

AMY AND BREE'S FROZEN TREATS

Recipe by: Amy and Bree

Ingredients

- 1 1/2 cups plain Greek yogurt
- 1 cup natural peanut butter
- 1 smashed banana

Directions

- Mix all of the ingredients together and spoon into a molded tray or mini ice cube tray.
- Freeze for two hours.
- Simple, easy and the dogs love it!
- Great anytime treat for dogs, especially for hot summer days.



TARA AND ANGIE'S PINK TREATS

Recipe by: Tara and Angie

Ingredients

- 1 cup of Oats
- 1/4 cup of 100% apple purée
- 1/4 cup of bone broth (dog specific, and any brand will do)
- 1/4 cup of Beetroot juice (not pickled)

Directions

- Preheat your oven to 375°F and prepare baking sheet or molded tray.
- Place the oats in food processor and process until they reach a fine powder.
- Add in the apple purée, bone broth and beetroot and mix until relatively smooth.
- Spoon into molds and bake for 30 minutes or until the treats are dry and hard.
- Make sure they're nice and cool before you give them to your pups and store in an airtight container. They should keep at least a week at room temperature or two weeks in the fridge. They are great frozen and will keep dogs busy a bit longer!



BOUJEE BOWOW BITES

Recipe by: David Cuttrell

Ingredients

- 2 pounds ground meat (Elk, Bison, Venison, Beef, turkey or chicken)
- 1 cup raw organic carrots, chopped
- 1 cup raw organic zucchini, chopped
- 1 cup raw organic broccoli head, chopped
- 1 cooked organic sweet potato
- 1 tsp each of basil, ginger, rosemary, turmeric
- 1 tsp flaxseed oil (Omit if Dehydrating)
- 1 tbsp liquid smoke
- 1/2 to 1 cup Bob's Red Mill Organic Brown Rice Flour



BOUJEE BOWOW BITES

Recipe by: David Cuttrell

Directions

- By hand, mix all the ingredients in a stainless-steel bowl. Meat needs to be cold.
- **Stuff Casings:** Using a sausage stuffer, push the meat into the casings. (Wet if necessary). Don't overfill or underfill your casings; simply let it come out of the stuffing horn to fill your casings evenly.
- Slice or turn casing to desired lengths.
- Cook the Boujee BowWow Bites, choosing your method below. Cool completely before serving to your dog.

Smoke the Boujee BowWow Bites:

- Fill the trays of your grill with the rope of Boujee BowWow Bites without them overlapping. You can use both upper and lower grates of your grill. You will cook the Boujee BowWow Bites slowly, changing temperature as you go. Your finished Boujee BowWow Bites should reach an internal temperature of 160–165°F.
- Hours 1–2: Smoke at 165°F
- Hour 3: Raise the temperature to 175°F
- Hour 4: Raise the temperature again to 200°F

Bake the Boujee BowWow Bites:

- Preheat the oven to 325°F
- Place the sliced sticks onto either the broiler pans or cookie sheets lined with aluminum foil.
- Bake to an internal temperature of 160 – 165 F (45–60 Minutes)
- Remove from the broiler pan or cookie sheets and place between paper towels to remove excess fat and oils.

- Store unrefrigerated for up to 2 to 3 months or freeze for long-term storage. If freezing without vacuum sealing, the added moisture will reduce shelf life to 2–3 days when thawed.

PEANUT BUTTER CHICKEN TREATS

Recipe by: Dr. Joshua Broadwater

Ingredients

- 2 1/2 cups whole wheat flour
- 1/2 cup of oats
- 3/4 cup chicken broth
- 1 whole egg, lightly beaten
- 1/3 cup natural peanut butter
- 1 medium banana, mashed (about 1/4 cup)

Directions

- Preheat oven to 350°F
- In a large bowl, mix the flour, oats and nonfat milk
- Stir in the chicken broth, egg, and peanut butter
- Fold in banana
- Transfer dough to lightly floured surface. If dough is too sticky, add an additional 1/4 cup of flour until dough is easier to handle. Use your hands to work in the flour.
- Flatten the dough with a floured rolling pin to about 1/2 inch thickness
- Cut with cookie cutters or cut into slices and place on parchment lined baking sheet
- Bake for 15 minutes
- Remove from oven and allow to cool before given to your dog (or sampling yourself)

