

Tail Waggin' Hayride

Dog Treat Recipes

Bendix Woods County Park



Dog Cookie Treats—Meat Flavored

(Yields: 12-14 treats)

Ingredients: 1 C. wheat germ
2 Jars meat baby food

Mix both together until you have a stiff dough. Form into balls and place on cookie sheet. Flatten with fork. Bake at 350°F for 20-35 minutes until desired hardness. Can be frozen.

Dog Treats—Hush Puppy Corn Pone

(Yields: 18-20 treats)

Ingredients: 2 C. cornmeal
1/2 tsp. salt
3 T. corn oil
1 C. water

Preheat oven to 375°F. Place cornmeal, oil and salt in a bowl. In a saucepan, bring water to a boil over high heat and pour over cornmeal mixture, stirring well. Allow mixture to cool 10 minutes. Form mush into 2" patties with your hands. It helps to moisten your hands with oil or water. Place ponies on prepared baking sheet. Bake 30 minutes or until firm.

Doggie Delites Dog Biscuits

(Yields: 1 batch)

Ingredients: 2 C. whole wheat flour
1/2 C. cornmeal
2/3 C. water
6 T. oil

Mix all ingredients. Roll out to 1/4" thick and cut into desired shapes. Bake at 350°F for 35-40 minutes. Remove to wire rack and cool thoroughly. Keep in airtight container.



Recipes found at www.pomerama.com (The Pomerama's Dog Biscuit, Treat and Food Recipes)

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Corny Muffins

(Yields: 12 muffins)

Ingredients: 1/4 C. unsalted butter 1/4 C. cornmeal
 9 T. brown sugar 1/3 C. dried milk
 2 eggs 1/3 C. water
 1 1/2 C. biscuit mix 1 can or frozen package of corn kernels

Combine all ingredients, with the exception of the corn, thoroughly. Drain kernels and fold in. If the consistency is too liquidy, add more flour or cornmeal until the mixture becomes doughy. If the mixture is too thick, add water until it reaches the correct consistency. Spoon into muffin tins (lined or unlined) and bake for 30 minutes at 400°F or until browned.

Dog Treats

Ingredients: 1/2 C. cornmeal
 6 T. oil
 2/3 C. water or meat broth
 2 C. whole wheat flour

Mix ingredients well. Roll out to 1/4" thick. Cut into shapes with cutter. Baste with meat drippings. Bake at 350°F for 35-40 minutes.

Tuna/Salmon Fudge

Ingredients: 2 6-oz cans Tuna OR 1 14 oz. can Salmon—do not drain
 1 1/2 C. flour
 1 T. garlic powder or minced garlic (optional)
 2 eggs
 Grated parmesan cheese (optional)

Process tuna, garlic and eggs in food processor or blender (or mix in a bowl). Add flour and mix to a brownie-like consistency. Spread into a 9x9-inch greased pan. Bake at 350°F for 20 minutes. When the brownies are done, they will have a putty-like texture and the edges will pull away from the sides of the pan. Cut into squares and freeze.



These last two recipes can be found on <http://home.gwi.net/~seadog/treats.html>