

a collection of canine treats

special, nutritious, vet approved recipes to make for your furry best friend

Treats are cookies for dogs,
made in fanciful designs and colors,
while small and solid enough
to be held in a person's hand without being messy.
But, they are high in fats and much too high
in calories to be used as a main course.

Treats are offered by humans to train & reward, and to demonstrate affection.

Treats are shapes of love.

recipes collected from far and wide by Clair Sutton & taste tested by the hounds of Kazakov Borzoi Edition notice: Published by Clair Sutton 58 Fairway Drive Kitty Hawk, NC 27949

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Publishers note:

Books are available at quantity discounts to dog rescue organizations. The cover may be customized for k-9 fund raising projects. Inquiries are welcome.

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A Couple of Rules

The Chow Hound Cookbook is a smorgasbord of doggy fun treats and how to make them!

People love to give their pets treats! If an animal stares at us with those endearing eyes, we want to put some food in its little mouth. This cookbook is about the extras - the desserts! You can name these delectable, mouth-watering treats anything at all...Treats, Cookies, Bites, Yums, Speak, Biscuits, Wolfies, but we all know the main ingredient is always love. And if you make treats yourself, the love is doubled!

Treats are often helpful as training aids and can be used to distract pets undergoing procedures such as nail trimming. Sometimes we give the treats as a health benefit and sometimes, it is just fun to give pets something special. A little reward helps up bond with our furry best friend.

Unfortunately, with such exuberant response that treats get from our pets, you might just want keep giving them more and more. We are actually taunting our pet with "canine potato chips". Fido won't stop at just one if we keep handing them out! That can quickly result in too many calories.

One treat is good, two ok...three, borderline spoiling...four, probably not wise! A dog has to worry about his figure. Giving your dog too many treats throughout the day can lead to problems with begging or obesity. And then he won't be hungry for dinner, either.

Rule #1 Never let treats & cookies exceed 10% of your pet's daily caloric intake.

Rule #2 Remember that treats are to be given as a reward and not as a meal.

You are in control! Or you should be! Your dog's nutritional health is completely in your hands. Only you can control and provide the needed nourishment for a smooth, shiny coat, dental health, bone growth, muscle tone, energy requirements and proper digestive function.

What about their meals? In this cookbook, we won't attempt to suggest brands of food for the full nutrition, the staple or daily diet of our canine friend. As responsible dog owners, we can research and easily buy a very wide selection of wholesome, commercial food for our pet's daily diet. These foods are packaged, fresh, and ready to scarf down... easy, dependable, and nutritional! The commercial dog food companies have decades of research and testing into perfecting complete and balanced meal in a convenient form for your dog. You only have to research the ingredient labels and choose the right combination for your furry friend's health and growth.

When making your own treats, be sure to provide a healthy treat with nothing but fresh ingredients. After trying a few recipes, you might want to get creative with ingredients that your dog seems to like. However, if you know your dog has allergies, be careful to introduce new ingredients to the basic recipes.

Rule #3 Always consult your veterinarian if you have a question about your pet's nutritional needs.

Rule #4 Know your dog's energy requirements

Similar to humans, a dog's culinary likes and nutritional needs change throughout life. A dog's size, breed, age, health, activities, sexual maturity, and environment all play a part in food needs!

Which is the best cookie? How many can he have?

Dogs exhibit a wide range of energy requirements. You may have to choose a recipe with a higher or lower calorie ingredients based on how the following that can affect your dog's energy needs.

Activity Level The more a dog exercises, the more energy he needs to consume to maintain his condition. It's that simple. Even the breed plays a part. A border collie uses a lot more energy during the day than, say, a bulldog. A herding dog normally is more active during the day than a lap or a watch dog!

Growth Growing puppies have higher energy requirements than adult dogs. A food with a higher protein level [meats], but a moderate fat level is ideal.

Age The age at which a dog becomes a senior citizen varies from breed to breed. Older dogs typically require fewer calories to maintain their body weight and condition. Our old buddies are the ones we really want to give special things to, so be careful!

Environmental Conditions Dogs who live or spend much of their time outside in severe cold temperatures need from 10 percent to as much as 90 percent more energy than dogs who enjoy a temperate climate. The thickness and quality of the dog's coat, the amount of body fat, and the quality of shelter have direct effects on energy needs.

Illness Sick dogs have increased energy needs. It takes energy to mount an immune response or repair tissues. However, dogs who do not feel well may tend to be inactive, and not want to eat. Special homemade meals are the answer.

Reproduction A pregnant female's energy requirement does not increase significantly until the final third of her pregnancy when it may increase by a factor of three.

Lactation A nursing female may require as much as eight times as much energy as a female of the same age and condition who is not nursing.

Neutering It is generally accepted that neutered [and spayed] dogs have reduced energy needs. Though no studies conclusively prove that neutered dogs require fewer calories simply as a result of lower hormone levels, it has been suggested that these dogs gain weight due to increased appetites and/or decreased activity levels. Nonetheless, watch the treats!

Other individual factors Temperament [nervous or placid], skin, fat, and coat quality [how well he is insulated against weather conditions] are all factors.

Human factors Finally, there are the human factors that may influence your choice of ingredients and determine favorite recipes for your dog. There may be cost and local availability factor. Maybe sunflower seeds are hard to find or very expensive, so you may choose a different recipe with perhaps peanut butter as a main taste. Never, never use any ingredient in your treats that you would not use in your own food. Leftover meats and veggies will often be part of your recipes, but always verify that they are not spoiled or are questionable before including them in these recipes.

Rule #5 Use only fresh ingredients
(that you would eat yourself)
in the recipes you make for your pet.



let's make some treats!

If the kids want to help, let's start with a simple procedure for making cut-out cookies!

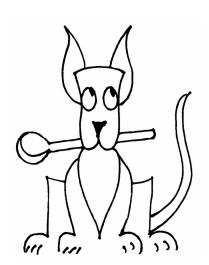
Wash your hands in warm soapy water and rinse well before handling food.

Clean all produce, like carrots, etc, in cold water to wash any pesticides, dirt, or bugs away.

Trim fat from meats and drain excess grease from cooked meats.

Be sure all ingredients are fresh.

Follow the recipe exactly....
you can get creative the second time
you make it!



Equipment

A flat clean surface, somewhere on the kitchen counter that is suitable for spreading flour and rolling out dough

A rolling pin and some extra flour

Your favorite cookie cutters... fanciful shapes, bones, etc.

A cookie sheet and a spatula

An oven ... we bake on the middle rack.

Storing Dog Treats

Dogs like them hard, but we don't want them to spoil, either. Store leftovers in an airtight container

In general you should store dog treats the same way you would homemade people cookies. There are two main variables that determine storage time - the amount and type of fat in the recipe and your local weather conditions. If your recipe uses fats such as butter, or meat bits or juices then it will be more prone to spoiling than a recipe that uses some vegetable oil or shortening. Refrigeration will prolong the life of these more fragile dog treats.

Plus, your treats may mold or spoil much faster in humid or very hot climates. A good rule of thumb is to keep in a cool spot in a very good air-tight container or zip-lock bag.

Freezing – Use a tightly sealed container or zip lock bags. Cookies will last for months! Allow to thaw completely before use.

Also, always store on a high shelf.... these are good recipes!

Basic "Cut-Out" Dog Biscuit

3/4 cup hot water,
or beef broth
or chicken broth
or thin gravy
1/2 tsp garlic powder
or 1/2 tsp garlic powder
1/3 cup margarine
or vegetable oil
or leftover meat grease [like bacon]
1/2 cup powdered milk
1 egg, beaten
1/2 tsp salt (scant)
3 cups whole wheat flour

or 1 cup each: whole wheat flour, regular flour, & cornmeal

Preheat oven to 325 degrees. In a large bowl, combine water or broth with margarine. Add powdered milk, salt, garlic, egg, and any options that you like! Stir in flour in 1/2 cup increments, mixing well after each addition. Place dough on a lightly floured surface & sprinkle a little flour on top. Knead the dough for 3-4 minutes and roll out to 1/4" to 1/2" thickness. To avoid dough sticking to rolling pin, sprinkle a little flour on the pin. If you use too much flour the cookies will not puff up during baking. The dogs don't mind hard cookies, but texture is still important.

Cut out shapes with a cookie cutter and place on a well greased [or sprayed with "Pam"] cookie sheet. Bake for 50 minutes. Remove from oven and let dog biscuits cool until dry and hard. (OR turn off oven and leave them in the oven for an hour to harden.)
Makes approx. 11/4 pounds of dry dog biscuits.

optional additions: leave out the garlic

& choose any one of these to add some more zip to your cookie

1 cup shredded cheese
1 Tbs honey plus 1 tsp cinnamon
1 tsp oregano
mashed yams or pumpkin

1 tsp brown sugar2 Tbs grated carrot3 Tbs dried soup greens

Smooches

31/2 cups unbleached all-purpose flour

2 cups whole-wheat flour 2 cups bulgur (cracked wheat) 1 cup rye flour ½ cup instant nonfat dry-milk

1 cup cornmeal 4 tsps salt

1 envelope active dry yeast 1/4 cup warm water

3 cups chicken broth

1 egg, slightly beaten with 1 tsp milk

Preheat oven to 300 degrees. Mix the first 7 ingredients with a wooden spoon in a large bowl. Dissolve yeast thoroughly in warm water (110–115 degrees F) in glass measuring cup. Add to dry ingredients. Add chicken broth to flour mixture. Stir until dough forms. Roll out dough until it is ½ inch thick. Cut out bone shapes from dough. Place on prepared cookie sheets. Brush dough with egg glaze. Bake bones for 45 minutes. Turn oven off. Biscuits should remain in oven overnight to harden. Makes 30 large bones

SpoilZ

1 envelope active dry yeast
1 pinch sugar
2 cups whole wheat flour
1 cup rye flour or 1 cup cornmeal
4 tsp. kelp powder

2 cups bran cereal, cracked wheat

1/2 cup non-fat dry milk powder 4 cups beef or chicken broth

glaze: 1 egg + 2 tbs. milk

Preheat oven to 300 degrees. Add dry yeast to warm water. Add a pinch of sugar and allow to rest 10-20 minutes In large bowl, Combine flours, wheat and kelp. Stir. Add yeast and mix. Add 3 cups of the broth. Add more broth if needed to make dough smooth and supple to resemble bread dough. Knead by half batches, roll and cut out and place on well greased cookie sheets. For shine use egg and milk glaze. Bake 45-60 minutes or until brown and firm. Cool well. Store at room temperature.

makes: $110 \ 3 \frac{1}{2}$ " treats or $80 \ 2 \frac{1}{2}$ " treats.

Glazed Basset Biscuits

2 tsp beef bouillon granules 1/3 cup oil

1 cup boiling water 2 cups minute oatmeal

3/4 cup cornmeal 1/2 cup milk
1 cup grated cheese 1 egg, beaten
1 cup rye flour 2 cups white flour

topping

1 cup beef broth + 1/2 tsp garlic powder + 3 Tbs oil

Preheat oven to 325 degrees. Add bouillon and oil to boiling water, then add oats. Let mixture stand for a few minutes. Stir in the cornmeal, milk, cheese, and egg. Slowly stir in the flours. Knead and roll out on floured surface to about 1/4" thickness. Cut into favorite shapes and place on a greased cookie sheet.

Spoon topping over biscuits. Turn them over and repeat on the other side. Bake 45 minutes. Turn off oven and leave biscuits in until cool.



Pug Crunchies

baby food is a key time saver in this recipe

1 large jar baby food [turkey, chicken, beef or veggie] 1 egg, slightly beaten 1½ cup whole wheat flour 1 cup wheat germ

Preheat oven to 300 degrees. Mix all ingredients together until firm. Roll dough on floured surface to 1/2'' thick and cut into shapes with cookie cutter. Place on lightly greased cookie sheet. Bake for about 45-60 minutes. Cool on rack and store in airtight container.

Crunchy Sunshine Biscuits

2 cups whole wheat flour 1/2 cup soy flour 1 tsp salt 1/4 cup corn meal 2 eggs mixed with 1/4 cup milk 2 Tbs vegetable oil 1/4 cup molasses 1/2 cup sunflower seeds

Preheat oven to 350 degrees. Mix dry ingredients. Add oil, molasses and egg mixture (save 1 Tbs egg mixture). Knead together (add milk if too dry), let sit for $\frac{1}{2}$ hour. Roll to $\frac{1}{2}$ inch and cut into desired shapes with cookie cutter. Put on cookie sheet, "paint" on remaining egg mixture, and bake 30 minutes. Let cool and store in tightly sealed container.

Gobbles

1 cup whole wheat flour1 cup whole wheat2 Tbs applesauce1/4 cup milk2 eggs, beaten1 Tbs peanut butter1/4 cup molasses1/4 cup sunflower seeds

Preheat oven to 350 degrees. Mix dry ingredients together. Add applesauce, peanut butter and molasses. In a separate bowl, mix the egg and milk together. Add to the flour and knead together. Roll to ½ inch and cut into desired shapes. Place on cookie sheet and bake 30 minutes or until biscuits are brown and firm.

Bunny Hops

1 medium size jar of strained carrot baby food 1 cup whole wheat flour 1 stick margarine ½ cup cheddar cheese, shredded ½ tsp garlic powder ¼ to ½ cup milk

Preheat oven to 325 degrees. Combine all ingredients into a ball. Roll out dough on a floured surface. Cut out patterns and place on a lightly greased cookie sheet. Bake for about 30–35 minute