



Thanksgiving Pet Recipes

Turkey Treats for Dogs

- 2 cups cooked turkey (cut up)
- 4 teaspoons grated cheese
- 1 tablespoon parsley (freshly chopped)
- 2 eggs
- 2 cups whole wheat flour
- 2 tablespoons brewer's yeast
- 2 tablespoons vegetable oil

Directions

1. Combine turkey, cheese, parsley and mix well. Beat the eggs in a bowl and pour over turkey mixture. Add the flour, yeast, and oil. Stir until thoroughly mixed and all ingredients are coated.
2. Drop into small lumps onto ungreased cookie sheet.
3. Cook in a 350-degree oven for about 20 minutes, until brown and firm. Store in refrigerator.

Puppy Meatloaf

- 1 pound ground beef
- 1 (24-ounce) container cottage cheese
- 4 eggs
- 1/2 cup dry milk powder
- 1/4 cup wheat germ
- 8 slices oatmeal bread
- 8 cups cooked oatmeal
- 4 cups cooked brown rice

Directions

1. In a very large mixing bowl, combine ground beef and cottage cheese; blend well. Add eggs, milk powder, and wheat germ and mix. Then add the crumbled bread, oatmeal, and brown rice and mix well.
2. Divide among ten small (5-1/2" x 3-1/2") aluminum loaf pans. Place on a cookie sheet and bake at 350 degrees °F for 1 hour. Cool at room temperature for 1 hour, then promptly refrigerate. This food is perishable, so don't store it in the fridge longer than three days.
3. We always froze all but one of the loaves. To defrost, let them stand in the refrigerator overnight. Crumble the meatloaf into a bowl, drizzle with some water, and microwave for 20-30 seconds until warm. Make sure the food doesn't have hot spots after microwaving, as your pet will gobble this up!
4. Make sure to discard any food that has been sitting out for 30 minutes or longer.

Sassy Kat Dinner

- 1 egg
- 1 tablespoon minced, cooked green beans
- 1 teaspoon shredded carrot
- 2 tablespoons baked chicken breast (no skin) minced
- 1/3 cup cooked brown rice (wild rice is good)
- 1 tablespoon olive oil (good for preventing hair balls and constipation—common to diabetics)

Directions

1. Mix all of the ingredients thoroughly with a wooden spoon or in a blender/food processor. It's important to get the rice mixed in well so that it can't be picked out. (Diabetics need fiber and cats with kidney failure problems need to limit their protein intake, so this serves two purposes.)
2. Cook in a small Pyrex skillet over low heat, stirring and "chopping" constantly, until the egg is at least soft-set but done.
3. Refrigerate in air-tight containers, such as Tupperware, Rubber Maid, or Zip-Lock baggies.

Turkey and Cranberry Dog Bones

- 3 1/2 cups whole wheat flour
- 1 teaspoon baking powder
- 1 cup shredded cooked turkey
- 1 cup dried cranberries
- 1 egg
- 1 tablespoon olive oil
- 1 cup low-sodium chicken broth

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets, or line them with parchment paper.
2. In a large bowl, whisk the whole wheat flour and baking powder together until thoroughly combined, and stir in the cooked turkey meat and dried cranberries. Make a well in the center of the flour mixture, and drop the egg into the center; pour in the olive oil and about 1/2 cup of chicken broth. Mix into a soft dough. If mixture is too dry, mix in more chicken broth, about 1 tablespoon at a time, until dough is of desired consistency.
3. Turn the dough out onto a floured work surface, and knead for 1 to 2 minutes. Roll the dough out 1/4 inch thick, and cut out with your favorite cookie cutters.
4. Bake until the treats turn brown, about 25 minutes. Turn the oven off, and leave the dog treats in the oven an additional 30 minutes to dry out. Refrigerate leftover dog treats.