

# Cat Treats

## **Sardine Sandies**

Choose whole sardines that have no salt added in processing (you can add your own.)

1/3 can sardines, drained with 1/2 teaspoon oil reserved  
200 IU vitamin E (from a capsule), as an antioxidant  
1/3 cup plain bread crumbs or cracker crumbs  
1 egg, beaten  
1/2 teaspoon brewer's yeast  
dash of salt

Preheat the oven to warm or its lowest setting. In a small bowl, mash the sardines very well. Puncture the vitamin E capsule and drizzle it over the fish. Add the remaining ingredients and mix well. Drop tiny portions about the size of the tip of your little finger onto a cookie sheet generously greased with butter or shortening. Do not form into balls; they don't bake well, and cats can't bite into them easily. Dry in the oven for 40 minutes, turning once halfway through. Stored in an airtight container in the fridge, these keep for 4-5 days. Makes 7-8 dozen.

## **Sylvester's Health Biscuits**

1/2 can tuna in oil, drained with 2-4 tablespoons oil reserved  
1/2 cup whole wheat flour  
1/2 cup nonfat powdered milk  
1 tablespoon liquid coat supplement or cod liver oil  
1 egg, beaten  
1 small jar of chicken baby food (without onion powder)

Preheat the oven to 350 degrees F. In a large bowl mash the tuna; add the flour and powdered milk. Mix thoroughly. Stir in the coat supplement or oil, egg and baby food. Blend in enough of the reserved tuna oil to make the dough easier to handle. Flour your hands well and form the dough into small, flattened biscuits. Place on a greased cookie sheet. Bake for 10-12 minutes, flipping the biscuits halfway through. Refrigerate in a sealed container for up to a week. Makes about 8 dozen biscuits.

## **Thanksgiving Leftovers**

makes about 5 servings as a meal, 8 as a treat.

- 2 cups chopped or shredded turkey meat (dark and/or white)
- 3 tablespoons turkey gravy
- 1 hard boiled egg (peeled and diced) or scrambled egg (optional)
- dash of catnip (optional)

mix it all in a bowl and serve cold or at room temperature. 1/4 cup should be plenty for one cat as a meal, serve less as a treat

## **Tuna Treats**

Makes approximately 60 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

# Cat Treats

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 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. Next beat egg in 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 balls with hand. 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.

NEVER give treats to your pet right after cooking. You can add the catnip in the recipe or sprinkle on top of treats. They like it either way. Store in air tight container and store in refrigerator or cool dry place.

## **Kitty Niblets**

2 cups wheat germ  
3 (2.5 ounce) jars strained chicken baby food  
1 tablespoon water

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, mix the wheat germ, baby food, and water together. Add more water if necessary to form a dough. Roll dough into 1 inch balls and place on cookie sheet. Flatten slightly with a fork dipped in water. Bake for 20 to 25 minutes in the preheated oven.

## **Catnip Cookies**

1 cup of all-purpose flour  
1/4 cup of whole wheat flour  
2 tablespoons of wheat germ  
2-4 tablespoons of catnip  
1/3 cup of milk  
2 tablespoons of vegetable oil  
1 egg

1. Begin by pre-heating the oven to 350 degrees Fahrenheit.
  2. Combine the dry ingredients in a bowl (flour, wheat germ and catnip).
  3. Combine the wet ingredients in a bowl (egg, milk, vegetable oil, and molasses).
  4. Mix the wet and dry ingredients together and work it into a dough
  5. Lightly flour the counter or other work surface
  6. Remove a portion of dough and use a rolling pin to uniformly flatten the dough to a thickness between 1/8 of an inch and 1/4 of an inch.
  7. Cut the dough into 1-inch squares using a rolling pizza cutter or a cookie cutter of your choice.
  8. Place the cookies on a lightly greased cookie sheet.
  9. Bake the cookies for 10 to 15 minutes, or until the cookies are crisp and lightly browned.
- This recipe will make approximately 50 medium-sized cat treats.

[http://www.healthyrecipesforpets.com/cat\\_treat\\_recipes.html](http://www.healthyrecipesforpets.com/cat_treat_recipes.html)