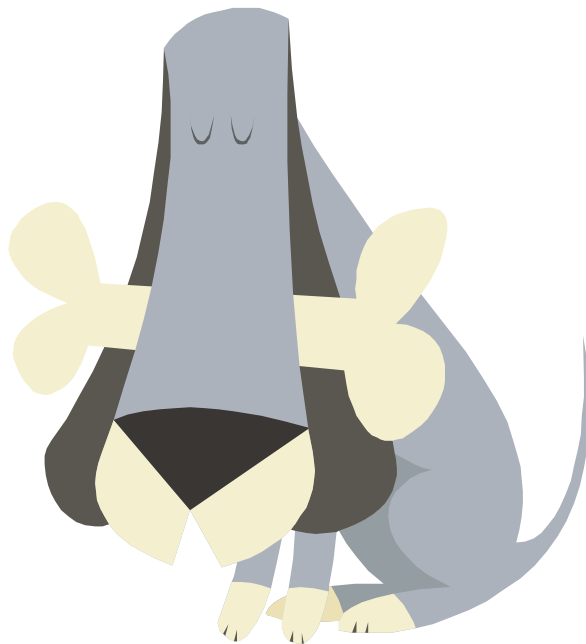
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ANY MEAT CASSEROLE

- 500 gms of beef, turkey, ham, lamb, bison, veal or chicken
- 1 small finely chopped potato
- ½ cup sliced stringless green beans
- 1 finely chopped carrot
- 1 stick finely chopped celery
- 1 tbsp beef or chicken boullion

Place all your 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.



EASY MEAT PIE

- 6 ounces broth homemade no salt (chicken, beef, lamb, etc.)
- 1-cup whole wheat flour
- 8 ounces of meat scraps (your choice)
- 8 ounces of dog meal (kibble of your choice – preferably high end holistic)
- ¼ cup shredded cheddar cheese or other cheese you prefer
- ¼ cup shredded veggies (your choice)

Grease a pan and spread half the meat in it. Sprinkle the meat generously with flour. Spread remaining half of meat into pan. Sprinkle again with flour. Cover with dog meal and pour broth over. Vegetables and cheese can be added to this meal depending on your dog's taste. Bake at 300F for 45 minutes and then allow to cool. Serve this meal to your dog slightly warmed up. Take care you test the temperature prior to feeding.

LAMB CROCKPOT DO

- 1 pound ground lamb or beef etc.
- 2 stalks broccoli finely chopped
- 3 medium finely chopped carrots
- 1 ½ cup brown rice
- 2 or 3 medium potatoes chopped finely
- 4 garlic cloves
- Touch salt, pepper
- 4 – 5 cups boiling water

Brown your meat in a frying pan and then add the chopped garlic. Put the boiling water in a crock pot, so it is already hot while you are fixing the rest of the ingredients. Add cubed potatoes to the fry pan along with the broccoli and then add it to the crock. Put the rest of the ingredients in the pot, and then add enough extra hot water to cover. Add a TOUCH of salt and pepper to taste. Throw in your brown rice and mix. This makes enough food for about one dozen 8 oz. baggies of stew. To serve add a ½ bag to kibble morning and night.

POSH POTATOES

- 3 cups boiled and sliced potatoes (or substitute 3 cups cooked oatmeal or cooked brown rice)
- ½ cup creamed cottage cheese
- 2 tbsp grated carrots
- ¼ cup grated cheese
- 2 tbsp grated veggies (your choice)
- 1 tbsp nutritional yeast (find at health food store)
- ¼ cup whole milk or skim if you prefer

Take your first 5 ingredients and layer them in a casserole dish, like you were making lasagna.

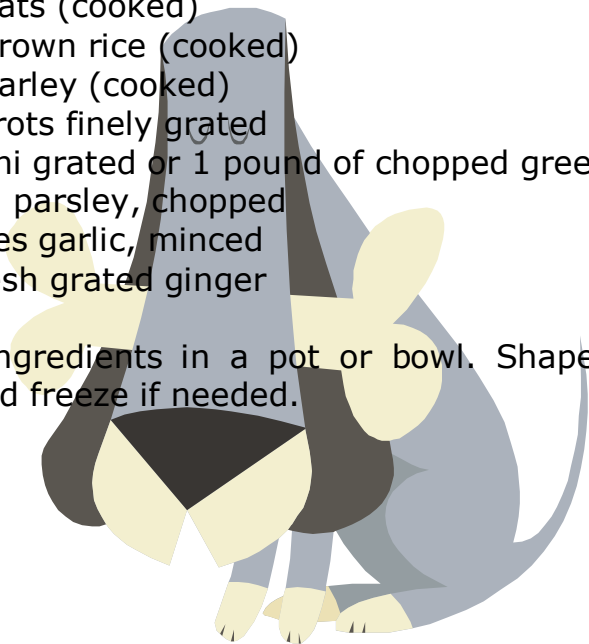
Pour your milk over top of it all, and then sprinkle with cheese.

Bake about 15 minutes at 350 F. until the cheese melts and slightly browns. Serve cool.

OATMEAL CARROT BALLS

- 8 cups oats (cooked)
- 2 cups brown rice (cooked)
- 6 cups barley (cooked)
- 1 kg carrots finely grated
- 6 zucchini grated or 1 pound of chopped green beans
- ½ bunch parsley, chopped
- 4-5 cloves garlic, minced
- Pinch fresh grated ginger

Combine all ingredients in a pot or bowl. Shape into handful sized balls. Wrap and freeze if needed.



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BULK MEAL RECIPE

- Approx. 2 ½ kg of ground beef or chicken or meat of your choice
- ¾ cup safflower oil or extra virgin olive oil
- 4-5 cloves garlic
- 32 cups water
- 8-10 cups veggies (various) - grated or blended. (Carrots, celery, broccoli, cauliflower, bean sprouts, potatoes, sweet potatoes, red peppers, spinach, beets, lettuce, tomatoes, etc. but NO ONIONS)
- 2-3 cans kidney beans or dried beans soaked then cooked.
- ½ cup molasses (optional as it does add sugar)
- 1 kg oatmeal (quick cooking oats)
- 6 eggs may be added to boost protein complete with shells

In a very large pot brown your ground meat, and then add your oil and garlic. When the meat is well cooked, add water and bring to a boil. Let it boil for about 5 minutes then add your veggies. Stir well then add kidney beans and the oatmeal next.

Frequent stirring is necessary. Remove from heat, cool and put into containers of serving sizes for your dog (s). This should be cooked at least an hour before feeding so that it is well cooled. This meal freezes very well.



DA DAWG DINNER

- 2 tsp olive oil
- 2 tsp sesame oil
- 1 potato, peeled and finely chopped
- 3-4 grated carrots
- 2 ounces cooked whole grain rice
- 2 ounces canned sweet corn
- 3 ounces cooked chicken, in strips or chunks
- 2 tbsp plain yogurt
- 2 tbsp toasted sesame seeds to garnish top

Heat oil in a frying pan, add the potato pieces, and sauté them until they are translucent. Add your carrots and keep stirring while adding the rice and the sweet corn.

Next add the chicken, stirring a little longer and then reduce the heat to low, but keep stirring for a further 2-3 minutes. Add the yogurt last, and then reduce the heat to very low but keep stirring for another minute.

Cover and leave for 5 minutes, lifting off the lid and stirring briefly every minute or so. Allow to cool completely. Sprinkle with toasted sesame seeds.

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MINCED LAMB & NOODLES

- 1-1/2 kg of lean lamb minced (can use veal, chicken, beef or hamburger (lean) or combination)
- 1 bag of vermicelli egg noodles
- 12 ounces grated carrot
- ½ a bunch of finely chopped parsley
- 1 – 2 cloves of garlic finely chopped or crushed
- 250 mls lactose-free milk (not Soy) or water or meat broth with no salt to make a veggie puree
- ½ cup Wheat-Bix cereal

Get out your food blender and puree the carrots and parsley with milk, water or your choice of meat broth. Put water on to boil to do up the egg noodles.

Put the meat mince into a covered microwave-safe dish large enough to hold all the ingredients and mix in the garlic. Cook on high for 2 minutes then remove and stir.

Cook a further one minute and stir again - and repeat this process until meat is cooked evenly. This should take roughly 8 minutes.

Break up the egg noodles now rather than wait to try and separate them later, and then cook for 3 minutes, then drain. While cooking the noodles, add Wheat-Bix cereal to the cooked mince meat and mix well. It will absorb any liquid from the meat.

Add the drained noodles to the meat mixture and mix well - if you think it needs more cooking do it now, before adding the pureed vegetables. When it is fully cooked, then mix in the pureed vegetables. Divvy into dog size feeding portions and freeze until needed.

BREATHLESS HAMBURGER MEAL

- 5 cups of uncooked rice (white or brown, but brown has a nice nutty flavor)
- 10 cups of water
- 1 kg low fat hamburger, turkey, lamb, bison, veal or chicken
- 5 tbsp dried mint or you can use freshly chopped

Cook your rice according to the directions on the package. Bring rice to a boil. Add hamburger and your mint. Bring back to boil. Mix well and then reduce heat to low.

Cook until all water is absorbed. Package into dog size portions for your dog.

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BEEF & RICE ARE NICE MEAL

- 1 pound chopped chicken or beef
- 1 kg mixed frozen veggies (no onion or mushrooms)
- 2 cups rice
- 2-4 cups water (or enough to cover ingredients)
- 1 cup beef, chicken or veggie stock, no salt and homemade

Break up chopped meat into a large saucepan, cover with water and bring to boil. Add veggies, rice and more water if necessary (to keep it covered) and beef stock.

Simmer until rice is cooked, adding more water if necessary.

Allow to cool and serve or divide into portions and freeze until needed.

PASSDA PASTA BULK MEAL

- 2 pounds pasta (use larger shapes)
- 2 pounds brown rice
- 2-3 cloves garlic
- 2 pounds cottage cheese (2 percent)
- 2 kg chicken leg quarters
- 1 pound chicken liver
- 1 pound Mixed frozen veggies
- 2 tsp Garlic Italian seasoning

Put your liver and rice in a large pot with 2-3 cloves of garlic. Add water in a 2-1 ratio (2 cups water to 1 cup rice), and bring to a boil. Turn down heat and cook for approximately 40 min.

Season chicken with garlic Italian spice and bake 200F for 1 ½ -2 hours. Or till a little crispy.

Once your chicken is thoroughly cooked, boil water for your pasta.

This should take about 8 to 10 minutes to cook. Add rice and liver mix into a large container – large enough to get all the ingredients in it.

Place frozen veggies in a colander and then drain the pasta over the veggies. De-bone the chicken and add to the rice mix. Add pasta mix and then add cottage cheese. Stir well.

Divide into portions and freeze until needed.

DAWG GONE EASY MEAL BALLS

- 6 chicken thighs
- 4 cups frozen vegetables (NO onions)
- 3 tsp garlic minced
- 3 cups oatmeal
- 3 cups brown rice flour or whole wheat flour
- 3 eggs (shells and all)

Preheat oven 350F

Boil chicken pieces and then de-bone them. Add them into a food processor and puree. Set aside and keep the broth from cooking the chicken to make a good puree.

Puree vegetables add to the chicken (use broth from chicken as needed).

Add garlic, eggs, and mix well and then add oatmeal, flour and mix well once more.

Coat your baking pan with nonstick oil and drop by large heaping tablespoon on baking tray. Flatten your dough out a little with spoon.

Bake for 15 min. for chewy balls or 20 min. for brown bottom balls.

They are not meant to be really hard as they are a meal not a snack/treat.

FISH BALLS

- 1 kg finely chopped or minced fish (salmon, mackerel etc.)
- 1 ½ cups brown rice or 2 packets of 2 minute noodles (rice has a nicer flavor)
- 4 cloves garlic
- ½ tsp powdered kelp (optional)

Stir fry fish with garlic in a wok until fish is cooked or quickly sear in a frying pan. Add cooked rice or noodles and kelp.

Mix well, divide into portions and freeze until needed.

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UNDER THE "E" FOR EGG MEAL

- 4 eggs
- 2/3 tbsp cream
- 2/3 cup skim milk
- 3 tbsp meat, turkey, chicken, lamb, your choice
- 3 tbsp cheese
- 20 cm pie crust/shell
- 1/2 tsp fresh parsley (optional)
- Pinch freshly grated ginger

Preheat oven to 350F

Mix all ingredients together then pour into the pie crust. Bake for 35-45 minutes. Let it cool for 5 min. prior to serving appropriate portion for your dog.

UNDER THE "F" FOR FISH MEAL TWO

- 3 pounds walleye pike fillets (or salmon or cod or halibut DEBONED)
- 2 ounces finely diced chicken livers
- 2 cups fish stock (no salt)
- 3 cups cooked brown rice
- 1/4 cup cooked wild rice
- 1/4 cup kale, frozen
- 1/2 cup green beans, frozen
- 1/4 cup corn, frozen
- 1/4 cup potatoes, frozen
- 1 tbsp cod liver oil

Pre-heat oven to 350F.

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

In a large bowl add cooked rice, and the juices from the baking dish along with the cooked veggies, mix well.

Chunk the fish into a size for your dog and mix well. If needed chop vegetables to a size for your dog.

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

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UNDER THE "F" FOR FISH MEAL & FATTY ACIDS

- 1 small can of flaked tuna in oil
- 2 eggs (shell and all finely crushed)
- 1 cup of whole wheat breadcrumbs
- ½ tsp garlic powdered

Drizzle some of the tuna oil into a frying pan and scramble the eggs over low heat. Add the tuna and breadcrumbs. Yes, add all the oil from the tin into the mixture and stir well. Serve when cool.



CHEESY BACON TREATS

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



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 un-greased baking sheets. Bake at 350 for 16 minutes. Cool on baking sheet for a minute or so before removing to cooling rack.

CHICKEN LIVER YUMMY

- 2 cups Flour
- 3 tbs. Vegetable oil
- 1 cup wheat germ or cornmeal if wheat allergies are a problem
- 1 egg, lightly beaten
- $\frac{1}{2}$ cup chicken broth
- 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 $\frac{1}{2}$ " thick and cut into shapes. Place on greased cookie sheet 1" apart. Bake at 400F for 15 minutes or until firm. Store in refrigerator.

BAIT GOODIES

- ½ cup warm water
- ½ cup powdered dry milk
- 1 pound liver, chopped
- ½ cup wheat germ
- 1 teaspoon peanut butter
- 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.

FIDO'S FAVORITE TREATS

- 1 c Uncooked Oatmeal
- 1/3 c Margarine
- 1 tsp Bouillon cubes - can use up to 1 tbsp.
- 1 ½ c Hot Water
- ¾ c powdered milk
- ¾ c Cornmeal
- 1 Egg, Beaten
- 3 c Whole Wheat Flour

In a large bowl pour hot water over oatmeal, margarine, and bouillon granules: let stand 5 min. Stir in powdered milk, cornmeal and egg. Add flour, ½ cup at a time, mixing well after each addition. Knead 3 to 4 minutes, adding more flour if necessary to make very stiff dough. Pat or roll dough to ½ 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.

SIT UP AND BEG BISCUITS

- 2 ½ c Whole wheat flour
- ½ c Powdered dry milk
- ½ ts Salt
- ½ ts Garlic powder
- 1 ts Brown sugar
- 6 tb Meat drippings
- 1 Beaten egg
- ½ 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. Bake 25 to 30 minutes. Remove from tray and cool on rack.

PEANUT BUTTER TREATS

- 1 ½ C Flour
- ½ C Water
- ¾ C Uncooked Oatmeal
- ¼ C Honey Crunch Wheat Germ
- ½ C Peanut Butter
- ¼ C Salad Oil
- ¼ C Honey
- 1 tsp Baking Powder
- Mix 1 C flour
- ½ C water

Preheat oven to 350 degrees. Mix the water with ingredients until well blended. Stir in remaining ½ C flour. Knead on well-floured surface until dough holds together. Roll out to ¼" thick. Cut. Bake on large un-greased cookie sheet for 20 minutes. Turn off oven but leave cookie sheet in for 1 hour. Remove cookies.

PALLET PLEASING POULTRY 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 ½ 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.

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

TO FATTEN HIM UP MEATBALLS

- 1 ½ lbs fatty raw hamburger mince
- ½ cup wheat germ oil or wheat germ
- 3 eggs
- 3 cups oatmeal

Form into meatballs. Place on cookie sheet, freeze. After frozen, put in containers. Microwave about 30 seconds per meatball, depending on size. Give 2-3 per day.

SALMON

- 1 8 oz. can salmon with juice
- ½ cup chopped parsley
- 3 eggs, shells included
- ½ cup sesame seeds ground up
- ½ 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 suffices. I bake this in a 375° oven for 20 min. Turn and rotate the cookie sheets and bake about 10 more minutes. You can make them as soft or as hard as you want.

LUSCIOUS LAMB & RICE

- 1lb ground lamb (beef if you wish)
- 1-2 cups brown rice
- 2 stalks Broccoli
- 2 or 3 medium potatoes
- 3 medium carrots
- 1 sheet kombi, Sea Kelp (optional)

Brown lamb in a fry pan. Boil water, put about 4-5 cups into a crock pot, so it is already hot while you are fixing the rest of the ingredients. Add cubed potatoes to the fry pan. Cut up broccoli and add this to the crock. Put the rest of the works in the pot, & add enough hot water to cover. Add pepper to taste. Throw in ½ cup brown rice and mix.

COOKIE BONES

- 1 ¾ c Flour
- ½ c Brown sugar
- Lemon rind
- 1 Egg yolk
- 2 tb Toasted wheat germ
- ¼ c Sesame seeds
- 12 tb Butter
- ½ c Ground walnuts
- ½ c Vanilla extract

Combine all ingredients, knead until thoroughly blended. Divide dough into 6 parts; roll each part into a log. Freeze. When needed, thaw and roll into ½" thick slabs and cut into bone shapes. Bake at 375 F on ungreased cookie sheet for approximately 13 min. Makes 36 servings.



RISOTTO

- 3-4 cloves garlic mashed
- 500gms/1pound minced meat
- 1 ½ cups rice
- 4 cups finely chopped veggies (NO onions! they're toxic to dogs)
- 1 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 veggies & 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.

SUMPTUOUS 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 ¼" thick. Cut into shapes and place on un-greased 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.

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POGO'S LIGHT BISCUITS

- 2 cups Whole wheat flour
- ½ cup Soy flour
- ½ cup Cornmeal
- ¼ cup Brewer's yeast
- ¼ cup Dry milk powder
- 1 tsp. Garlic powder
- 1 tbs. Parsley - finely chopped
- 1 pkg. Dry active yeast
- ¼ cup Warm water
- 1 cup chicken stock
- GLAZE 1 Egg beaten + 1 tbs. Milk

Preheat oven to 300F. Combine the flours, cornmeal, brewer's yeast, dry milk powder, garlic powder and parsley in large bowl. In a small bowl, dissolve the yeast in warm water and stir well. Then add the chicken stock. Pour the liquid mixture into dry ingredients. Working with your hands, combine all ingredients completely. Knead for several minutes.

- Sprinkle a board with additional cornmeal and roll dough out to ¼" thickness. Cut into shapes and place on un-greased cookie sheet. Brush lightly with egg glaze (beaten egg and milk added together) and bake 45 minutes. Turn heat off and let biscuits dry out in oven for several hours or overnight. Store in airtight container.

PUPPY'S TREATS

- 2 ½ cups flour
- ½ cup powdered milk
- 1 tsp. garlic powder
- 1 tsp. granulated bouillon
- 6 tbsp. meat drippings
- 1 egg beaten
- ice water

Combine bouillon and the rest of the dry ingredients. Cut in drippings until mixture resembles cornmeal. Mix in egg. Add just enough water to make mixture form a ball. Pat (or roll) dough to ½" thick and cut into desired shapes. Small dogs (like mine) like bite sized pieces like stars about the size of a quarter. Place on a lightly greased cookie sheet. Bake at 350 degrees, 25 to 30 minutes, until hard and dry. Cool before serving. Makes 10 servings.

PAVLOV'S MOUTH WATERING TREATS

- 2 eggs - beaten
- 1 c cooked rice - or bulgur
- 1 c Cooked veggies - see note
- 1 tb Chopped parsley -opt.
- 1 c Grated cheese
- 1 tb Brewers yeast

NOTE: Veggies could be potatoes, zucchini, peas, carrots, etc. and should be grated or mashed. Preheat oven to 350 degrees. Mix all ingredients, well. Drop by teaspoonfuls onto a greased cookie sheet. Bake for about 12 minutes or until set and lightly browned. Cool and store in airtight container in the refrigerator.



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RECIPES 46 - 50

AUGGIE'S WOLFDOWN

- 16qt stew pot with cover enough olive oil to coat bottom of pot
- 56 lbs. ground beef
- 2 50oz cans chicken broth
- 4 cups water
- 1 3lb bag frozen corn
- 1 3lb bag brown rice

Brown ground beef in olive oil. When beef is cooked, add broth, water, and corn. (Note that broth and water amount to just over a gallon of liquid; you can also just dump in a gallon jug of water and add a bunch of bouillon cubes.) Bring to a boil. Add brown rice, stir well, cover, and bring to a boil again. Reduce heat to low and simmer, covered, for 1 hour. Remove from heat and let cool overnight. Makes approximately 4045 cups of food. Divide the yield into generous 2cup portions and freeze most of it (it freezes well). Always have some thawed in the fridge and microwave it for a minute or so to get it to room temperature. Suggested serving is as follows:

CHEESE HOTDOG

- 1 Hot Dog
- 1 Slice Cheese

Cut hotdog in to pieces. Put pieces of cheese on top. Microwave it until the cheese is runny let it cool. Then give it to your dog.

LEFTOVER 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. Poor in powdered & milk. Use as much as you want. Mix together, and heat in microwave for 2030 sec. (or serve cold) Poor over dog food.

BOOBOO'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.

BEAUTIFUL BISCUITS

- 3 cups flour
- 3 cups whole wheat flour
- 2 cups bulgur wheat
- 1 cup corn meal
- 1 1/2 instant nonfat 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.

CAROB LOAF CAKE

- 1 1/2 c. all purpose flour
- 3/4 c. of milk
- 1/4 c. of margarine softened
- 4 egg yolks
- 2 tsp. baking powder
- 1 tsp. vanilla extract
- 1/2 tsp. of salt
- 2 ounces of melted carob

Heat oven to 350 degrees. Grease and flour loaf pan, 9x5x3. Beat all ingredients in a large mixing bowl. Pour into pan. Bake 65-70 minutes. Let cool. Frost with cream cheese or plain yogurt.

CHEESE MULTIGRAIN 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

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dry in oven for 1 1/2 hours or longer. It Makes approximately 2 1/4 pounds.

CLEO'S TURKEY COOKIES

- 3/4 cup butter or margarine
- 1/4 cup honey
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 2 cups rolled oats
- 1 cup whole wheat flour
- 1 cup raisins
- 1 cup chopped turkey bacon
- 2 cups coarsely crushed bran flakes cereal

In a large bowl, cream together the butter and honey. Beat in the eggs, vanilla, and baking soda. Add the oats and flour; mix well. Fold in the raisins and bacon. Gently fold in the cereal. Drop by a tablespoon, about 2 inches apart, onto greased baking sheets. Bake in a preheated 350 degree oven until lightly browned, 15-20 minutes. Let the cookies stand on the sheets 10 minutes before removing to wire racks to cool completely.

DOGGIE LIVER DIP

- 1 lb. beef liver
- 2 cups beef bouillon
- 1 tsp. garlic powder
- 1 16oz. 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 34 days. Serve with raw carrots, celery, or pieces of dog biscuits. Alternately, use to stuff cooked marrow bones.

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EASY BANANA PUDDING

- 1/2 cup low fat cottage cheese
- 1 over ripe banana

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



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RECIPES 56 - 60

FLEA AWAY

- 1/4 Cup Cottage Cheese
- Vitamin E 1001 IU
- 1/4 Teaspoon Garlic Powder
- 1 Tbsp Bacon Grease

Mix all the ingredients and add to food daily.

FROSTY CUBES

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

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.

GARLIC AND PARMESAN COOKIE TREATS

Using a food processor or a stand mixer, mix together:

- 2 cups flour (white, whole wheat or both in combination)
- 1/3 cup safflower oil
- 1/3 cup parmesan cheese
- 1 tsp. garlic powder
- 1 egg
- 1/3 cup powdered milk
- Enough water to form a stiff dough

Roll out dough and place on un-greased cookie sheet. Score the dough with pizza cutter or other crimping tool into any size or pattern you like. For morning cookies, make them bigger. For training treats, make them really small. Bake in 350 degree oven for 15 to 20 minutes or until nicely browned.

Turn off oven, and allow the cookies to remain on the tray in the oven for one hour to overnight. The longer you leave them in the oven the harder and crisper they will become. Break cookies apart and store tightly covered. Put them in plastic zip bags and place in freezer. Pull out as many as you want when needed

If you want to serve them to human company, cut them into match stick sized pieces, and bake only until lightly brown. Sprinkle them with coarse salt as they come out of the oven.



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 tbsp plain yogurt

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

CAROB LOAF CAKE

- 1 1/2 c. all purpose flour
- 3/4 c. of milk
- 1/4 c. of margarine softened
- 4 egg yolks
- 2 tsp. baking powder
- 1 tsp. vanilla extract
- 1/2 tsp. of salt
- 2 ounces of melted carob

Heat oven to 350 degrees. Grease and flour loaf pan, 9x5x3. Beat all ingredients in a large mixing bowl. Pour into pan. Bake 65-70 minutes. Let cool. Frost with cream cheese or plain yogurt.

JEN'S MICROWAVE DOGGIE DONUTS

- 1 egg
- 2/3 cup beef broth or chicken broth
- 2 cups whole wheat flour
- 3 tablespoons quick cooking oats

Grease a shallow, microwave-safe plate or baking dish. Set aside. Whisk together the egg and broth in a large bowl. Gradually stir in the flour and oats. Turn dough out onto a floured surface and roll out to 1/2 inch thickness. Cut out cookies using a round cookie cutter. Use a smaller round cookie cutter to cut out the center hole. Place on prepared plate, arranging the cookies on the dish without crowding them. Cover with a paper towel, and cook in the microwave on high until firm, about 4 minutes. Repeat steps to use up the remaining dough. Cool on a wire rack.

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SALMON DINNER

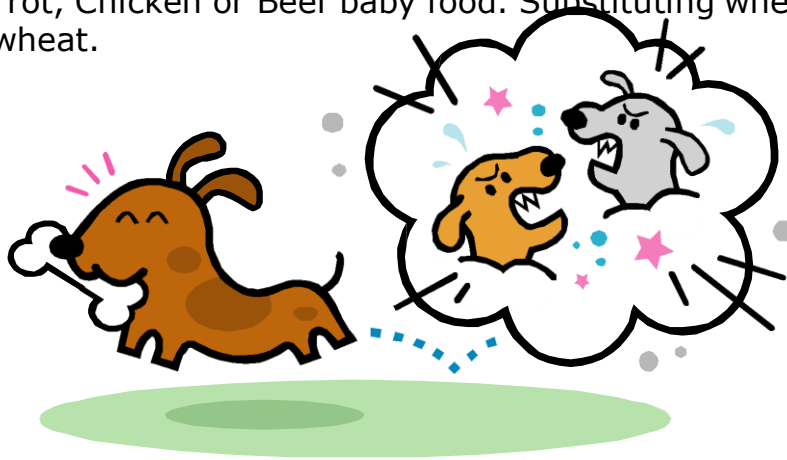
- 1 can of salmon (bones removed)
- 1 egg beaten
- 3 tablespoons cornmeal
- 1 potato
- 1 carrot
- 1 stick celery

Combine salmon, egg, and cornmeal and mix well, form into patties, and coat them with a little more cornmeal. Fry in a tiny amount of canola oil until brown on both sides. Chop patties into small bites and stir together with chopped and boiled vegetables. A spoonful of cottage cheese may be stirred in for moisture if desired.

BABY FOOD DOGGIE COOKIES

3 jars baby food, meat, beef, strained -- *see Note
1/4 cup cream of wheat -- *see Note
1/4 cup dry milk

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 min. until brown. Cool on wire racks and STORE IN REFRIGERATOR. Also freezes well. NOTE: Carrot, Chicken or Beef baby food. Substituting wheat germ for cream of wheat.



BIRTHDAY CAKES

- 1 1/2 cups All-Purpose flour
- 1 1/2 tsp. Baking powder
- 1/2 cup Margarine, softened
- 1/2 cup Corn oil
- 1 Jar strained beef or liver baby food (2 1/2-ounce)
- 4 Eggs
- 3 Strips dog beef jerky, crumbled (optional)
- Plain yogurt (for dogs) or cottage cheese (for dogs or cats), for icing

Sift flour and baking powder together; set aside. In large bowl, with electric mixer at medium speed, cream margarine until smooth. Add corn oil, baby food and eggs; mix until smooth. At low speed, gradually beat flour mixture into beef mixture until batter is smooth. Fold in beef jerky. Pour batter into well-greased and floured 8"x5"x3" loaf pan. Bake in a preheated 325F. oven 70 minutes. Let cool on wire rack a few minutes before removing from pan to cool completely. Ice each slice with yogurt or cottage cheese for dogs, or with cottage cheese for cats. Yield: 1 (8") loaf cake.

BREAD PUDDING

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

GHOULOSH

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

Pulverize veggies, either in a blender, processor. Mix all ingredients together in a big pot. Add enough water to cover, mix well. Cover the pot and simmer for about 2 hrs, stirring occasionally. When it is done cooking, cool, and place into containers or baggies, enough for one feeding in each and freeze. Simply get out in the morning to thaw in the fridge.

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 un-greased baking sheet and cut into shapes desired. Bake at 300 for 1 hour. Turn off heat and leave in the oven to harden. Refrigerate after baking.

DOG TOFU AND LIVER LOAF

- ½ kilo firm tofu
- 1 cup cooked rice
- 1 cup cooked liver, chopped finely
- 1 cup dry bread crumbs
- 2 small eggs
- 1 large onion, chopped finely
- 2 tablespoon tamari sauce
- ½ teaspoon chopped fresh thyme
- ½ teaspoon chopped fresh sage
- 2 tablespoons butter, melted

Best to freeze the tofu the night before you plan to use it as it helps to improve the texture. In the morning allow tofu to defrost at room temperature. Preheat oven to 175C and prepare a loaf pan. Take the defrosted tofu and wash and dry. Break up into a large mixing bowl. Mix together tofu, rice, liver, onions, egg, breadcrumbs, tamari, sage and thyme. Add water if the mixture is too dry. Place mixture into loaf pan and allow bake for approximately forty-five minutes. Serve warm but never hot.

LOVELY LIVER DIP

- 1 lb. beef liver
- 2 cups beef bouillon
- 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.

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COOL 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 (string less)
- 1 tbsn Gravox

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



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RECIPES 71 - 75

GHOULOSH

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

Pulverize veggies, either in a blender, processor, grinder, etc. Mix all ingredients together in a big pot. Add enough water to cover, mix well. Cover the pot and simmer for about 2 hrs, stirring occasionally. When it is done cooking, cool, and place into containers or baggies, enough for one feeding in each and freeze. Simply get out in the morning to thaw in the fridge

HEALTH MUFFINS

- 1 1/2 cups oat flour
- 1 cup rolled oats
- 1 cup oat bran
- 2 tsp. baking soda
- 1 tsp. cinnamon
- 1 egg lightly beaten
- 1/4 cup honey
- 3 Tblspn. vegetable oil
- 3/4 cup milk
- "optional ingredients" : apples/banana's blended together, shredded zucchini and carrots, nuts/raisins ,shredded cheddar/jack cheese or cooked chicken

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

HOME COOKING

- 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
- 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 24qt pot brown ground meat, add canola oil and garlic. When well cooked, add water. Bring to boil, then add veggies that have been processed, (frozen or canned veggies will work too). Use dried kidney beans and soak them the night before preparing a batch of food. While cooking the meat 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. you can occasionally add pumpnickel bread and some times substitute brown rice for some of the oatmeal.

ICY PAWS

- 2 (32 oz) plain or vanilla Yogurt
- 1 6 oz can of Tuna in water
- 24 3 oz plastic cups.

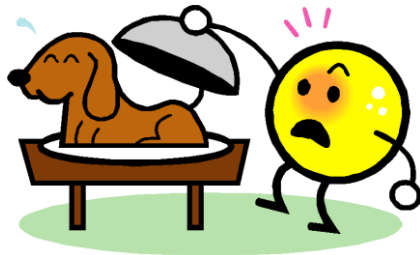
Mix all and scoop into cups. Place on tray and freeze overnight. Can add veggies, mashed bananas or substitute canned chicken for tuna.

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GLORIOUS GRAVY

- 1/2 Tin of pedigree chum
- 3 small potatoes
- few chopped carrots
- plenty of gravy so that the food is very moist.

Put your chum in then add the potatoes and carrots and mash them all together then add the gravy stirring it in as you pour.



FELONA'S FAVORITE

- 2 cups whole wheat flour
- 1/2 cup rye or buckwheat flour
- 1/2 cup brewer's yeast (found in health food stores)
- 1 cup bulgur
- 1/2 cup cornmeal
- 1/4 cup parsley flakes
- 1/4 cup dry milk
- 1 teaspoon dry yeast (like you use for bread)
- 1/4 cup warm water
- 1 cup chicken broth
- egg beaten with 1 tablespoon of milk

Combine flours, brewer's yeast, bulgur, cornmeal, parsley, and dry milk in a large bowl. In a small bowl, combine dry yeast and warm water. Stir until yeast dissolved. Add chicken broth. Stir liquids into dry ingredients, mixing well with hands. Dough will be very stiff! If necessary, add more water. Roll out dough to 1/4" thickness onto well-floured surface. Cut into shapes. Place on cookie sheets and brush lightly with egg glaze. Bake at 300 for 45 mins. Turn off heat and let dry in oven overnight.

SIENNA'S LIVER TREAT

- 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. Freeze leftovers.

CUDDLES DOG FOOD

- 8 cups oats
- 2 cups brown rice
- 6 Cups barley
- 2 lbs. carrots finely grated
- 3-4 bunches broccoli - grate stems, chop flowerets
- 6 zucchini grated or 1 lb. green beans chopped
- 1/2 bunch parsley, chopped
- 4-5 cloves garlic, minced

Use 8 quart stock pot. Cook oats. In another pot, cook brown rice and barley. Cool (to save time, cook in evening and cool overnight). Next day: Cut vegetables – use a food processor. Using rubber gloves, combine all ingredients in a 25 quart stock pot. Shape into balls about 1/4 lb. each. Wrap and freeze. This recipe can be easily scaled down for smaller batches.

LESLIE'S CHICKEN FIXEN'S

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

Boil chicken breasts in a small amount of water until done; chop. Cook carrots in a small amount of water until tender but not mushy. Mix both with the rice and cottage cheese. You may want to add some broth from the meat or carrots if it seems too dry. A nice plain meal to get your doggy firmed up. Keep any leftovers in the fridge. Optional flavorings (add 1 if desired): 1/4 cup mashed banana; 1/4 cup mashed or chopped plain potatoes; 1/4 cup low-fat cheddar cheese.

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VEGGIES AND RICE

- 500g low grade mince (but not pet mince)
- 1 kg Mixed frozen veggies (no onion)
- 2 Cups rice
- water (to cover ingredients)
- Beef stock

Break up mince into a large saucepan, cover with water and bring to boil. Add veggies, rice and more water if necessary (to cover) and beef stock, or other seasoning to taste. Simmer until rice is cooked, adding more water if necessary. Allow to cool and serve.



MUTTZOH BALLS

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

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

DOOBY 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, pat onto greased cookie sheets & bake on at 325 for 1 hour. After 1 hour turn oven off, crack oven door & allow cookies to cool in the oven. Break into whatever size you want. These also freeze very well.

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NO FLEA 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.

NUTS & BONES

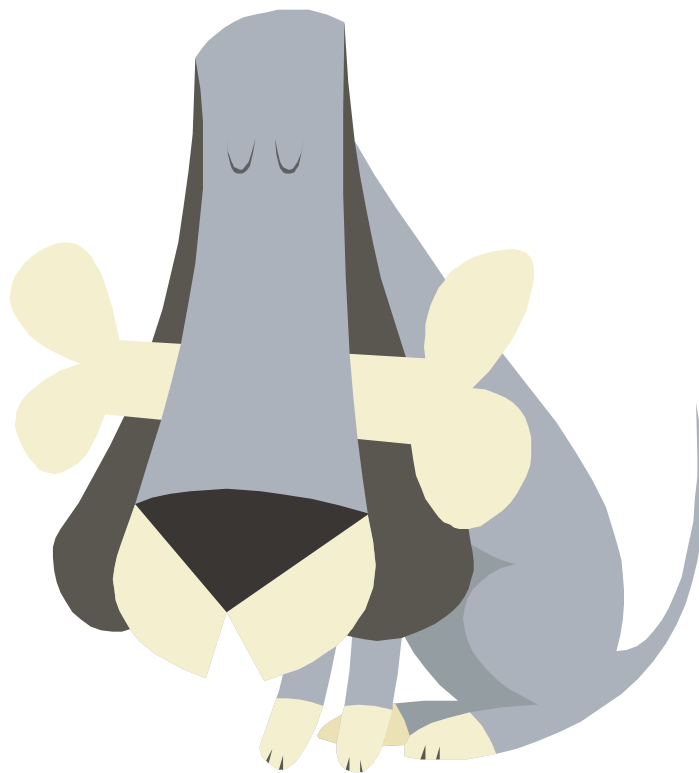
- 1 3/4 cups flour
- 1/4 cup sesame seeds
- 1/2 cup brown sugar
- 12 tbs. butter
- 1/2 cup ground walnuts
- 1 egg yolk
- 1/2 cup vanilla extract
- 2 tbs. toasted wheat germ

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

BUDDIES NUTTY PASTA

- 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 COOKIE TREATS

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

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

OPTIONAL FROSTING

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

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

PASTA SUPREME

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

De-bone 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.

PUPPY POPPERS

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

Preheat oven to 375 degrees. In a bowl, combine flour and baking powder. In another bowl, mix peanut butter 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.



PEANUT BUTTER TREATS

- 1 1/2 C Flour
- 1/2 C Water
- 3/4 C Uncooked Oatmeal
- 1/4 C Honey Crunch Wheat Germ
- 1/4 C Peanut Butter
- 1/4 C Salad Oil
- 1/4 C Honey
- 1 tsp Baking Powder
- Mix 1 C flour
- 1/2 C water

Preheat oven to 350 degrees. Mix the water with ingredients until well blended. Stir in the remaining 1/2 C flour. Knead on well-floured surface until dough holds together. Roll out to 1/4" thick. Cut. Bake on large un-greased cookie sheet for 20 minutes. Turn off oven but leave cookie sheet in for 1 hour. Remove cookies.

PERFECT PARTY MIX

- 2 c Cheerios
- 2 c Spoon size shredded wheat
- 2 c Crispix
- 1/2 c Melted butter/margarine
- 2 tb Dry gravy mix
- 1/2 c Kraft grated American cheese powder
- 1/2 c Bacon bits
- 1 c Dog jerky/pupperoni/sausages

Preheat oven to 250. Pour melted butter into 13 x 9 baking pan. Stir in cheese powder, bacon bits and gravy mix. Add cereals and stir well until all pieces are coated. Heat it in oven for 45 min. Meanwhile cut doggie meat treats into 1/2 inch pieces. Remove cereal from oven, add doggie treats. Store it in airtight containers. May be frozen and keeps well. Makes 20 servings.

POOFY DOGGY DROPS

- 1 pkg. dry yeast
- 1/4 cup warm water
- 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 un-greased cookie sheet. Bake in a preheated 300 oven for 25 minutes. Leave in oven to dry and cool. Store in air tight container.

RICE & MEAT MANIA

- 1/2 cup of either hamburger, ground pork (cooked all the way through), ground chicken, ground turkey, or liver
- 4 cups rice 1 cup vegetables - choose 1 or more of either sweet potato, regular potato, green beans, carrots, or spinach
- 1 tablespoon vegetable oil
- 2 cloves garlic

Boil all ingredients together in a large pot. Be sure that if you used pork, it is cooked all the way through.

SATIN BALLS

- Cheap hamburger meat [high fat content}
- Lg box of Total Cereal
- Lg box of uncooked oatmeal
- 1 jar of Wheat Germ
- 1 1/4 cup of vegetable oil
- 1 1/4 cup of unflavored molasses
- 10 eggs
- 10 packs of unflavored gelatin
- 1 cup of flaxseed...ground up.
- 2 scoops of Source/Kelp

Take all dry ingredients and place in a bowl. I crunch up the total while still in the box, and then pour all the other dry ingredients over it. In another large bowl put the hamburger meat and the wet ingredients. Mix each bowl well, then half each so that it is easier to mix. Mix just like you would a meatloaf I then take it raw, and place in freezer bags and put in the freezer, thaw out as needed.

Use this not only as a quick weight gain, but as an everyday supplement for your dogs. This recipe really keeps their coat black/soft/long. You can make this recipe in what ever amount you need/want by just halving the recipe down to what you want.

LIVER PATTIES

- 3 to 3 1/2 lbs of liver, beef or chicken
- 1 cup whole wheat flour
- 3.25 oz jar fresh minced or crushed garlic
- 2 cups white flour
- 1/2 cup 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 the 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. 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!



WHEAT FREE TREATS

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

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

Dump this mess onto potato floured counter or board. Knead more flour into this and when it is a rolled out cookie consistency, it is ready to roll out into about 1/4 inch thick. I use a pizza cutter to roll out long strips and then cut crosswise to make small squares. If you want to be 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.

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 , un drained
- 1/3 cup water

Grind oatmeal in processor to make coarse flour. Set aside in small bowl. In food processor, whirr tuna with the oil, and water then add all the rest of ingredient. Pulse until mixture forms a ball, Pulse to knead for 2-3 minutes. Knead on floured surface till it forms a soft ball of dough. Roll out to a 1/8"-1/4" thickness. Cut into shapes. Bake on lightly greased cookie sheet, at 350 for 20-25 minutes. Cool completely.

YOGURT PUPS

- 32oz plain non-fat yogurt
- 3/4 oz water
- 1 tsp chicken bouillon (powdered or granules or 1 cube)

Dissolve bouillon in water. Combine water and yogurt in blender and blend thoroughly. Pour into small plastic containers, cover with tin foil and freeze

You can recycle the little plastic tubs that come with vanilla ice cream in them that hold about 1/2 cup Dogs love these.

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STEW

- 2/3 cup- turkey, liver, hamburger
- 1/2 cup rice
- 1/4 cup potato
- 1/4 tsp.garlic powder
- 1/2 carrot
- 1 cup water

Cut meat into tiny bite size pieces, slice the potato, and cut the carrot. Put all into a pot, add 1/2 cup water, then garlic powder. Turn on stove to high, let bowl. Cook the rice. While cooking, add a little of the water every so often to the stew. Add rice to pot, stir, keep at bowl for 2 more minutes. Take from heat. Strain juice into separate pot. Let food cool. Once done, add a little juice if wanted.

BEST DOG BISCUITS

- 1 cup all purpose flour
- 1 1/2 cups oats (uncooked oatmeal)
- 1 1/2 cups whole wheat flour
- 1 1/2 cups corn meal
- 4 T garlic powder
- 1/2 cup oat bran
- 1/3 cup olive oil
- 3 T honey
- 1 egg
- 1 1/4 c ups chicken, beef or vegetable broth

Preheat oven to 300° F. Grease (or line with parchment paper) 2 large cookie sheets. Mix dry ingredients in a large bowl. Add the egg, oil and stock. Mix well to form soft dough that is firm enough to roll out. On a floured surface, roll out the dough to about 1/2 inch in thickness. Cut into desired shapes and place about 1 inch apart on the prepared cookie sheet. Bake for two hours, then turn the oven off and let the biscuits sit for several hours until oven is completely cool in order to dry and harden them. Store it at room temperature for several months.

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