



Dalmatian Treat Recipes

Because of the Dalmatian breed's tendency toward urinary stone formation, diets and treats low in "purine-yielding ingredients" are advised. Every attempt has been made to ensure that the following recipes use relatively low purine ingredients, however we cannot guarantee that your Dalmatian will not have a reaction to these treats, either allergic or urinary. It is very important to monitor the pH of your Dalmatian's urine when introducing new foods and treats into it's diet. The urinary pH should not deviate from the normal pH of 7.0 if all is well. If you note any deviation, you should contact your veterinarian immediately for a standard urinalysis to see if abnormal urinary crystals are forming which can "grow up" to become obstructing stones, or to detect other urinary problems. Also keep in mind that these treats should be fed in small amounts and are not meant to replace a well-balanced diet.

Now that you have been thoroughly cautioned, have fun with these treats!! We hope your Dalmatian enjoys them!

Low Purine Treats

- Crispy, chilled carrots or celery, sliced lengthwise
- Peeled, cored apple slices
- Plain bagels
- Ice cubes
- String cheese

Any of the above treats may be given in small portions on a daily basis in addition to a well-balanced commercial or home-made diet.

HORS D'OGS

From the Dog Catalog, 1978 Grosset & Dunlap

- ¼ cup cheddar cheese, grated
- 2 Tbsps safflower oil

- ½ cup Rice Krispies cereal
- ½ tsp ground garlic
- ¼ cup swiss cheese, grated

Combine cheeses, garlic and oil. Using plastic wrap, shape mixture into a log about 1 inch in diameter and 8 inches long. Roll log in Rice Krispies, Refrigerate. Slice into half-inch rounds and serve.

Healthy Snacks from the MSPCA, Boston MA

- 1 cup white flour
- ¼ cup soy flour
- 1 egg
- 1 Tbsp unsulfered molasses
- 1/3 cup milk
- 1/3 cup powdered milk
- 2 Tbsps safflower oil

Preheat oven to 350 degrees, mix dry ingredients together. Add molasses, egg, oil, and milk. Roll out flat onto oiled cookie sheet and cut into dally bite sized pieces. Bake for 20 minutes, let cool and store in tightly sealed container.

Doggie Biscuits

From the MSPCA, Boston MA

- 2 cups white rice flour
- ½ cup soy flour
- ¼ cup corn meal
- 1 tsp salt
- 2 Tbsps butter or vegetable oil
- 2 eggs mixed with ¼ cup milk
- ¼ cup unsulphered molasses
- ½ cup sunflower seeds

Preheat oven to 350 degrees, mix dry ingredients, add melted butter (or oil), molasses and egg mixture (save 1 Tbsp egg mixture). Knead together (add milk if too dry), let sit for ½ hour. Roll to ½ inch and cut into desired shapes with cookie cutter. Put on cookie sheet, “paint” on remaining egg mixture, and bake 30 minutes. Let cool and store in tightly sealed container.

More Doggie Biscuits

From Michelle Jordan, TCHS Shelter Manager

- 1 cup white rice flour
- 1 ½ cup all-purpose flour
- 1 tsp brown sugar

- 6 Tbsps safflower margarine
- 1 tsp garlic powder
- ½ tsp salt
- ½ cup water
- ½ cup dry milk powder
- 1 egg
- 1 tsp grated carrot (optional)
- 1 tsp grated cheese (optional)

Preheat oven to 325 degrees. Combine flours, milk, and margarine – mix until it resembles corn meal. Beat brown sugar into egg. Stir egg mixture into flour mix. Add water gradually to make a stiff dough. Knead and roll out ½ inch thick. Cut into desired shapes with cookie cutter. Bake for 30 minutes, let cool and store in tightly sealed container.

San Mateo Biscuits

From the Peninsula Humane Society, San Mateo CA

- ½ cup cornmeal
- 2 cups white flour
- 6 Tbsps oil
- 2/3 cup water

Preheat oven to 350 degrees. Mix all ingredients together well. Roll out to ¼ inch thick, cut into desired shapes with cookie cutter. Bake 35-40 minutes. Let cool and store in tightly sealed container.

CAROB TREATS

- 6 cups white rice flour
- 1/8 cup peanut oil
- 1/8 cup safflower oil margarine
- 1 Tbsp brown sugar
- 2 oz carob chips (available in health food stores), melted
- 1 cup water
- ¼ cup molasses
- ½ cup powdered milk

Mix dry ingredients in a large bowl, add remaining ingredients and mix until blended. Dough will be stiff. Chill. Roll dough on a greased cookie pan and cut into shapes ½ inch thick. Bake at 300 degrees for 1 hour. Makes 2-3 dozen.

Cheese and Garlic Dog Cookies

Laura Toms, Dublin OH

- 1 ½ cups white rice flour
- 1 ¼ cups grated cheddar cheese
- ¼ pound safflower oil margarine
- 1 clove garlic, crushed
- pinch of salt

Grate the cheese and let stand until it reaches room temperature. Cream the cheese with the softened margarine, garlic, salt, and flour. Add enough milk to form into a ball. Chill for ½ hour. Roll onto a floured board. Cut into shapes and bake at 375 for 15 minutes or until slightly brown and firm.

Laura's Dog Cookies

Laura Toms, Dublin OH

- 2 ¾ cups white rice flour
- ¼ cup milk
- 1 clove garlic, crushed
- 4 Tbsps margarine, softened
- 1 egg, beaten
- 1 Tbsp molasses

Combine flour, garlic and salt in a large bowl. Cut in margarine, stir in beaten egg, molasses and milk. Add enough water so mixture can be shaped into a ball. Roll dough onto a floured board to a thickness of ½ inch. Cut into shapes and place on a greased baking sheet. Bake at 375 degrees for 20 minutes, remove from oven, and let cool.

Amy's Homemade Dog Biscuits

Amy Cada

- 2 cups white flour
- 2 cups white rice flour
- 1 egg
- 2 Tbsps oil or shortening
- ¼ - ½ cup peanut butter OR ½ - ¾ cup shredded cheddar cheese

Combine flours, add the egg and oil or shortening. Add the peanut butter or cheese and enough water to make a very stiff dough. Roll out to ¼ inch thick and cut with cookie cutters. Start the oven out at 350 degrees and turn it down to 200-250 degrees after they start browning. Let cook at 200-250 degrees for a couple of hours. Use within 1 week or freeze.

Princess Mercedes' Classic Caviar Cookies

By Terri Haase

- 4 cups white rice flour
- 1 Tbsp coarse ground garlic powder
- 2 Tbsps safflower oil
- 1 ½ cups plain yogurt with active cultures
- 2 ounces golden whitefish caviar (no dyes)
- 2 eggs

Mix ingredients well to form a stiff dough. Chill dough for 30 minutes then roll out on cookie sheet and cut into bite size pieces or use a cookie cutter. Alternatively you may hand pat little lumps of dough into flat circular cookie shapes. Bake at 350 degrees for 20 minutes then turn oven down to 200 degrees and continue baking for another 20 minutes. Cool and then store in refrigerator or freezer.

Healthy Dalmatian Biscuits

Libby Simendinger, Gibsonia PA

- 2 cups white flour
- ¼ cup cornmeal
- ¼ cup chopped, unsalted sunflower seeds
- 2 Tbsps safflower oil
- ¼ cup molasses
- 2 eggs mixed with ¼ cup milk

Mix dry ingredients and seeds together, add oil, molasses and milk mixture. Add more milk if needed to make firm dough. Knead a few minutes and roll out to ¼ inch thick. Cut into shapes. Bake at 350 degrees for 30 minutes (longer if needed depending on size & thickness of biscuit). To make harder biscuits leave in turned off oven overnight.

Variations:

Add yogurt instead of milk

Add peanut butter instead of safflower oil

