



# RECALLERS

EVERY DAY IS GAME DAY!



## Recallers Tasty Treat Recipes





## *Thank you for joining us in the ItsYerChoice Summit!*

Enjoy this eBook which contains some of my favourite dog training treats. In our choice-based reinforcement training we like being creative with treats for our dogs.

Over the years our community has shared with us a variety of recipes for healthy homemade treats and this eBook is a collection of their recipes and ideas for making your own homemade dog treats!

I like to know the ingredients that my dogs are putting in their bodies. Healthy ingredients lead to healthy dogs. The great thing about homemade treats is that you are in control what goes into the recipe and can also alter your recipes for your dog's preferences and dietary needs.

Print out the eBook so you have it handy for quick reference. But I do need to remind you this document is intended for your personal use and your dog training library. I trust that you will respect the copyright at the bottom of each page.

Thank you for your cooperation and enjoy this collection and collaboration of treat recipes from our community.

Bone Appetit!

*Susan*

Susan Garrett  
Say Yes Dog Training Inc





### *Conversion Tips*

The recipes are in both imperial and metric measurements, so we have noted conversions for your quick reference.

8 ounces = 225 grams

1 pound = 16 ounces = 450 grams

Moderate Oven = 350 F, 180 C, Gas Mark 4



### *Features Favourites: Sardine Specials!*

(Shared by Holly)

Mix in a blender:

- 3 raw eggs
- 1 can of sardines packed in olive oil
- 1 package (an inside sleeve not the entire box) of Graham Crackers

Mix until liquified then pour onto a cookie sheet and spread out using a spatula.

Bake at 350 F for approximately 20 minutes until it looks cooked through and light brown on top.

Let cool then cut in small squares.

Feature loves them and I think they are terrific.

### *Baking Tip*

Many people have success using a silicon mat for baking dog treats. You can find the silicon nonstick baking mats in the cooking section of most stores, and online. Simply spread the mixture into the mat with a spatula, bake, and then pop the treats out of the mat when done.





## *The Doberman Ladies Tuna Brownies*

(Shared by LOH)

- 2 cans of tuna – in water – all goes in the bowl
- 2 tablespoons of vegetable oil
- 3 cups of whole wheat flour (4 if it's white)
- 1 tablespoon of minced garlic (less if you don't want them too stinky)
- 1/4 cup of parmesan cheese
- 1 egg
- 1/2 cup of water

Use a large mixing bowl – mash the tuna in water / egg so it breaks up – add ½ cup of cold water, garlic, cheese – then add flour slowly. Mix with a spoon.

I use a big cookie sheet with an edge. Spray the bottom with nonstick or grease with a piece of wax paper.

Spread the batter ¼ inch thick by patting it to the edge (cover your hands in flour).

Bake at 325 degrees for 30-40min – We like it spongy when we take it out.

Use a pizza roller to cut it in ¼ inch cubes. Put the treats in zip lock bags and take them out as needed – or put them in zip lock containers for friends!

**Different Flavour:** Turkey (substitute - rinsed canned turkey and add cheddar cheese cut in tiny cubes for parmesan.)

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## Sunshine Liver Brownies

(Shared by Kelly)

- 3 to 3 1/2 lbs of fresh liver, (beef or chicken)
- 1 cup whole wheat flour
- 4.25 oz fresh minced or crushed garlic
- 2 cups white flour
- 1/2 cup corn meal
- 1 Med shaker of grated parmesan cheese



Preheat oven to 350 degrees. Cover cookie sheet with foil, coat with cooking spray, and sprinkle lightly with corn meal and set aside. Using a food processor (or blender), process liver and garlic or blender until it looks like milk chocolate. Pour into large mixing bowl and blend in the rest of the ingredients. Spread evenly onto the cookie sheet (the mixture will be thick) and sprinkle lightly with corn meal. Bake until no pink is left. Bake approx. 30 min for one pan and then turn the oven off and let the pan cool inside. Cut the brownies into bite size pieces and freeze. They last for months in the freezer and this recipe makes a large amount.



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## ***Auntie Kim's Ham and Cheese Treats***

**(Shared by Kim)**

- 2 cans ham
- 2 eggs
- About 1.25-1.5 cups flour
- 1/2 cup tapioca starch (tapioca flour)
- 3/4-1 cup shredded cheddar cheese



In a large mixing bowl, Mix ham and eggs, mix in cheese, then flour and tapioca starch until it is a thick dough consistency. It will be sticky. Smear and spread to ¼ inch thickness onto a parchment lined cookie sheet. Bake at 250° for about 30-40 minutes. You want the treats to be a bit rubbery. These treats freeze well.

I play with this recipe a lot. Sometimes canned ham/tuna/salmon/chicken. Parmesan or whatever cheese is in the fridge.

## ***Homemade Meatballs (for special training)***

**(anon)**

Mix 1-2 eggs, 1 cup of oatmeal and a few shakes of garlic powder mixed with parsley into about 1 lb of ground turkey, pork, or beef.

Make little balls and cook on stove top until meat is done. I double and triple the recipes and put in the freezer until ready to use.

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## Easy Baby Food Cookies!

(Shared by Cindy)

- 1 jar of baby food (chicken, ham, banana-strawberry, whatever flavour)
- 1/4 cup skim milk powder
- 1/4 cup cream of wheat (plus a bit more to thicken if necessary)

Mix ingredients, will be like cake batter consistency, spread on to cookie sheet very thin, and bake at 350 F for 6-8 minutes.

## Oatmeal Fruit Cookies

(Shared by Laura)

- 1 small jar of applesauce
- 2-3 crushed bananas
- 1/2 envelope of gelatin

Add oatmeal to make brownie like batter (about 2.5 cups) pour into baking pan.

Bake 325 F for about 25-30 minutes. Note: During blueberry season I add blueberries and a little more oatmeal.



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## Crunchy Fish Treats

(Shared by Marcella)

These are crunchier but can be cut into shapes and are really neat as just a reward here and there. They look quite cool since the parsley is baked in little splotches here and there.

- 6 oz of canned salmon
- 3 eggs
- 2 cups of rice flour
- ½ cup of fresh parsley (1/4 if dried)

Roll the dough to ¼ inch. Cut in pieces or use a fun cookie cutter shape or bake. bake at 350 degrees for 25 minutes. KEEP REFRIGERATED



## Dehydrated Treats

(Shared by Debra and Snap)

I dehydrate my treats – beef, pork, lamb, wild meat, fish (being the highest). I don't dehydrate till fully dry as I want the treats to have some softness. I then bag and freeze – keeps well and stays good during training in my pockets. I use no seasoning or marinate because of the salt content. I cut into strips (or have the meat man do it) and just dehydrate them for about 5 hours until they are just a tiny bit soft. then bag and freeze. My dog loves the fish as they smell more – but she loves any meats – sometimes I'll throw in little pieces of hard cheese for variety! Lasts long time! I use Whiting fish fillets for dehydration.

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## Tuna Treats #2

(Shared by Marcella)

- 1 large can tuna
- 2 cups flour
- 1 cup whole wheat flour
- 1 cup corn meal
- 2 cups shredded mild cheddar cheese
- 2 tablespoons parsley flakes
- 2 teaspoons canola oil
- 1 cup water



Puree the tuna and oil together until smooth. Mix with other ingredients in large bowl. Add water last, a little at a time and mix until dough is formed. Roll out and cut with any shape cookie cutter. Bake at about 325 degrees for about an hour or until fingernail won't easily penetrate. KEEP REFRIGERATED

## Tuna Treats #3

(Shared by Barb)

- 2 cans tuna
- 2 tablespoons oil
- 1 egg
- 1/2 cup pumpkin (good for digestion)
- 2 tbsps parmesan cheese
- 2 cups flour (can be other than wheat flour, ie. oat, chick pea, etc. if your dog has wheat allergies)



Mix together and press it down on a cookie sheet. Score before baking with a pizza cutter. TINY PIECES! Bake at 350 for 20-25 minutes. If you want them slightly chewier (less dry) bake for slightly less time. Then they don't fall apart and leave crumbs. Flash freeze them on a cookie sheet and then put in baggies. Take out a little bit at a time when needed.





## **Beef Heart Cookies**

**(Shared by Paula)**

Cook a beef heart sprinkled with garlic powder in the Crockpot overnight, add 1 to 2 cups water depending on size of heart – blend/process it with the resulting juices. Add a half dozen eggs and some parsley, spread it thin on a large cookie sheet (sprayed with Pam and then lined with parchment paper). Bake at 350 until dry (about 35 – 40 mins. ). Turn off oven and leave for about 30 minutes.



## **Baked Beef Heart**

**(Shared by Laura Anne)**

Slice beef heart and bake on parchment paper lined cookie sheet at 350 for 20-30 minutes. Cool and cut in cubes. I freeze it in small bags and bring it out for training. My dogs go nuts for this. They also love roast chicken hearts. I get each by the pound at the local Asian market in large quantities for less money than the smaller amounts at my grocery store.

## **Dried Heart**

**(Shared by Jan)**

I use dried heart. I buy sliced beef heart from the supermarket, boil it for approximately 30 minutes, then transfer the slices onto baking sheets. Place the baking sheets in a low oven (80C) for about 1 hour. Chop the dried slices into treat-size pieces. Dogs go nuts for it. You can do the same thing with liver. Limit this treat as a “high value” reward. Be warned that this treat can be quite rich and can cause some wind /runny tummy.

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## ***Sardine Treats***

**(Shared by Sydney)**

- 2 cans sardines in oil (use oil)
- 6 eggs
- 2 pkgs (2 sleeves) graham crackers

Mix in Food Processor until liquidy. Spread on parchment lined cookie sheet. Bake 350 for 20 minutes – until rubbery. Cut with pizza cutter. Freezes well.



## ***Pumpkin/Peanut Butter Drops***

**(Shared by Sydney)**

- 1 cup pumpkin (15 oz can)
- big spoonful or two of peanut butter or one ripe banana
- 1/2 cup powdered milk

Mix with a spoon. Put into a quart size bag to use as a pastry bag. with scissors cut a small bit off tip of corner of bag, twist the top and squeeze cashew or almond size on parchment lined cookie sheets (makes clean up a breeze). For small dogs you can squeeze tiny drops. Bake at 325 about 15 minutes. Freezes well. This makes LOTS two sheets or more.



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## *Cheese Biscuits*

(Shared by Sharon)

- 1 3/4 cups grated cheese (cheddar, or the type of cheese your dog likes best)
- 1 1/2 cup flour (any variety can be used, adjust oil accordingly)
- Approx. ¼ cup oil of your choice (will vary, depending on flour and cheese used, enough to shape the dough into logs)



Have cheese at room temperature. Mix all ingredients together. Form the dough into two logs. Chill in fridge. Cut into thin slices (5 – 7 mm). It is easier to cut if chilled first. Cook on a baking tray lined with baking paper in a moderate oven for 15 minutes or until brown.

## *Tripe Treats*

(Shared by Trudie)

Here is one really healthy item my dogs go wild over: dried green beef or lamb tripe. The natural hormones in the unwashed tripe are excellent for digestion. (Buy over the internet). To make an extra high-value reward soak a piece in hot water until it is soft. Cut into bite size pieces. Store in an air tight container in the fridge. (the smell is very strong.) A “special” treat only! Your fingers will smell but it is not greasy, sticky, or crumbly.

## *Liver Bread*

(Shared by Sharon)

- 1lb (450g) lamb or beef (ox) liver
- 1lb (450g) self raising flour
- 3 eggs
- Water.



Crack the eggs into a measuring jug. Add an equal volume of water to the measuring jug and whisk. Blend the liver in a food processor (make sure the lid is on!). Add the egg mixture to the processor and blend to a sponge mixture consistency. Empty contents into a greased baking tray. Bake at 180 degrees (or 350F) for 35 - 45 minutes.





## Allergy Free Apple & Banana Dog Treats

(Shared by Cat)

- 1-1/2 Cup Oat Flour
- 1/4 Cup Oatmeal Flakes, quick cooking
- 1/4 Cup Flax Seed (meal)
- 1 Egg
- 1/2 Banana
- 1/4 Cup Applesauce, unsweetened (or mashed up apple)
- 1 Teaspoon Honey
- 1-1/2 Tablespoons Water (more or less)



### Directions

1. Preheat oven to 325 F
2. Mix oat flour, oatmeal, and flax in large bowl.
3. Add egg, banana, apple and honey and stir. If mix is dry, add water.
4. Roll out dough on floured surface into desired thickness.
5. Cut dough into biscuits with cookie cutter, or cut into small treat squares (or could roll into balls and flatten with fork).
6. Line cookie sheet with parchment paper and transfer cookies.
7. Bake 15-30 minutes for desired softness or crunchiness.

This is a good alternative for dogs who are allergic to corn or wheat. Dog treats can be stored at room temp for up to 1 month, longer in freezer.

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## *Fresh Liver Treats*

(Shared by Naomi)

Purchase a pound of calves liver, freeze, cut into 1/4 inch thick strips, lay on parchment paper on a cookie tray, space pieces on sheet so they are not touching. Bake at 250 degrees for 2 hours, rotate pan after one hour.



Cool on wire rack for 10 minutes. Lift from parchment paper and place on wire rack, allow to cool completely and dry out bottom. Will last 2 weeks in the refrigerator and up to four months in the freezer.

## *Even More Treats Ideas*

(Shared by Recallers Members)

- Organic Peanut Butter, off a spoon (freeze on the spoon, it lasts longer when the dog licks it off).
- Cook sausage, cool, cut up into bite size pieces, bag and freeze.
- Pieces of Apple or Banana.
- Hard Boiled Egg.
- Steamed beans or carrot.
- Microwave meat / offal, cool, cut into pieces, bag and freeze.
- Slow cooker meat / offal, cool, cut into pieces, bag and freeze.
- Mashed Sardines, deliver in a squeeze bag or tube.
- Cheese, the smellier the better.
- Human Grade Chicken Roll.
- Cooked Chicken Breast or the meat off a Roast Chicken, cut into pieces.
- Cooked Turkey Breast, cut into pieces.
- Natural Yoghurt, off a spoon, in a squeeze tube or GoToob.





We have included extra pages for you to record your recipes in this eBook, be it your current favourites, or new ones you create for your dog after being inspired by the recipes we have here for you. The great thing about homemade treats is that you are in control what goes into the recipe and can adjust to suit your dog's needs.

We hope you enjoy our treat recipe selection. Our community is amazing and always willing to share. Thank you everyone!



*“A key ingredient for almost everything is love.” ~ Anon*

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<https://www.facebook.com/groups/freedogtrainingworkshop/>







