

Updated 9/3/2014

Do you feel like baking?

Use this recipe and make some yummy Salmon Treats, to be used by our training staff and volunteers.

14 oz. canned salmon - do not drain (two 6-oz. cans of tuna can be used instead)
1½ cups of flour
1 Tbsp. garlic powder or minced garlic
2 eggs
1/3 cup grated parmesan cheese (optional)

Mix salmon/tuna, garlic and eggs in food processor, blender or mixing bowl. Add flour and mix to a brownie-like consistency.

Spread to a ¼ inch thickness on a greased cookie sheet. Mixture will only cover ¾ of the sheet. Bake at 350 degrees (F) for 25 minutes.

When cool cut into small sized (1/4 inch x 1/4 inch) training treats (a pizza cutter works great). Portion into a gallon sized bag and freeze.

When delivering to HAWS, please note what is in the bag and ask the treats to be put in the freezer right away. Thank you for baking for the paws at HAWS!