

Homemade Dog Biscuits

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3 ½ cups all-purpose flour
2 cups whole wheat flour
1 cup rye flour
1 cup corn meal
2 cups cracked wheat (bulgur)
4 teaspoons salt
1 package dry yeast
2 cups chicken stock or other liquid
1 egg with 1 tablespoon milk to brush the tops

Combine all the dry ingredients except the yeast in a big bowl. In a separate bowl, dissolve the yeast in ½ cups warm water. To this add the chicken stock (or you can use pan drippings, or water from cooking vegetables.)

Add the liquid to the dry ingredients and knead for about 3 minutes. The dough will be very stiff. Add more liquid or an egg if it is too stiff to knead.

Preheat oven to 300° and roll dough out on a floured board to ¼ inch thickness. Cut into shapes with cookie cutter and place on ungreased sheets.

Brush with wash of egg and milk (for shine) and bake for 45 minutes. When all are baked, turn off heat and put the biscuits back in the oven. Leave in oven overnight to get bone hard.