

Elaine's Dog Treat Recipes

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LIVER LADY'S SPECIAL

Recommended by "MacGyver"

Place one package of BEEF LIVER in a pan and cover with water. Simmer for about 20 minutes, turning several times. You can also add fresh garlic cloves or powdered garlic to the water. When liver is cooked place on a baking sheet. You can line the sheet pan with foil for easier clean up. You can also lightly spray the pan with vegetable spray. Place in the oven at a low temperature, about 250 – 300 degrees. You want to dry the liver, not bake it. This will take about 20 to 30 minutes, depending on your oven. Turn the liver once or twice during the baking time. It should end up looking like jerky. Let it cool. Break half and place in a freezer bag. Just before you come to class, take out one or two pieces. It will be ready to use by the time you get there.

SWEET POTATO TREATS

Recommended by Nikki

Wash one MEDIUM SWEET POTATO. Cut into about 1/4 inch slices. Place on several layers of paper towel and cover with another layer of paper towels. Put in microwave and cook at high power for about 5 minutes. Turn potatoes over and cook again for about 5 - 6 minutes. Remember, all microwaves are different, so your cooking time may vary. What you should end up with are semi-soft potato slices. I know, it doesn't sound good, but this is for your four-legged friend, not you. These will keep best in the refrigerator in a sealed container for about 7 - 10 days.

SAUSAGE PUFFS

Recommended by Merlin

Cut one link of SMOKED, TURKEY SAUSAGE in half length-wise. Then cut into thin slices. Place on several layers of paper towels and cover with more paper towels. Put in the microwave oven and cook on high for about 3 to 5 minutes. Turn and cook again for about 3 to 5 minutes. Remember, microwave ovens vary so the time may vary. You want to dry out the sausage, you know, just what to don't want for your dinner. Think "over-cooked". This will keep in the refrigerator for about 7 to 10 days in a sealed container.