

Satin Balls

10 pounds hamburger meat [the cheapest kind]
1 large box of Total cereal (has all the vitamins and minerals)
1 large box oatmeal (uncooked) (42 oz)
1 jar of wheat germ (15 oz)
1 and a quarter cup of vegetable oil
1 and a quarter cup of unsulfured molasses
10 raw eggs (whites and yolks uncooked)
10 envelopes of Knox unflavored gelatin (small packs/4 to a box)
A pinch of salt

Mix all ingredients together in a large bowl and form balls like meatballs and put them into freezer bags. Take out to thaw as needed. Dogs love them. They help put weight on.

Satin Balls

10 pounds fatty ground meat [hamburger, pork or a mixture. Anything 20% fat or more]
1 pound Cheddar Cheese
4 cans of tuna fish - drained (any fish will do really, this is more for the flavor than the calories)
1 (18 oz) jar of peanut butter
1 (12-16 oz) bottle of molasses
1 block of cream cheese
1 box of Knox Gelatin
1 can of pumpkin (not the pie filling! PLAIN pumpkin)
1 (24 oz) tub of cottage cheese
8 oz of dehydrated potato flakes (if you can't find these, try PLAIN Instant Mashed Potatoes)

Mix all ingredients together in a large bowl and form balls like meatballs and put them into freezer bags. Take out to thaw as needed.

Mutt Muffins

1 small jar of baby applesauce/or equivalent in *regular* applesauce
2 carrots
2 Tbs. honey
2 $\frac{3}{4}$ cup water
 $\frac{1}{4}$ Tsp vanilla 1 egg

Shred the carrots with hand shredder or food processor. In a bowl, mix all wet ingredients together and add the applesauce. Mix thoroughly.

4 cups whole wheat flour
 $\frac{1}{2}$ cup raisins
1 Tbs baking powder
1 Tbs nutmeg/pumpkin pie spice

Combine dry ingredients. Add wet ingredients to dry and mix thoroughly. Grease a muffin tin with non - stick spray. (Paper liners stick to the muffins so just use a greased muffin tin) Using an ice cream scoop, fill each cup $\frac{3}{4}$ full. Bake at 350 ° for approximately 1 hour. Makes about 2 dozen

Liver Bits

- 1 lb. chicken liver
- 1 - cup graham cracker crumbs
- 3 tablespoons molasses or honey
- ¼ cup parsley

Place all ingredients in the bowl of food processor. Process until smooth. Pour into a microwaveable container, approximately 8" square or round. Microwave on high until a toothpick inserted in the center comes out clean. This takes 7 minutes in my microwave, but your mileage may vary. When cooked, turn out of pan immediately, allow the bottom to dry since it will be damp from condensation, and cut into squares while still warm. Spread bits on a foil-lined cookie sheet and bake at 200° for 1.5 hours. Freeze or refrigerate.

Liver Brownies

- 1 lb. Beef liver (ham or turkey may be substituted)
- 1 Cup Corn meal
- 1 ½ Cups Wheat flour (may substitute another kind of flour)
- 1 tsp. Garlic powder

Preheat oven to 350F. Puree liver in food processor or blender. Pour into bowl and mix in dry ingredients adding the flour slowly until you have a stiff mixture. Pat and spread out onto a greased cookie sheet or jelly roll pan. Bake for 20 minutes or until dry. Cool and cut into squares.

Liver Lumps

- 1 lb. Liver
- ½ Tsp. Garlic powder
- 1 Egg
- 2 Cups Whole wheat flour

Preheat oven to 305F. Mix liver, egg and garlic powder in food processor or blender until smooth. Stir in flour a little at a time, until you have a thick but pourable batter. Spread into a greased 8"x8" pan. Bake 30 minutes or until dry. Cut into ½ inch squares. Freeze and use as needed. No need to thaw.

Chevelle's Favorite Liver Cookies

- 1 lb. Liver
- 3 Cloves garlic
- ¼ Cup Grated Parmesan cheese
- ½ Cup Grated cheddar cheese
- ½ Cup Grated carrots (or any other veggie you have)
- 1 Cup Flour
- ½ Cup Cornmeal (or more to bind it together)

Preheat oven to 350F. Puree liver and garlic in food processor. Pour into bowl and mix in the cheeses and veggies adding the flour slowly until you have a stiff mixture. Pat and spread out onto a greased cookie sheet or jelly roll pan. Bake for 20 minutes or until dry. Cool and cut into squares.

Liver Bait

1 lb. Beef liver 1
Cup Cornmeal
4 Eggs
Garlic salt

Mix in food processor or blender until smooth. Pour onto greased cookie sheet. Bake for 30 minutes at 350F. When cool cut into squares

Another Liver Treat

3/4 lb. chicken gizzards
1 cup corn meal
1/2 cup rice flour
1/2 cup ricotta cheese
2 eggs
1 tablespoons garlic powder
1/2 cup wheat germ and a handful of shredded up baby carrots.

Mix the dry items in a big bowl. Liquify (ha) the chicken gizzards and eggs in a food processor. Add a dab of water if necessary. In an electric chopper device: chop up the carrots.

Add carrots to the dry; add some water to mix it together.

Add the gizzard/egg "liquid" (which is more of a paste)

Add enough water to mix this glop together - put on a pan, 12 x 18 (cookie sheet does fine)

Cook at 350 for 30 minutes.. It turns out dry on the top, moist on the inside.

Cafe Corduroy Treats

1 pound of meat, veggies, tofu, fish - whatever is on sale - peanut butter, liver, etc.

6-8 cups of organic rolled oats, dry

1-3 cups of water - depends on the amount of rolled oats you use 3 eggs 2 tablespoons of garlic 1 pound of pureed mixed veggies - optional

Precook the meat, seems to hold its flavor, then puree it in a food processor. Mix the main ingredients, eggs, garlic and rolled oats together until they are well mixed. -- and then add the water. You want a goopy mess, let it sit for about 30 minutes until it's a harder mess. Then roll it out on the cookie sheets until it's about a half inch thick. Cut into squares and spread some of the left over dry oats on top to keep it from sticking to your rolling pin. Bake them for 30 minutes at 350 and then allow them to air dry overnight.

Beef Biscuits

1 Cups Whole Wheat Flour
2 Cups Cornmeal
1 Cup Wheat Germ
1 Cup Cooked Beef ground or minced
1 Cup of Beef Broth
1 Level Tablespoon Thyme or Rosemary or Parsley or Sea Kelp. (Norwegian kelp from less polluted waters) ADD 1 HERB ONLY or omit Herbs.
2 Eggs
1 Teaspoon Sea Salt.
1 Cup Crisco Vegetable Oil

PRE - HEAT oven to 350 degrees

Mix all ingredients and add liquids

Roll dough on to lightly floured surface about 1/2 thick.

Use cookie cutter and transfer to ungreased baking sheet.

Bake 25 - 35 minutes transfer to rack to cool. Store in air tight container.

For a harder biscuit TURN Off Oven 5 minutes before cooking time and leave in oven for 1 - 2 hours. Check while cooking all ovens tempdiffer.

Wheat Free Tuna Biscuits

1 Cup Yellow cornmeal
1 Cup Oatmeal
¼ tsp. Baking powder
1 Can Tuna in oil (6 oz undrained)
1/3 Cup Water

Grind oatmeal in food processor until a coarse, put into a bowl. To processor add tuna with the oil and water. Process until smooth. Add the rest of ingredients. Pulse until mixture forms a ball. Pulse for 2 - 3 minutes more to knead. Turn out onto a floured surface. Knead until soft. Roll out to a ¼" thickness. Cut into desired shapes. Bake on a lightly greased cookie sheet at 305 F. for 20 - 25 minutes. Cool

Dainty Dane Chicken and Parmesan Cookies

1 pound chicken, cooked & ground
Carrots and Celery
2 1/2 c. whole wheat flour
1/2 c. oatmeal
1/4 c. parmesan cheese
1/2 c. dry milk (optional)
6 Tbs.. melted butter (optional)
1 egg
2 tsp. salt (optional)
1 Tbs.. sugar (optional)
garlic, to taste

Combine chicken, celery and carrots in a large pot with lots of water. Boil until tender. Drain and save broth. Puree meat and veggies in a food processor or blender. Add rest of the ingredients, if too dry, add chicken stock. Roll out on cornmeal about a 1/2 inch thick. Spray with water and sprinkle with cornmeal. Cut our shapes. Bake in a 350 degree oven on an un-greased cookie sheet for 45 minutes until crispy. Flip half way through, spray with water and sprinkle with cornmeal. Enjoy! Magda Aquila from the [WholeDanes](#) website.

Tuna Training Treats

2 6 oz. cans of tuna in water, do not
drain 2 eggs
2 to 1 1/2 c. flour (rice flour is best, but any kind will
do) 1 Tbs. garlic powder
Parmesan cheese

Mash tuna and water in a bowl with a fork to get clumps out, then liquefy in blender or food processor. Add extra drops of water if needed to liquefy completely. Pour into bowl and add flour, eggs, and garlic powder: Consistency should be like cake mix. Spread into greased or sprayed pan.

I used a 9x9 pan. Sprinkle with lots of Parmesan cheese (a lot of this fell off). Bake at 350 degrees for 15 minutes: edges will pull away and texture will be like putty. Use a pizza cutter and slice into teeny squares. These freeze beautifully.

Pick-a-Flavor Dane Cookies:

Mix Together:

2 c. hot water or broth
2 T. molasses
2 T. honey
garlic powder
2 T. oil
1 c. raisins, peanut butter, shredded carrots, or parmesan cheese

Then gradually add 8 cups whole-wheat flour. Roll out to 1/2" thick, and cut into shapes. Bake at 375 degrees for 40 minutes. Be careful again, as they tend to burn. (These make a VERY stiff dough! Be ready to work those arms!)

Magda Aquila from the [WholeDanes](http://WholeDanes.com) website