

THE CANINE COOKOFF WINNER!

Vegetable Biscuits

- 1 cup vegetables, cooked and pureed
- 2 1/2 cup whole wheat flour
- 1/2 cup dry powdered milk
- 1 egg, well beaten
- 1/2 teaspoon salt (optional)
- 1/2 teaspoon garlic powder
- 6 tablespoons drippings or shortening
- 1 teaspoon brown sugar

Combine flour, dry milk, salt, brown sugar and garlic powder. Add shortening and pureed vegetables (a favorite is carrots and zucchini) and beaten egg; mix well. If dough is too dry add a small amount of cold water. Form into a ball and roll out to 1/2" thick on a lightly oiled cookie sheet. Cut with cookie cutters (or bake as a full sheet). Bake 25-30 minutes at 250F.

Congratulations! The winner of our \$100,000 1st prize goes to Brenda Truax.



This recipe was simple to make, the most versatile, (we even made it once with apples!) and the dogs LOVE them. A close second was Shirley Knipes' liver biscuits, Fahrvenngnuggets. The recipe for these biscuits can be found on page 4. Thank you to everyone who sent in recipes. Keep sending them - we will publish all of the recipes received in our upcoming cook book, Doggie Delicacies.

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Dog Biscuit Recipes

Although we enjoy you purchasing the treats that we sell we felt it only fair that we pass along these biscuit recipes. Get the children involved, they love to bake and get messy. They will especially have fun making their best canine friend a healthy homemade treat.

Biscuit Recipe Number One

- 2 cups whole wheat flour
- 1 cup corn meal
- 2/3 cup Brewers yeast
- 2 teaspoons garlic powder
- 1/2 teaspoon salt
- 2 egg yolks
- 3 beef or chicken bouillon cubes dissolved in 1-1/2 cups boiling water

Mix well and roll out 1/2 of dough to a 3/8 inch thickness. Cut into desired shapes. Bake at 375° F. for 20 minutes on an ungreased cookie sheet. Turn oven off but leave biscuits in oven until crunchy. Makes about one pound of biscuits.

Biscuit Recipe Number Two

- 2-1/2 cups whole wheat flour
- 1 teaspoon white sugar
- 1/4 teaspoon salt
- 6 tablespoons margarine
- 1 whole egg
- 1/2 cup non-fat dry powdered milk
- Mix with 1/2 cup cool water

Knead for 3-5 minutes or until dough forms a nice ball. Roll to about 1/2 inch thick and cut into desired shapes. Bake on lightly greased cookie sheet for 30 minutes at 350° F. If desired, one can add chicken broth or beef bouillon to recipe for flavor.

THE NATURAL DOG

COOKIES WITH CHICKEN BROTH

Max's Midnight Snack

(48-60 cookies)

- 2 cups whole wheat flour
- $\frac{2}{3}$ cup yellow cornmeal
- $\frac{1}{2}$ cup shelled sunflower seeds
- 2 eggs mixed with $\frac{1}{4}$ cup low-fat milk
- 2 tablespoons corn oil
- $\frac{1}{2}$ cup chicken broth

Glaze: Beat 1 egg; lightly brush on cookies before baking. Preheat oven to 350 degrees. In a large bowl, mix dry ingredients and seeds together. Add oil, broth and egg mixture. Your dough should be firm. Let sit 15-20 minutes. On a lightly floured surface, roll out dough $\frac{1}{4}$ inch thick. Cut into shapes and brush with glaze. Bake for 25-35 minutes until golden brown. Take out and cool. Store cookies in an airtight container.

GARLIC SNAPS

(6-8 dozen)

- 1 $\frac{1}{2}$ cups wheat germ
- 1 pound cooked boneless chicken, white and dark
- 1 cup low salt chicken broth
- 2 cups whole wheat flour (more may be needed)
- 2 cloves fresh peeled garlic
- 1 cup yellow cornmeal
- 2 tablespoons brewer's yeast (optional)
- Garlic powder

Glaze: Beat 1 egg; lightly brush on cookies before baking. Preheat oven to 350 degrees. In a large blender or food processor, gradually puree chicken and garlic, slowly adding chicken broth. Transfer the chicken puree into a large bowl. Mix in wheat germ and brewer's yeast. Slowly add flour and cornmeal until the dough becomes stiff. Knead the dough for 3-5 minutes. Let it rest for 5-10 minutes. On a lightly floured surface, roll the dough into a ball.

DONNA JO'S LIVER RECIPE

1 lb. ground liver
1 cup corn meal
1/2 cup wheat germ
1/2 cup powdered milk
2 eggs
1/2 teas. garlic powder

Mix together. Put in 9x13 pan (can be smaller pan; thickness doesn't matter as long as it is cooked through). Cook at 350 for 1/2 to 3/4 hour. Check center. Cut apart while hot. (May have to use a saw.)

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DONNA JO'S BISCUIT RECIPE

Mix together:

2 cups whole wheat flour
1/4 cup drippings or fat
3/4 cup oatmeal

Dissolve 2 bouillon cubes in 1 1/2 cups warm milk or water. Stir in above ingredients. Spread thinly in deep pan (9x13). Cook at 350 until golden and crispy, not moist; about 1/2 hr. Cut while warm.

TAMMY'S DOGGIE BISCUITS

2 CUPS WHOLE WHEAT FLOUR
1/2 CUP ALL PURPOSE FLOUR
1/4 CUP CORN MEAL
1/2 CUP SUNFLOWER SEEDS(SHELLED & UNSALTED)
2 TBLSP NUTRITIONAL YEAST
2 TBLSP WHEAT GERM
2TSP POWDERED GARLIC (FRESH CAN BE USED) ← TOXIC??
1/2 CUP GRANOLA (OPTIONAL)
3 EGGS
2 TBLSP MARGARINE OR BUTTER (SOFTENED)
1/4 CUP MOLASSES
1/2 CUP PEANUT BUTTER
1/4 CUP BACON REAL BACON BITS (OPTIONAL)

MIX DRY INGREDIANTS IN ONE BOWL STIRRING TOGETHER
MIX ALL WET INGREDIANTS IN A SEPARATE BOWL

BEGIN ADDING WET INTO DRY THOUROUGHLY STIRRING TOGETHER
YOU MAY NEED TO DO IT BY HAND AT THIS POINT.

KNEAD UNTIL BALL IS FORMED, IF DOUGH IS TOO WET ADD SOME MORE
WHEAT FLOUR, IF TOO DRY ADD MORE MOLASSES.

BREAK UP INTO SMALL BALLS AND ROLL OUT WITH ROLLING PIN TO 1/4 TO 1/2
THICKNESS.

BAKE AT 350* LARGE BISCUITS= 35 MIN, MED 30 MIN, SMALL 25 MIN

TURN HEAT OFF IN OVEN LEAVE BISCUITS IN LET REST OVERNIGHT.

IF BISCUITS STICK TO BAKING PAN SPRINKLE CORN MEAL ON PAN BEFORE
BAKING.