



*The Pawcurean
Literary
and Hairball
Society
2010 Cookbook*

Welcome to the inaugural Pawcurious Recipe Exchange Book! These are a collection of pet treat and food recipes submitted by you, the readers. I hope you enjoy them and get good use from them.

While every attempt was made to ensure the recipes were free from toxic or harmful ingredients, these were not checked for accuracy, reviewed by a nutritionist, or any other official sort of vetting mechanism. You are responsible for making sure what you feed is appropriate for your pet, especially if your pet has any medical conditions. If there is any question as to the suitability of any ingredient (such as garlic powder) or recipe, please check with your veterinarian before feeding it to your pet.

Bone appetit!

~Brody, Koa, Apollo, and Dr. V



Here's two that are ridiculously easy and very tasty (or so Luna and Godiva think)

Luna's Bars

2 cups whole wheat flour
1 package active dry yeast
1 egg
1 cup chicken broth
1 cup creamy peanut butter

mix into a big sticky mess....and make it smooth, not runny- if runny, add more flour. I roll into little balls and place onto a greased cookie sheet at 350 for about 15-20 mins- i do small (about the size of quarters) balls and they bake pretty quickly. but i check them after 10 mins to see how they are doing

Godiva's Goodies

2 jars beef/turkey/ham baby food
1 cup wheat germ
1 cup non-fat milk powder
2 eggs

mix together- again, drop by rounded (sticky) teaspoonfuls onto a greased cookie sheet- bake at 350 for about 10-15 mins- again check after ten- they should be browning and crisp at the edges- if so, take them out and let them finish cooking on the cooling racks.

Have fun- the baby food ones are enjoyed by my cats and my dogs!

Happy Holidays!

Dr. Leslie Ann Jones
Woodlake Animal Hospital
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ManDog's Peanut Brittle

1 cup Dannon natural yogurt
1 cup natural peanut butter
2 beaten eggs

Mix these three together and then add 3 cups of dry kibble. Pour onto greased baking pan. Bake 30 minutes at 275. Then turn over and bake 30 more minutes. Break into pieces when cool.

BJ Thurman

15 Minute Liver Treats

1 pound chicken livers
1 cup flour
1 cup cornmeal
1 tablespoon garlic powder
1 egg

Poe would sell his mother for one of these.

Preheat oven to 400.

Place chicken livers and their liquid in a blender container and blend until liquified. Add egg and mix again. Pour mixture into a bowl and add remaining ingredients.

Line a jelly roll pan with foil and cover foil with nonstick spray. Pour liver mixture into pan. Bake at 400 for 15 minutes. Cut into small squares while still warm. Cool, place in ziplock bag, and store in freezer--dogs enjoy these straight out of the freezer.

Susan B.

Layla's Cheesy "Milk" Bones

(You could easily customize this basic recipe with whatever your pup likes. Substitute chicken broth for the milk, add garlic powder or bacon bits or whatever you like. I wanted to try a basic recipe first.)

1-1/2 cup flour

1/2 teaspoon salt

1/4 cup butter, softened

1-1/4 cup finely shredded cheddar cheese

1/3 cup milk

Mix together the flour, salt and cheese. Using a hand mixer or stand mixer with the paddle attachment, mix in the softened butter until crumbly. Add the milk and mix until combined. Press into a ball; roll out on a floured surface to approximately 1/4" thickness. Cut into shapes. Bake at 375 for 14-15 minutes, until brown around the edges. Cool completely before sharing with your furry friends.



Layla's Peanut Butter and Banana Biscuits

(from Allrecipes.com)

1 egg, beaten

1/3 cup peanut butter

1 medium banana, mashed or pureed

1 cup whole wheat flour

1/2 cup wheat germ

1 egg white

In a medium bowl, whisk together the peanut butter, egg and banana. Stir in the flour and the wheat germ until you have a thick dough. On a lightly floured surface, roll out into a rectangle about 1/4 inch thick. Cut into strips, roll into a rope and tie a knot in each end.



Place on a lightly greased cookie sheet, brush with the egg white and bake at 300 for 30 minutes. Cool on a wire rack. Share with your furever buddy.



Not too shabby, Shaggy.

Lulu's Peanut butter "no itchies" dog cookies

- 1 Tablespoon olive oil
- 1 Cup water
- 1/2 Cup peanut butter
- 1 Cup oatmeal
- 2 Cups rice flour

DIRECTIONS

1. Mix all ingredients together.
2. Roll on a floured surface to 1/4 inch thick, adding flour or water as needed; cut with cookie cutters or a knife.
3. Bake at 300 degrees for 20 minutes; turn off the oven and leave the treats for several hours or overnight to harden.

Regular flour can be used but Lulu is allergic to wheat so I use rice flour.

Enjoy!

Jenny D.

Salmon Sticks

This is a favorite treat in my house.

15 oz can of Salmon

flour

2 teasp of salt

1 teasp of baking powder

Mix together salmon, plus ALL liquid from can, salt & baking powder, add enough flour so you can roll it out.

Spread out on cookie sheet

I score them so it is easier to break apart.

Bake at 350 degrees for about 30 mins. or crust is golden

Store in container in fridge or freezer for longer periods of time

Elizabeth

Pumpkin Dog Cookies (from <http://www.kusine.com>)

We use canned pumpkin in our house for the regulation of doggie bowels, and we often have open cans where we've only used a little bit. I needed something to do with the leftovers and came up with these.

Ingredients:

4 cups flour*
1 cup canned pumpkin
2 Tbsp. honey**
1 tsp vanilla (optional)
1/2 tsp. salt

Directions:

1. Blend all ingredients together. Dough should be stiff. Roll into a ball, wrap in plastic wrap and refrigerate for 30 minutes to overnight.
2. Divide ball in half, then return half to fridge. Roll out the other half to 1/4 inch thick, then cut out using your favorite cookie cutter. Place close together on a lightly oiled (or, better yet, parchment paper covered) cookie sheet (cookies will not rise or spread). Roll out remaining dough as above. Scraps can be re-rolled after refrigerating for 30 minutes.***
3. Bake for 20 minutes. Cool completely on a wire rack. Store in an airtight container.

Notes:

*I used a combination of whole wheat and oat flours, but it can be tailored to any allergies your dog might have, or even just what you happen to have around the house.

**Or molasses

***Or, since there's no eggs, just feed it to the dogs uncooked. Or freeze it to roll out another time.

Beau's Cinna-Bones

4 Cups Flour plus extra for rolling dough (can use half whole wheat and all purpose)

½ Cup Cornmeal

1 Egg

3 Tablespoons Water

2 Tablespoons Vegetable oil

2 Tablespoons cinnamon

Preheat the oven to 375 degrees. Combine all ingredients with a spoon and then knead by hand. Dough will be stiff. If needed, add additional ½ tablespoon of water. Roll on floured surface to ½ inch thickness. Cut into bone or other shape and place on greased baking sheet. Bake for 50 minutes until golden brown.

Shorty's Shortbread

½ Cup Honey

¼ Cup Vegetable Shortening

2 teaspoons Vanilla

2 Cups Flour (I use half All Purpose & half Whole Wheat.)

Preheat oven to 325 degrees. Mix all ingredients. Roll dough into 2 inch balls and place on baking sheet. Flatten slightly with fork or cookie press. Bake approximately 25 minutes until slightly browned. Let cool on rack and store in sealed container.

Nine Live Nibbles

3 Cups Flour (can use half whole wheat and all purpose)

3 Tablespoons Cornmeal

1 6oz. can Tuna packed in water, drained

1 Egg

$\frac{3}{4}$ Cup water

$\frac{1}{4}$ Cup Parmesan Cheese

2 teaspoons Oregano

Preheat oven to 325 degrees. Combine dry ingredients. Add wet ingredients and mix well. Roll into quarter sized balls and place on greased baking sheet. Bake 30 minutes. Let cool on rack and store in sealed container in the refrigerator. Treats will still be soft after cooling.

From Georgia Jewel

Pru's Favorite "And the Kitchen Sink" Stew

This stew is great for people who are on a tight schedule but still want to have a nice, home cooked meal for their pets. The ingredients can be easily switched to other things to accommodate for picky palates or for whatever you have in the pantry/refrigerator. I just decided to include what I had in my kitchen at the time.

Ingredients:

- 1 package of beef stew meat
- 1 clove of garlic (finely chopped)
- Dash of olive oil
- 1 container of unseasoned beef stock
- Large handful of green beans
- 2 large carrots (peeled)
- 1 large turnip (peeled)
- 1 Summer squash

Directions:

If necessary, cut the stew meat into doggy bite-sized pieces. Put the meat, olive oil, and garlic into a frying pan and brown. Chop the carrots, green beans, turnip, and squash into bite sized pieces as well. After the meat has browned, place it along with the carrots, green beans, turnip and beef stock into a crock-pot. Halfway through cooking time, add in the summer squash. If you're preparing this in the morning, set the crock-pot to low and let simmer until late afternoon. If preparing in the afternoon, set on high and let cook until early evening.

From Ashley and Pru

Pupsicles (courtesy of [Biscuits By Lambchop](#))

Tools:

Ice cube trays or mini muffin pans – silicone works great.

Measuring spoons

Blender or mini food processor

Pupsicle Recipe #1:

1 cup plain fat free yogurt (can substitute with low or full fat per your dog's needs/tolerance)

1/4 teaspoon honey or substitute with agave nectar for low glycemic alternative

1 ripe banana (pureed in blender or food processor)

Optional: 1/2 tablespoon peanut butter (we use freshly ground, no additives/preservatives)

Variations: substitute banana with apple, blueberry or carrot

Prep: add yogurt to blender with banana (or apple, blueberry or other alternative fruit), puree 2 minutes, add honey or agave nectar, puree another minute, spoon into ice cube tray or mini muffin pans. Freeze overnight. Remove from freezer. Ask dog to sit. Feed Pupsicle. Watch dog wag tail and beg for more!

With non-fat yogurt and one medium banana for the entire recipe: Calories 258, protein 15g, fat 1g, carbohydrates 50g, calcium 494mg, sodium 190mg, potassium 1050mg, phosphorus 411mg.

Divide the above by the amount of cubes you have for analysis/pupsicle.

Yields approximate 2-3 trays or pans of Pupsicles!

Pupsicle Recipe #2:

1 cup low sodium beef or chicken stock

1/2 cup water

1-2 ounces liver pureed or chopped into very small pieces

Substitutes for liver: chicken, turkey, beef, or any other of your pup's favorite meats.

Prep: Puree (or chop) meat 2 minutes, add broth and puree another 30 seconds, add water and puree 30 seconds more. Pour into ice cube trays or mini muffin pans. Freeze overnight. Feed your happy dog!

Using low sodium chicken broth and 1.5 ounces liver for the entire recipe: Calories 109, protein 15g, fat 4g, carbohydrates 3g, calcium 26mg, sodium 106mg, potassium 317mg, phosphorus 242mg.

Divide the above by the amount of cubes you have for analysis/pupsicle.

Yields approximate 2-3 trays or pans of Pupsicles!

Remember, as with all new food or treats, be sure to introduce any new foods slowly to lesson any chance of tummy upset.

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Beefy Chip Cookies (adapted from bullwrinkle.com)

This cookie originated with my husband's refusal to eat the gourmet jerky I got him last year from Jerky of the Month Club. For him, it's Oberto or nothing. *C'est la vie*. His loss is Brody's gain!

Ingredients:

2 tsp dry yeast

1/2 c water

2 tbsp dry parsley

1 1/2 c beef broth

3 tbsp honey or agave

1 egg

5-6 cups whole wheat flour

1/2 c chopped beef jerky

In a large mixing bowl, dissolve yeast in the water. Add the parsley, broth, honey, and egg and mix well. Blend in flour a few spoonfuls at a time until will mixed. Stir in jerky chips.

Knead the dough on a floured surface or with the dough hook on your mixer for 3-5 minutes. Roll out to 1/4 inch thickness and use cookie cutter to make awesome and amazing shapes.

Bake on an ungreased cookie sheet at 350 degrees for 40 minutes, turning once. Once cooled, store the biscuits in the refrigerator or freezer.

