
Beau and Sammie's Turkey/Chicken Meatloaf Treats



INGREDIENTS:

- 1 lb** ground chicken or turkey
- 1 - 1¼** cup bread crumbs or old fashioned oatmeal (the kind you have to cook) if there are wheat allergies
- 2 tbs.** grated parmesan cheese
- 1 tsp.** bone meal (optional)

DIRECTIONS:

1. Mix dry ingredients together and then use your hands to mix in the ground poultry thoroughly.
2. Roll into three logs about 7 inches long and 1 - 1½ inches wide.
3. Bake at 325F (160C) for 45 minutes.
4. Cool and then cut into small bits for training.
5. Refrigerate any uneaten bits.

Suggested Optional Step:

Microwave the bits on low power for two minutes to dry them out. The bits can also be frozen.

Enjoy!
