

The Refined Palate – Sherlock's Organic Cat Treats

Mrs. Magillicutty's Companions Collection, Vol. II

For every curious soul who teaches us that wisdom comes quietly, on soft paws.

About Sherlock

"There are few mysteries greater than the human heart — and fewer still than the sound of a can opening two rooms away."

Sherlock the Cat is a most distinguished detective of the ordinary. He can solve the mystery of a missing sock, predict the precise moment a treat bag will crinkle, and has written several unpublished essays on the philosophical importance of naps.

These recipes (the best we could find) are not only tasty but thoughtful — prepared with simple, wholesome ingredients that make both cats and their people a little happier.

Observation, dear human, is devotion — especially when it involves tuna.

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Tuna Temptations

Intelligence, my dear human, begins with knowing exactly where the tuna is kept.

Ingredients

- 1 (5 oz) can wild-caught organic tuna in water, drained
- 1 organic egg
- 1 cup oat flour (or finely ground rolled oats)
- 1 tbsp organic olive oil

Instructions

- 1. Preheat oven to 350 °F (175 °C). Line a sheet with parchment.
- 2. Mix tuna, egg and oil; stir in flour to form a soft dough.
- 3. Roll teaspoon-size balls and flatten slightly.
- 4. Bake 12–15 minutes until firm and lightly golden. Cool completely.

Storage Tip: Refrigerate up to a week or freeze for a month.

Inspired by Wellness Mama's "Homemade Cat Treats," adapted for Sherlock's discerning taste.

Salmon Sage Biscuits

A true detective never jumps to conclusions — unless it smells like salmon.

Ingredients

- 4 oz wild-caught salmon, flaked
- 1 organic egg
- 1 cup brown rice flour
- 1 tbsp fresh sage, finely chopped
- 1 tbsp organic coconut oil, melted

Instructions

- 1. Heat oven to 325 °F (160 °C).
- 2. Combine salmon and egg; add flour, sage and oil to form dough.
- 3. Roll to ¼ inch; cut into small shapes.
- 4. Bake 18–20 minutes until edges are crisp. Cool.

Storage Tip: Store in an airtight jar for one week or freeze for longer.

Adapted from The Cookie Rookie's salmon treats, retold for our resident philosopher, Sherlock.

Chicken & Oat Rounds

Patience is the virtue of the hunter — and the cook awaiting the timer's ding.

Ingredients

- ½ cup cooked organic chicken, finely shredded
- 1 organic egg
- ½ cup organic oat flour
- 1 tbsp organic chicken broth (no salt)
- ½ tsp organic catnip (optional)

Instructions

- 1. Preheat oven to 350 °F (175 °C).
- 2. Blend chicken and broth; add egg and flour to make a thick paste.
- 3. Spoon small mounds onto a lined sheet; flatten gently.
- 4. Bake 15 minutes or until set. Cool completely.

Storage Tip: Refrigerate in a sealed container for up to a week.

Inspired by ASPCA Pet Insurance's simple cat treat recipes, refined for Sherlock's experiments.

Cheddar Curiosity Crisps

Curiosity may have its perils, but it's also how one discovers the cheese drawer.

Ingredients

- ½ cup finely grated organic cheddar cheese
- 1 organic egg
- ½ cup oat flour (or whole wheat flour)
- 1 tbsp organic olive oil
- 1–2 tsp water as needed

Instructions

- 1. Preheat oven to 350 °F (175 °C).
- 2. Combine cheese, egg, and oil. Stir in flour, adding water until dough holds.
- 3. Roll thin and cut into small shapes.
- 4. Bake 12–15 minutes until edges are golden. Cool.

Storage Tip: Refrigerate up to 5 days.

Inspired by Care.com's homemade cat treat ideas, refined for the discerning gourmand.

Sardine Spirals

There's no greater act of faith than trusting a human to open the sardine tin on time.

Ingredients

- 1 can wild-caught organic sardines (in water), drained
- 1 cup brown rice flour
- 1 tbsp organic parsley, finely chopped
- 1 organic egg
- 1 tsp organic olive oil

Instructions

- 1. Heat oven to 325 °F (160 °C).
- 2. Mash sardines into a paste. Mix in egg, oil, parsley, and flour.
- 3. Roll small logs, twist into spirals, and place on parchment.
- 4. Bake 15–18 minutes until firm. Cool completely.

Storage Tip: Keep refrigerated up to 4 days.

Inspired by Care.com's sardine treats, reimagined for Sherlock's keen nose.

Coconut & Catnip Delights

A bit of catnip sharpens the mind — or so I tell myself before zooming through the hallway.

Ingredients

- ½ cup organic coconut flour
- 1 organic egg
- ½ cup unsweetened organic applesauce
- 1 tbsp dried organic catnip
- 1 tbsp organic coconut oil, melted

Instructions

- 1. Preheat oven to 350 °F (175 °C).
- 2. Mix all ingredients into a smooth dough.
- 3. Roll marble-sized balls and flatten slightly.
- 4. Bake 10–12 minutes until set but not brown. Cool.

Storage Tip: Store chilled; serve with restraint.

Adapted from Wellness Mama's cat treats, retold for our contemplative cat.

Pumpkin-Parsley Minis

One must always keep one's digestion — and one's dignity — in proper order.

Ingredients

- ½ cup organic pumpkin purée
- 1 tbsp fresh organic parsley, minced
- ½ cup oat flour
- 1 organic egg
- 1 tsp organic olive oil

Instructions

- 1. Heat oven to 325 °F (160 °C).
- 2. Stir pumpkin, egg, and oil; fold in flour and parsley.
- 3. Drop tiny spoonfuls onto parchment and flatten slightly.
- 4. Bake 15–20 minutes until firm. Cool.

Storage Tip: Keep refrigerated and use within 5–6 days.

Inspired by ASPCA Pet Insurance's simple recipes, refined for healthful habits.

Blueberry & Chia Drops

Some mysteries are sweet, some are savory — and some are best rolled in chia seeds.

Ingredients

- ½ cup organic blueberries (fresh or thawed)
- 1 tbsp organic chia seeds
- ½ cup oat flour
- 1 organic egg
- 1 tsp organic coconut oil

Instructions

- 1. Preheat oven to 350 °F (175 °C).
- 2. Mash blueberries; mix with egg and oil.
- 3. Add flour and chia to make a sticky dough.
- 4. Drop small spoonfuls onto lined tray.
- 5. Bake 12–14 minutes until firm. Cool.

Storage Tip: Refrigerate for up to 5 days.

Inspired by Care.com's healthy cat treat ideas, adapted for Sherlock's refined palate.

Closing Reflection

"Observation, my dear human, is devotion — especially when it involves kindness served on a saucer."

Sherlock

Compiled with love by Stephen Krank & Jamie

Crafted with curiosity, one purr at a time.

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