



Easy-Peasy Dog Crack Recipe

Supplies

- Meat cuts of choice (chicken, beef, pork, venison, whatever)
- Garlic powder
- Salt
- Water
- Pot
- Baking sheet
- Cookie / cooling rack*

1. Take a pot and fill with water 2/3 of the way. Add whole cuts or large chunks of the meat. Put a couple shakes of garlic powder in the water, a bit of parsley, and a pinch of salt. Boil water until meat is done (may float a bit when finished)

2. Cut meat into small bite sized pieces! The size of a sweet pea is ideal! Preheat oven to about 250-280 degrees.

3. Line banking sheet and place tidbits on baking sheet. Make sure they are somewhat spaced out. For better results use a cooling rack on the sheet to allow air circulation.

4. Bake for 20-40 minutes depending on cut. Check every 10 minutes and rotate sheet as needed. You want the treats to be dry, dense, and easy to handle.

Place in a zip loc bag with some of your dogs food to soak up the flavor! You've got good bits and you've laced your dog's food with crack.

*** As an alternative to using your oven, you can use a dehydrator to dry your meat morsels ***