



RECIPE SAMPLER

Ace's Favorite Cheesy Dog Biscuits

1 1/2 cups whole wheat flour
1 1/4 cups grated cheddar cheese
1/4 pound margarine -- corn oil
1 clove garlic -- crushed
1 pinch salt
1/4 cup Milk -- or as needed

Grate the cheese into a bowl and let stand until it reaches room temperature. Cream the cheese with the softened margarine, garlic, salt and flour. Add enough milk to form into a ball.

Chill for 1/2 hour. Roll onto floured board. Cut into shapes and bake at 375 degrees for 15 minutes or until slightly brown, and firm.

Makes 2 to 3 dozen, depending on size.

Alfalfa Hearts

2 cups whole wheat flour
1/2 cup soy flour
1 teaspoon bone meal -- optional
2 tablespoons nutritional yeast
1 tablespoon lecithin -- optional
1/2 teaspoon salt
1/4 teaspoon garlic powder
3 tablespoons alfalfa sprouts -- chopped
1 cup brown rice -- cooked
3 tablespoons canola oil
1/2 cup water

Combine flours, bone meal, yeast, lecithin, salt, garlic powder and alfalfa leaves. Add rice and oil. Combine well. Add 1/4 cup water and mix well. Dough should be very easy to handle, not crumbly. Add more water if needed to achieve proper consistency.

Lightly flour board or counter and roll out dough to 1/4 inch thickness. Cut with 2 1/2 inch cutter. Bake at 350 degrees for 25 minutes.

Makes 3 dozen.

An Apple a Day Dog Treat

2 cups whole wheat flour
1/2 cup unbleached flour
1/2 cup cornmeal
1 apple -- chopped or grated
1 egg -- beaten
1/3 cup vegetable oil
1 tablespoon brown sugar, packed
3/8 cup water

Preheat oven to 350 degrees. Spray cookie sheet with vegetable oil spray. Lightly dust work surface with flour. Blend flours and cornmeal in large mixing bowl. Add apple, egg, oil, brown sugar and water; mix until well blended.

On floured surface, roll dough out to 7/8-inch thickness. Cut with cookie cutters of desired shape and size. Place treats on prepared sheet.

Bake in preheated oven 35 to 40 minutes. Turn off oven. Leave door closed 1 hour to crisp treats. Remove treats from oven.

Store baked treats in airtight container or plastic bag and place in refrigerator or freezer.

MAKES 2 to 2 1/2 dozen

Beef Twists

3 1/2 cups flour, all-purpose
1 cup cornmeal
1 package unflavored gelatin
1/4 cup milk
1 egg
1/4 cup corn oil
1 jar Baby food, meat, beef, strained
1 beef bouillon cube
3/4 cup boiling water -- or beef stock

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

Birthday Cake for Pups

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 cup soft butter
1/2 cup corn oil
1 jar baby food, meat, beef, strained
4 eggs
2 strips beef jerky -- (2 to 3)

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

Bread Machine Dog Biscuits

3/4 cup Beef stock -- *see Note
1 egg
3 tablespoons oil
1 cup all-purpose flour
1 cup whole wheat flour
1/3 cup Bulgur -- *see Note
1/3 cup Bran
1/4 cup nonfat dry milk
1/4 teaspoon Garlic powder
1 1/2 teaspoons yeast

Place ingredients in bread pan according to manufacturers directions and press "Dough" cycle.

When machine beeps, remove dough to lightly floured countertop and with a rolling pin, roll dough out to 1/4" thickness.

Using a dog bone cookie cutter (or any small seasonal cookie cutters), cut out dog biscuits and place on a lightly greased cookie sheet or one sprinkled with cornmeal. Re-roll scraps and repeat till all dough is used up. Place in a warm location and let rise 30 minutes.

Bake at 325 for 30 minutes until brown and no longer soft. Place on a rack to cool. Store in an airtight container.

* Chicken, Vegetable Or use hot water and 2 or 3 -bouillon cubes.

**If you don't have bulgur try substituting something like a 7-grain cereal.

Breath Busters Biscuits

1 1/2 cups whole wheat flour
1 1/2 cups Bisquick ® baking mix
1/2 cup mint leaves -- loosely packed
1/4 cup milk
4 tablespoons margarine
1 egg
1 1/2 tablespoons maple syrup -- or corn syrup

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

Bulldog Banana Bites

2 1/4 cups whole wheat flour
1/2 cup powdered milk -- nonfat
1 egg
1/3 cup banana -- ripe, mashed
1/4 cup vegetable oil
1 beef bouillon cube
1/2 cup water -- hot
1 tablespoon brown sugar

Mix all ingredients until well blended. Knead for 2 minutes on a floured surface. Roll to 1/4 " thickness. Use a 2 1/2" bone shaped cookie cutter (or any one you prefer). Bake for 30 minutes in a 300 degrees oven on ungreased cookie pans.

Canine Cookies #1

1 1/2 cups whole wheat flour
1 cup all-purpose flour
1 cup powdered milk -- non-fat
1/3 cup bacon grease -- *see Note
1 egg -- lightly beaten
1 cup cold water

In a bowl, combine flour and milk powder. Drizzle with melted fat. Add egg and water; mix well. Gather dough into a ball. On floured surface, pat out dough. Roll out to 1/2 inch thickness. Cut into desired shapes. Gather up scraps of dough and repeat rolling and cutting. Bake on ungreased baking sheets in 350 degree oven for 50 - 60 minutes or until crispy.

Note: Beef fat or Chicken fat can be used

Makes about 36 - 2 1/2 inch biscuits. Store in the fridge.

Dog Oil Supplement

1/4 cup olive oil
1/4 cup canola oil
1/4 cup cod liver oil
1/4 cup flax seed oil

Place oils in brown bottle and shake well. Store in refrigerator.
Add two teaspoons to the dogs food each day. Can be add to dry food as well.

Safflower and Sunflower oil may used as well.

Healthy Snacks

1 cup white rice flour
1/4 cup soy flour
1/4 cup egg substitute
1 tablespoon molasses -- unsulphered
1/3 cup milk
1/3 cup powdered milk
2 tablespoons safflower oil

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

Peanut Butter and Honey Dog Biscuits

3/4 cup flour
1 egg
1 Tablespoon Honey
1 teaspoon peanut butter
1/4 cup vegetable shortening
1 teaspoon baking soda
1/4 teaspoon salt
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. My dog is a Pug, and a half a biscuit is plenty for her. So if you have a bigger or smaller dog, adjust the biscuit size (and the cooking time). This normally makes about 45 to 50 biscuits.

Puppy Formulas

Recipe #1

2/3 Cup Goat milk canned (or just regular canned milk)
1/3 Cup water or Pedialyte
1 teaspoon Karo Syrup
1 egg yolk
1 teaspoon Dyne or pediatric vitamin

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

Variation: 1 can of Condensed Milk rather than goat's milk (it may be too high in protein and put a strain on the puppy's kidneys 1 envelope of Knox unflavored gelatin in addition to other ingredients (helps keep stools solid).

Recipe #2

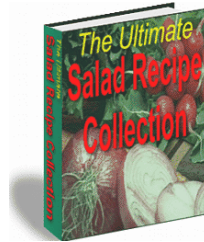
1 cup of canned Condensed milk or evaporated milk
4 ounces plain, full-fat yogurt
1 egg yolk
1 dropper full of baby vitamins
Mix well.

Recipe #3

2 cups hot water
1 can Evaporated milk (Not condensed--both are in bakery section of store but different products)
2 eggs
2 tablespoons Karo syrup
2 envelopes Knox unflavored gelatin.
Mix thoroughly to get the gelatin working.

**“You Do NOT Want To Be The Entrepreneur
Who Hasn't Seen These
Ultra-Effective Twitter Secrets!”**
[CLICK HERE FOR MORE INFORMATION](#)

Want great salad recipes



A rectangular graphic with a blue border. At the top, the text "Work From Home" is written in a large, bold, blue font. Below this, a list of five bullet points is displayed, each preceded by a blue right-pointing triangle. To the right of the list is a photograph of a woman with blonde hair, wearing a light blue top, smiling and talking on a white corded telephone. At the bottom of the graphic, there is a blue horizontal bar containing the text "We will show you how you can achieve these goals" in a small white font, and "CLICK HERE NOW" in a larger, bold white font.

- ▶ Be your own boss
- ▶ Set your own hours
- ▶ Choose who you work with
- ▶ Become financially independent
- ▶ Escape your dead end job

We will show you how you can achieve these goals
CLICK HERE NOW

Your complete moms guide at **<http://thefrustratedmoms.com>**

The information contained in this document provides my opinion only, and I don't intend to render legal or other professional advice with this publication.

I disclaim any personal liability, loss or risk incurred as a consequence of the use and application either directly or indirectly of any advice, information or methods presented in this publication.