

PELEK9 RECIPES

Veggie biscuits

3 cups minced parsley
1/4 cup carrots, chopped very fine
1/4 cup shredded mozzarella or parmesan cheese
2 tablespoons olive oil
2 3/4 cups whole wheat flour
2 tablespoons bran
2 teaspoons baking powder
1/2 to 1 cup of water

- Preheat oven to 350 degrees, rack on middle level. Lightly grease a large baking sheet
- Stir together parsley, carrots, cheese, and oil
- Combine all the dry ingredients and add to veggies
- Gradually add 1/2 cup of water, mixing well. Make a moist but not wet dough. If needed, add a little more water. Knead for one minute
- Roll dough out to 1/2 inch thickness. Using cookie cutter or a glass, cut out the shapes and transfer them to the baking sheet
- Bake for 20-30 minutes until biscuits have browned and hardened slightly (they will harden more as they cool). Speed cooling by placing them on wire racks. Store in an airtight tin

Bacon biscuits

5 cups whole wheat flour
10 Teaspoons vegetable oil or bacon fat
1 cup milk
2 eggs
1 pinch garlic powder
1 tsp salt
1/2 cup cold water
1 tbsp vegetable oil or bacon fat (to line tin)

- Mix all ingredients together in a large bowl
- Knead for 1 minute until it makes a smooth dough
- Pinch off pieces of dough and place on a baking sheet
- Bake them at 350 degrees for 35 to 40 minutes
- Let cool and store in airtight container

Fish Treats

1 x Tin of sardines or mackerel
1 to 1 1/2 cups of oats
1/2 mug whole meal flour
1/2 cup water

- Mash sardines or mackerel
- Add half the oats and half the flour
- Mix, then add the remainder of the ingredients
- Mix well
- Oil a baking sheet or meat tin and spread out the mixture flat
- Bake at 180 degrees (mark4) for one hour

Liver cake

Approx. 375g of Liver
2 eggs
2-4 cloves garlic

- Chop liver in a food processor
- Add in 1 cup of Self-Raising flour
- Spread out thinly on a large baking sheet
- Bake for 20-30 minutes in a moderate oven
- Cool and chop
- This freezes well and is great for using for training treats