

Beefy Bacon Dog Cookies

1 cup beef broth
1 cup crumbled hamburger
4 tbsp bacon fat
4-6 slices of well cooked, crumbled bacon
1 large egg
4 cups flour
1/3 cup nonfat dry milk
¾ tsp baking powder
½ cup warm water
1 cup cornmeal to roll cookies out on

1. Preheat oven to 350°.
2. Mix the first five ingredients until well combined. Stir in the flour, powdered milk, and baking powder.
3. Add the warm water slowly, up to ½ cup, until a ball of dough forms. (The entire ½ cup of water may not be needed.) The dough may be a bit sticky.
4. Knead the dough until all the ingredients are well mixed.
5. Put the cornmeal on a breadboard, place the dough on it, and flatten the dough with your hands. If it's sticky, turn it over in the cornmeal a couple times. With a rolling pin, roll the dough out to slightly over ¼ inch thick.
6. Use cookie cutter to cut out the dough.
7. Place on greased cookie sheets.
8. Bake for 20-25 minutes or until the bottoms are golden brown.
9. Remove from the oven, let cool thoroughly, and store in an airtight container in the refrigerator.