

Homemade Liver Dog Treat Recipes

Try one of these easy recipes to prepare some nutritious, delicious homemade dog treats.

Liver is an excellent source of protein and provides several B vitamins, as well as vitamins A and C. Liver also contains minerals, such as selenium, copper, iron and zinc. Most dogs adore liver, so it's easy to incorporate this healthful organ meat into your dog's diet. Try one of our easy recipes to prepare some nutritious, delicious homemade treats.

Liver and Garlic Strips

Ingredients

1/2 pound fresh liver
2 eggs
1/2 cup water
2 cups whole-wheat flour
1 tablespoon garlic powder

In a blender, mix the liver, eggs and water. Add the flour and garlic powder and mix well. Pour into a 9- by 12- by 2-inch baking pan and spread evenly in the pan. Bake at 350 degrees Fahrenheit for 35 to 40 minutes. When done, the mixture should be dry on top and firm to the touch. Cool the mixture in the pan, then cut into 1- by 2-inch strips.

Store in an airtight container in a cool, dry place for up to three weeks.

Yield: Approximately 50 strips

Liver Parsley Treats

Ingredients

1/2 cup freeze-dried liver
2 tablespoons fresh parsley (chopped) or 1 tablespoon dried parsley
2 cups whole-wheat flour
1/2 cup wheat germ
1/3 cup water
3 tablespoons vegetable oil
1 egg

Place the liver in a blender and blend to a powder. In a large bowl, mix all the ingredients. Knead the dough on a floured surface. Roll out the dough to 1/2-inch thickness, and cut out shapes with a 2-inch cookie cutter. Put the cookies on a baking sheet, 1/2 inch apart. Bake at 400 degrees for 15 to 17 minutes. When done, the treats should be firm to the touch. Turn the oven off, and leave the treats in for 1 to 2 hours to harden.

Store in an airtight container in a cool, dry place for up to three weeks.

Yield: Approximately 40 treats

Liver Oatmeal Bones

Ingredients

1/4 cup freeze-dried liver
4 cups whole-wheat flour
1 cup quick-cooking oats, uncooked
1 cup rye flour
1 egg
1/2 cup vegetable oil
1 3/4 cups water
1 teaspoon garlic powder



Place the liver in a blender, and blend to a powder. In a large bowl, mix all the ingredients. Knead the dough on a floured surface. Roll out the dough to 1/2-inch thickness, and cut out shapes with a 2-inch dog-bone cookie cutter. Place the cookies on a baking sheet, 1/2 inch apart. Bake at 325 degrees for 35 to 40 minutes. When done, the cookies should be firm to the touch. Turn the oven off and leave the cookies in for 1 to 2 hours to harden.

Store in an airtight container in a cool, dry place up to three weeks.

Yield: Approximately 110 treats

For more homemade treat recipes, check out "Doggy Desserts:Homemade Treats for Happy, Healthy Dogs" (BowTie Press, 2007) by Cheryl Gianfrancesco.