

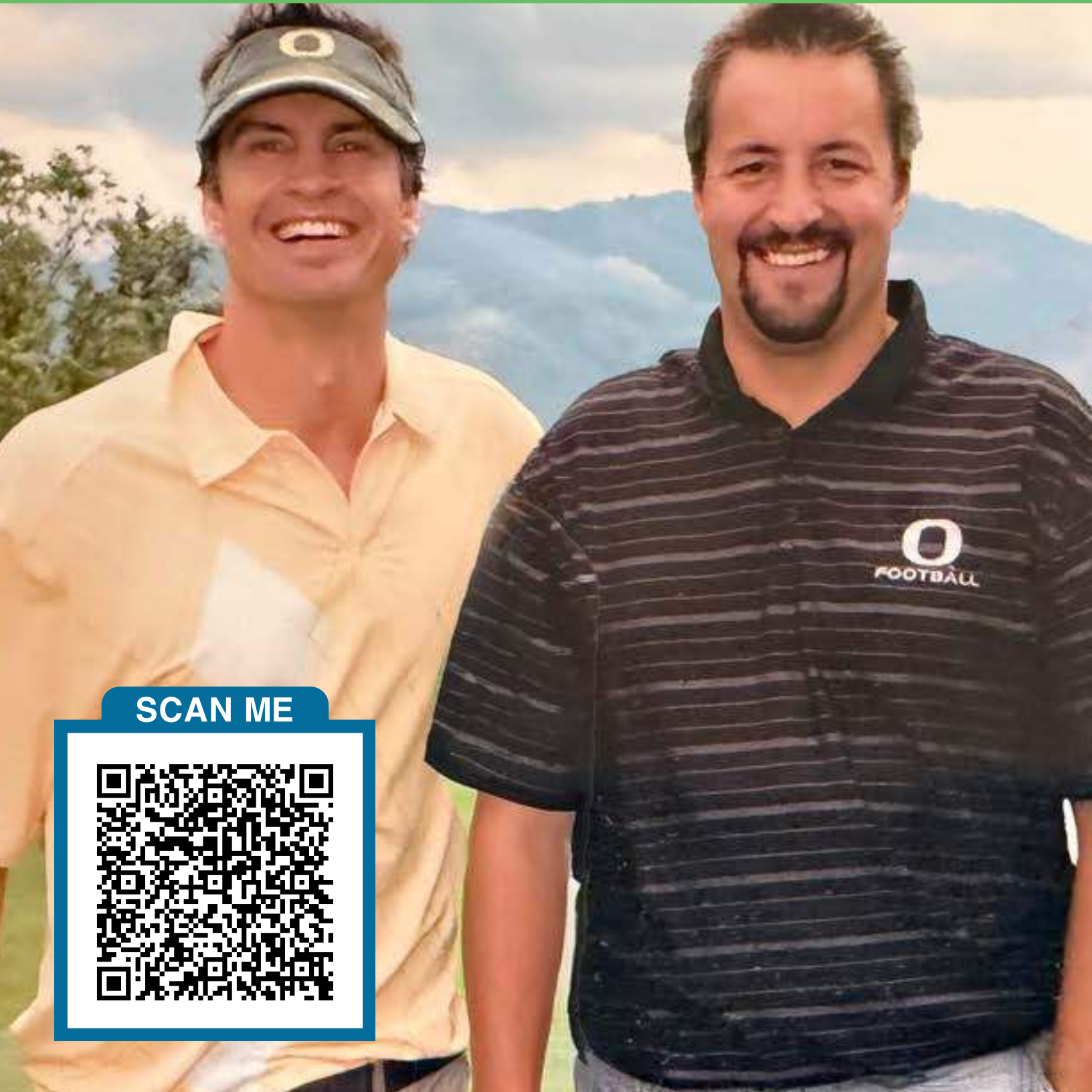


**Bone  
AppétREAT**

*Presented by  
Boehringer Ingelheim*



# CHAD COTA AND DAVID CUTTRELL



**SCAN ME**



# PUMPKIN OAT COOKIES

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Recipe by: Chad Cota and David Cuttrell

## Ingredients

- 1 cup pure pumpkin puree (not pie filling)
- 1  $\frac{3}{4}$  cup oats (whole or ground)

## Directions

- Preheat oven to 350 degrees.
- Mix pumpkin and oats in a bowl and then use the dough to form small cookie shapes.
- Bake 12-14 minutes. Cool completely before sharing with your dog!





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# DONT'A HIGHTOWER



**SCAN ME**



# MEKO'S MUNCHIES

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Recipe by: Dont'a Hightower

## Ingredients

- 2 ½ cup coconut flour
- ½ cup oats
- ½ cup grated zucchini
- 1 tablespoon brown sugar
- 1 apple, cored and grated (with peel on)
- ½ cup carrots, peeled and grated, no seeds
- 1 egg, beaten
- 1/3 cup coconut oil



# MEKO'S MUNCHIES

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Recipe by: Dont'a Hightower

## Directions

- Preheat to 350 degrees. Line a baking sheet with parchment paper.
- In a bowl, combine grated apple, zucchini, carrots, 1 egg, and melted coconut oil
- Mix until everything is well combined. Stir in coconut flour, oats and brown sugar. Mix thoroughly. The dough will be thick and slightly sticky. If it's too dry, add a splash of water. If too wet, add a little more coconut flour
- Shape the treats. You have a few options:
  - Roll into small balls and flatten with a fork
  - Roll out dough (about ¼ inch thick) and use cookie cutters
  - Or just scoop small spoonfuls onto the tray
- Bake for 20–25 minutes. Treats should be firm and lightly golden. Let them cool fully—they'll harden more as they sit. For crunchier treats, turn off oven and leave treats inside for 30–60 minutes to dry out more.
- Store in the fridge: up to 1 week, or the freezer: up to 2–3 months.



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# NORM JOHNSON



**SCAN ME**



# NORM'S NUGGETS

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Recipe by: Norm Johnson

## Ingredients

- 1 cup mashed organic sweet potato (fully cooked and smooth)
- 1/2 cup natural peanut butter (xylitol-free)
- 2 farm fresh organic eggs
- 1/3 cup locally sourced honey
- 1/2 cup finely grated carrots
- 1 1/2 to 2 cups oat flour (as needed for dough consistency)
- 1 tablespoon coconut oil (optional, for added softness)
- 1/2 teaspoon cinnamon (optional)
- 1/4 teaspoon turmeric powder
- A tiny pinch of black pepper
- Optional: 1–2 tablespoons finely crumbled plain cooked bacon (unseasoned)



# NORM'S NUGGETS

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Recipe by: Norm Johnson

## Directions

- Preheat oven to 325 degrees.
- In a large bowl, combine mashed sweet potato, peanut butter, eggs, honey, and coconut oil. Mix until smooth.
- Stir in grated carrots. Add turmeric and a tiny pinch of black pepper, mixing thoroughly to evenly distribute.
- Gradually add oat flour until a soft, slightly sticky dough forms.
- Scoop or shape into small cookies and gently flatten.
- Bake for 18–22 minutes, until set but still soft. Do not overbake. Allow cookies to cool completely. Store in an airtight container in the refrigerator.
- If desired, lightly finish with a small amount of finely crumbled bacon for a subtle savory balance.



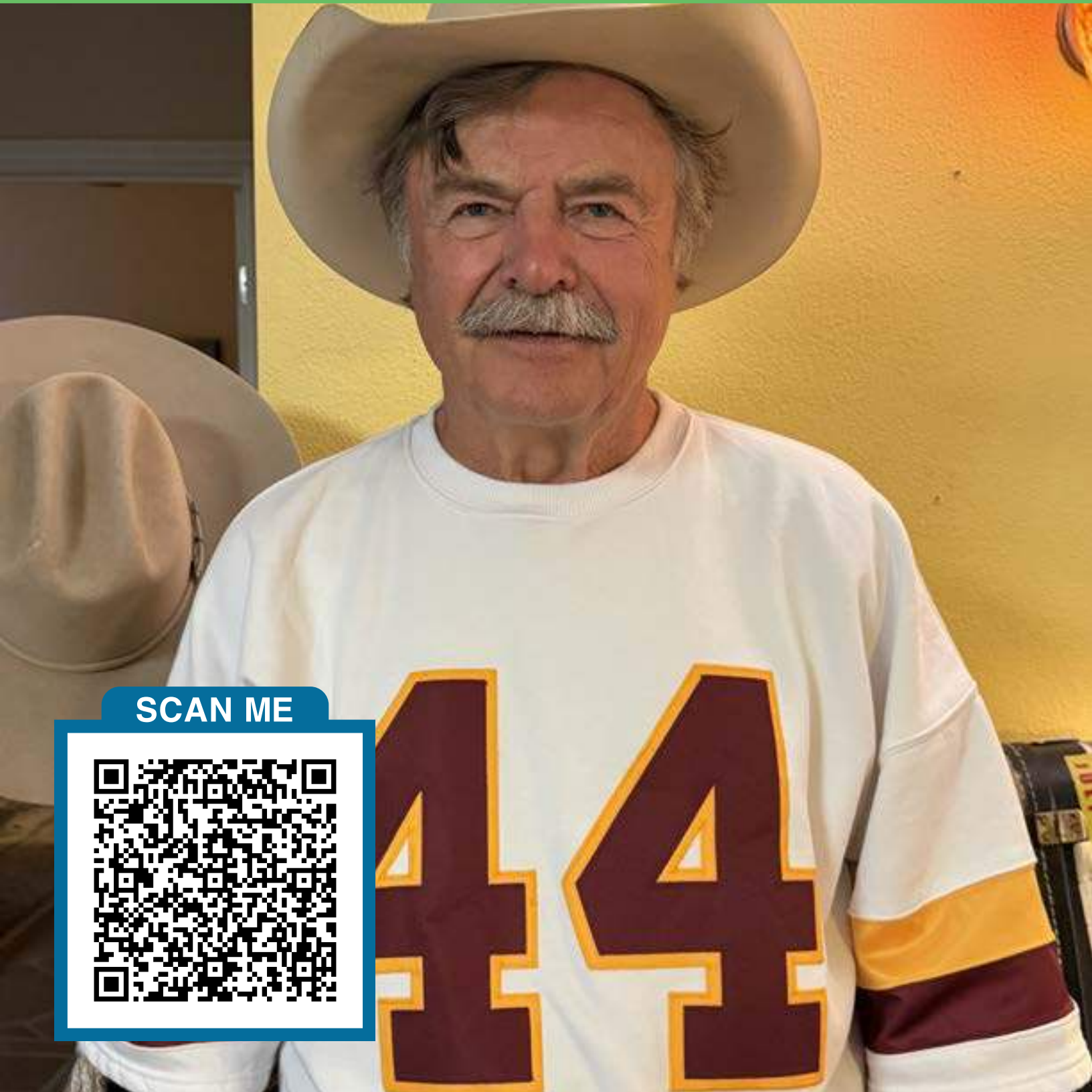
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# JEFF SEVERSON

**SCAN ME**



# SEVERSON PUMPKIN POPPERS

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Recipe by: Jeff Severson

## Ingredients

- 1 can of pumpkin – 15 oz (not pie filling)
- Old fashioned rolled oats – 2 cups coarsely ground (not instant)
- Creamy peanut butter – 2 heaping tablespoons (can increase to 3 if your pooch loves PB!)
- Optional – Turkey bacon



# SEVERSON PUMPKIN POPPERS

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Recipe by: Jeff Severson

## Directions

- Blend pumpkin and peanut butter with hand mixer until well blended and smooth.
- Fold in ground oats and mix well.
- Place mixing bowl in the refrigerator for at least 30 minutes. This makes the dough easier to handle.
- Option – cook turkey bacon, wiping off all grease. Once cooled, finely grind.
- When you are ready to make the poppers, take a spoonful of dough and roll into a ball about the size of a ping pong ball. Place on a cookie sheet that is lined with parchment paper.
- If you are adding bacon, lay out the ground bacon on a sheet of parchment paper and roll your popper in the bacon to coat. Be sure to roll the ball again to reshape and press the bacon into the dough.
- Place in preheated oven at 350 degrees and cook for 22–25 minutes. Turn off oven and let the cookie sheet sit in oven another 20–25 minutes. Take out and cool completely. This recipe makes about 2 dozen poppers.



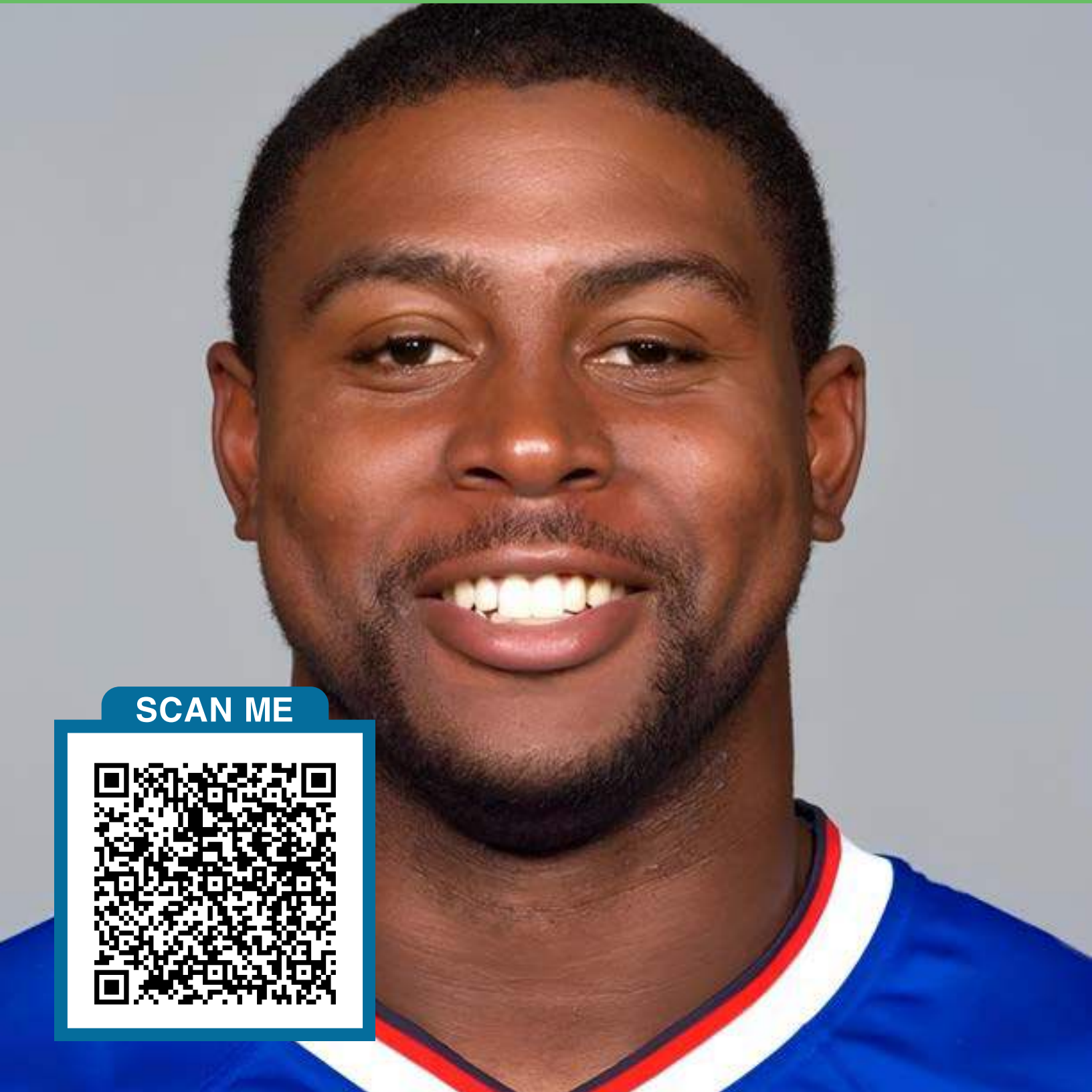
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# JARIUS WYNN

**SCAN ME**



# GRIDIRON GOOD BOY TREATS

Recipe by: Jarius Wynn

## Ingredients

- 1 cup mashed sweet potato (cooked and smooth)
- ½ cup natural peanut butter (xylitol-free)
- ½ cup bone broth (unsalted)
- 2 cups oat flour
- 1 egg (optional but recommended for protein and binding)

## Directions

- Preheat oven to 350 degrees. Line a baking sheet with parchment paper.
- Mix the base. In a bowl combine: mashed sweet potato, peanut butter, bone broth and egg. Add oat flour gradually and mix until a soft dough forms.
- Roll the dough to about ¼–½ inch thick
- Cut into football shapes or small squares.
- Bake for 20–25 minutes until firm and lightly golden. Cool completely before serving to your pup.

