

HOME MADE TREATS FOR YOUR CAT



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FISHY TREATS

TUNA CRACKERS

6 ounces of undrained tuna
1 cup cornmeal
1 cup flour
1/3 cup water

Preheat the oven to 350 degrees.

Measure all of the ingredients into a bowl and mix thoroughly with your hands.

Roll out to 1/4 inch thickness and cut into treat sized pieces.

Place on a greased cookie sheet.

Bake for about 20 minutes or until golden.

Let cool.

Give to your cat and watch them gobble it up.

KITTY TREATS

1-1/2 cups rolled oats
1/4 cup vegetable oil
1/2 cup flour
1/2 cup tuna oil, chicken or beef bouillon

Preheat oven to 350 degrees F.

Mix all ingredients into a dough.

Dust hands with flour and form small, 1/2-inch-thick, round "biscuits".

Set on greased cookie sheet.

Bake 30 minutes (or until biscuits are slightly browned).

Cool 30 minutes before serving.

TUNA POPS

Drain liquid from tuna packed in spring water.

Freeze liquid in small ice cube trays (cocktail ice cube trays work nicely, as well as little square pill boxes available at most drug stores - only fill these half full).

Give no more than 2 cubes at 1 time as a treat.

Reuse your can of drained tuna by placing in it an airtight container and covering with filtered water overnight for a second batch of tuna-pop water.

TUNA TREATS

1/2 cup whole wheat flour
1/2 cup nonfat, dry, powdered milk
1/2 can tuna, in oil
OR 1/2 cup cooked chicken, chopped into small pieces
1 Tablespoon vegetable oil OR cod liver oil
1 egg, beaten
1/4 cup water
Catnip (Optional)

Preheat oven to 350 degrees and grease cookie sheets with cooking spray.

In a large bowl, mash the tuna(or chicken)into smaller pieces.

Then add flour and milk. Mix well.

After all is mixed pour in water and oil. Mix well again.

Now, beat egg in a separate dish until egg gets a foamy texture. Add to mix. Mix well. The dough mix will be sticky, so don't worry.

Using your fingers shape dough into small bite size balls, about the size of a marble. Put balls on greased cookie sheets. Flatten.

Bake for 10 minutes. Remove treats from oven wait five minutes and turn treats over so other side will cook.

Bake 10 more minutes or until golden brown in color.

Place treats on cookie rack to cool. Cool for 15 minutes.

SARDINE COOKIES

7 oz mashed sardines
1/4 cup dry non-fat milk
1/2 cup wheat germ

Mix ingredients.
Roll into 24 small balls.
Placed on greased cookie sheet.
Flatten with a fork.
Bake at 350 degrees until brown.

SARDINE SURPRISE TREATS

2 flat cans of sardines in oil (Do not drain)
2/3 cup cooked rice
1 tablespoon pureed liver
1/4 cup chopped parsley

Combine all ingredients and mix well.
Shape into balls of desired size or simply spoon into cat's dish and serve.
These treats may be stored in the refrigerator for up to three days, and may also be frozen.

PRECIOUS KITTY TREATS

1 12-oz can salmon with liquid
1 egg
1/2 cup flour
1/2 cup instant oatmeal, ground in a blender

Combine the salmon and egg in a blender; mix until smooth.
Add the oatmeal and blend well.
Spray cooking spray on a 9-by-13inch pan and spread the mixture in the pan.
Bake at 350 degrees for 30-35 minutes.
Cool, then cut into bite-sized squares.
Store in the freezer.

MACKEREL CAT MUNCHIES

1/2 cup canned mackerel, drained
1 cup whole-grain bread crumbs
1 tablespoon vegetable oil
1 egg, beaten
1/2 teaspoon brewer's yeast, optional

Preheat oven to 350 degrees F.
In a medium-size bowl, mash the mackerel with a fork into tiny pieces.
Combine it with the remaining ingredients and mix well.
Drop mixture by 1/4 teaspoonsful onto a greased cookie sheet.
Bake for 8 minutes.
Cool to room temperature and store in an airtight container in the refrigerator.

MEATY TREATS

CHICKEN CRUNCHIES

1-1/2 cups whole-wheat flour
1-1/2 cups rye flour
1-1/2 cups brown rice flour
1 cup wheat germ
1 teaspoon dried kelp or alfalfa
1 teaspoon garlic powder
4 tablespoons vegetable oil
1 1/2 cups chicken broth or beef broth
1 pound ground chicken
1 to 2 tablespoons brewer's yeast

Preheat the oven to 350 degrees F.

In a large bowl, combine the first six dry ingredients.

Slowly add oil, broth and chicken, and mix well.

On a lightly floured surface, roll the dough to a thickness of 1/8 inch then place it on a greased cookie sheet.

Bake until golden brown.

Cool then break into bite-size pieces.

Place pieces in a bag with the brewer's yeast and shake to coat them.

Store the leftovers in an airtight container in the refrigerator.

HAM IT UP CAT TREATS

1 jar (2-1/2 ounces) strained ham baby food
5/8 cup wheat germ
5/8 cup non-fat milk powder
1 egg, beaten

Preheat oven to 350 degrees.

Spray cookie sheet with vegetable oil spray.

Mix baby food, wheat germ, milk powder, and egg in medium bowl.

Drop by 1/2 teaspoonfuls onto prepared baking sheet.

Bake 12 to 15 minutes.

Remove from oven and let cool on wire rack.

Store baked treats in airtight container or plastic bag and place in refrigerator or freezer.

NOTE: Beef or chicken baby food may be substituted for ham baby food.

MOUSEBURGER BITES

3 oz sausage meat or finely ground beef
2 tbl oatmeal
1 egg, to bind
whisker of catnip, finely chopped

Knead the ingredients together very thoroughly and form into a flat oval.

Broil under a medium heat for 5-7 minutes, turning frequently, until the outside is crisp.

Wait until cool, then slice into bite-sized chunks.

MARMITE CRUNCHIES

Cut some crusts from whole meal bread into cubes.

Dissolve some Marmite in hot water to provide an amount suitable for moistening the cubed crusts, without making them too soggy.

Space out the cubes on a baking tray and cook on the bottom shelf of a low oven until dried.

Allow to cool, then store in an airtight container.

KITTIES FAVORITE TREATS

1-1/2 cups cooked chicken or turkey
1 large egg
2 Tbl. chicken broth
1 cup cornmeal
1/2 cup whole wheat flour

In a blender or processor whirl chicken, egg and broth until smooth.
Scrape into bowl.
Add cornmeal and 1/2 cup flour, stir until moistened.
Cover dough and refrigerate at least 2 hrs.
Then roll out 1/4 in thick on lightly floured board.
Cut into 1/2 in squares or triangles.
Scatter on 3 greased 12 x 15 baking sheets.
Bake at 350 until golden (about 15 min.)
Remove from oven, stir in pans and let cool.
Refrigerate airtight up to 2 weeks, freeze for longer storage.

KITTY BISCUITS

1 pound liver, organs, or other meat
2 cups old-fashioned oatmeal
2 cups bran
1/4 cup cooking oil

Preheat oven to 250 degrees F.
Cover meat with cold water and bring to a boil.
Immediately lower heat and simmer for 30 minutes.
Remove meat from water and let cool; retain water.
When meat is completely cool, chop into 1-inch pieces and grind in food processor, chop in a blender, or process through a meat grinder until it is finely ground.
Mix ground meat, bran, oatmeal, and oil, adding the cooking water from the meat as necessary to make a thick dough.
Avoid using any more liquid than needed to make a dough that is coarse and just wet enough to work with.
Shape the dough into flattened balls or little bone shapes and arrange on an oiled baking sheet.
Bake for 3 hours.
Then, turn off the heat and let the biscuits cool in the oven to ensure they are hard and crunchy.
Let the biscuits air dry for 24 hours and store in an airtight container on the shelf for up to 4 weeks.

NOTE: When making this recipe for cats, shape the biscuits into tiny bits for easy chewing.

HINT: A good idea for getting the meat for this recipe is to save organs from chickens, turkeys, etc. in a plastic bag in the freezer until you have enough to make this yummy treat.

LIVER COOKIES

Preheat oven to 350 degrees F.
Combine 1/2 cup dry milk and 1/2 cup wheat germ; drizzle 1 teaspoon honey on top.
Add one 3-1/3 oz. jar of strained liver baby food or homemade blended liver and stir until everything is well mixed.
Form the mixture into balls; place them on an oiled cookie sheet and flatten them with a fork.
Bake 8 - 10 minutes.
Consistency should be fudgy.
Store in a jar in the fridge; freeze if keeping more than a few days.

CATNIP TREATS

CATNIP COOKIES

1 cup whole wheat flour
1 tsp catnip
1/3 cup milk
1/3 cup powdered milk
2 tbl butter or vegetable oil
1/4 cup Soy flour
1 egg
2 tbl Wheat germ
1 tbl Unsulfured molasses

Preheat oven to 350 degrees.
Mix dry ingredients together.
Add molasses, egg, oil and milk.
Roll out flat onto oiled cookie sheet and cut into small, cat bite-sized pieces.
Bake for 20 minutes and let cool.
Store the cookies in a sealed container.

OTHER TREATS

KITTY KISSES

1 Can (or bag) of cat food
Ziploc bag with the corner cut
cat nip (optional)

Put cat food and optional cat nip in A blender or food processor and mix until it looks to be like frosting.
Put the mixture into the Ziploc bag and squeeze little droppings, or "kisses" onto a cookie sheet and bake at 300 degrees F.
Time depends on how big the kisses are.
Small are about 15 minutes.

MINI-CAT CAKES

2 cups whole wheat flour
1/2 cup soybean flour
1 cup skimmed milk or water
1 tablespoon honey
1 tablespoon Canola or Sunflower oil
1 teaspoon sea salt

Mix dry ingredients.
Add liquid and honey.
Mix and let the dough rest in a warm place for 15 minutes.
Add oil and allow to sit another 1/2 hour.
Take walnut size portions of dough and flatten into small cakes.
Bake in oven at 400 degrees for 1/2 hour.

NATURAL CRUNCHY CAT TREATS

1/2 Cup Whole Wheat Flour
1/2 Cup Nonfat Dry Powdered Milk
1/4 Cup Wheat Germ
1/4 Cup Cornmeal
1/2 TBS Brewers Yeast
1/2 of a beaten egg
1/2 Cup Chicken Stock (or Can Chicken Broth)
1 to 2 TBS Catnip (optional)
5 OZ of any of the following meats Choose ONE:
Canned Tuna, packed in oil
Boneless Mackerel
Cooked Chicken, finely chopped
Cooked Liver, finely chopped

Preheat oven to 350 degrees.

In a small glass bowl, mash up either, canned tuna, mackerel, cooked chicken or cooked liver and set aside.

In a medium glass bowl, mix all dry ingredients together well.

Add egg, oil and chicken stock and mix well.

Add meat mixture and blend together well to form a sticky dough.

On a floured surface, pour out dough onto it and knead dough well to get a smooth texture.

You may want to add more flour to achieve this.

Use a spoon or your fingers and form dime-sized balls of dough.

Place onto a greased cookie sheet.

Press with a spoon to flatten, you want to keep these treats small so that cat will enjoy.

Bake for 15 to 20 minutes depending on the cooking time of your oven, until golden brown, turn treats once.

Let treats cool for at least 20 minutes before giving to cat.

Store extra treats in foil for three days. After three days, place remaining cat treats in an airtight container and store in the freezer for no more that two weeks.

Makes up to 70 treats.

NOTE: If you do not wish to purchase the Wheat Germ, you may substitute rolled oats (uncooked oatmeal) instead.

If you do not wish to purchase the Brewers Yeast you may substitute ¼ tps. garlic powder instead.