



From the kitchen of  
The Ponderosa Lodge Farm &  
Bed & Breakfast  
[www.theponderosalodge.com](http://www.theponderosalodge.com)

### Chicken & Honey Dog Treats

- 2 teaspoons dry yeast
- 1/2 cup lukewarm water
- 2 tablespoons dry parsley
- 2 tablespoons minced garlic
- 1 1/2 cup chicken broth
- 3 tablespoons honey
- 1 egg
- 5 cups whole wheat flour, more as needed

Preheat oven to 350 ° F (180 ° C).

In a large bowl, dissolve yeast in warm water. Stir in the parsley, garlic, broth, honey, and egg. Gradually blend in flour, adding enough to form a stiff dough.

Transfer to a floured surface and knead until smooth (about 3-5 minutes). Shape the dough into a ball, and roll to 1/4-inch (6 mm) thick. Using small bone-shaped cookie cutters, make biscuits! Transfer to ungreased baking sheets, spacing them about 1/4 inch (6 mm) apart. Gather up the scraps, roll out again, and cut additional biscuits.

Bake for 30 minutes. Remove from oven and turn over. Bake for an additional 15 minutes, or until lightly browned on both sides. Let cool overnight on wire rack.

Yields 90 tasty treats