

Bacon Bites - Preheat oven to 375°

Ingredients

1/4 lb. bacon, cut into small, thin strips

2 C. whole wheat flour (organic is best, but regular works fine)

2 eggs

1 C. water

Render bacon until crisp; remove bits and reserve fat.

In a bowl combine the bacon bits, flour, and eggs, then add 1/4 c. of the water and mix. Add water as needed until the mixture is pliable and moist.

Roll the dough out to a 1/4" thickness. Cut out desired shapes and place on a greased baking sheet, making sure they don't touch. Watch closely so they don't burn.

Bake for 20-25 minutes or until light brown. If desired, brush a little bacon fat on top of each biscuit for special appeal. Let cool, then store in an airtight container in the refrigerator. They keep for about two weeks.

My Notes:

I've used a combo of white and wheat flour with good results. If I have leftover bits of meat I'll chop fine and incorporate into the dough. Sometimes I add a little peanut butter.

I find 1/4" to be too thin; I roll them thicker and bake just a tad longer. I also turn them over halfway through.

Basic Milk Bones

3/4 cup hot chicken or beef broth (1 c.)
1/2 cup margarine
3 cups whole wheat flour
1 cup cornmeal (palmful of grits)
1 egg, beaten
1/2 cup skim milk powder
2 tsp sugar (reduce or omit for a healthier treat)
1/2 tsp salt (reduce or omit for a healthier treat)
(I added one small can spinach, squeezed dry)

In a large bowl, pour hot broth over margarine. Next, stir in powdered milk, salt, sugar, and egg. Add flour and corn meal, 1/2 cup at a time until both are added and well mixed. Knead 3-4 minutes while adding more flour as necessary to make a very stiff dough. Roll out to 1/2" thickness and cut into desired shapes with cookie cutters. Bake on greased cookie sheets at 325°F for 50 minutes. When all biscuits are baked, return them to a turned-off oven and leave in overnight to finish hardening.

PB Biscuits - 350° Oven

Ingredients:

- 2 cups whole wheat flour (you can use AP flour)
- 1 cup rolled oats
- 1/3 cup peanut butter, chunky or smooth
- 1 1/4 cups hot water
- Additional flour for rolling

Mix dry ingredients. together. Add PB and hot water. May need more flour if dough is too sticky. Knead well. Roll out 1/4" thick and cut into shapes. Bake on lightly greased sheet for 40 minutes. Turn oven off

and let cool overnight, or take out and cool on rack. Can make round cookies pressed with fork much like human PB cookies with scraps. Optional: Brush with egg wash before baking.

Vegetarian Dog Biscuits

2 1/2 cups flour
3/4 cup dry milk powder
1/2 cup vegetable oil
2 tbs. brown sugar
2 vegetable bouillon cubes; dissolved in
3/4 cup boiling water
1/2 cup carrots (optional)
1 egg

Preheat oven to 300F. Mix all ingredients into a ball and roll out to about 1/4" thick. Cut with bone-shaped cookie cutter, or strips, or a cutter shape of your own choice. Place on ungreased cookie sheet and bake 30 minutes at 300F.

Milk Bone Dog Biscuits

3/4 cup hot water
1/3 cup margarine
1/2 cup powdered milk
1 teaspoon salt
1 egg, beaten
3 cups whole wheat flour
Variation: increase margarine to 1/2 cup
and add 2 tsp. sugar

In large bowl pour hot water over the margarine. Stir in powdered milk, salt, and egg. Add flour, 1/2 cup at a time. Knead for a few minutes to form stiff dough. Pat or roll to 1/2 inch thickness. Cut into bone shapes.

Bake at 325 degrees for 50 minutes. Cool. They will dry out quite hard. Makes about 1 1/4 pounds of biscuits.