

# Thanksgiving Dog-Friendly Recipes

*that look like cute dogs*



DOG  
LICKS





# PUMPKIN PIE PUP RECIPE

Total Time: 40 minutes

Prep: 10 minutes

Cook: 30 minutes

## INGREDIENTS

2 cups of pumpkin puree  
(either cook your own or from  
a can - make sure it is pure  
and has no nutmeg or onion)

1 egg

Optional honey or maple  
syrup to taste (if you want  
sweet pumpkin pie)

Cherry tomatoes

Spinach

Red pepper

Kibble

## INSTRUCTIONS

- 1) Preheat oven to 375 F
- 2) Combine pumpkin puree and egg in a bowl. Mix until smooth.
- 3) Fill cupcake tins (1 large and 3 small) with mixture and bake for 30 mins or until golden brown.
- 4) Pop the largest cupcake tin onto a plate for the face.
- 5) Using two of the smaller tins, pop the mixture out for ears.
- 6) With the last cupcake tin, place the muzzle on the lower half of the face.
- 7) Place two halved cherry tomatoes as eyes.
- 8) Add two leaves of spinach as the bow tie.
- 9) Add a piece of red pepper for the tongue and kibble as the nose.

Enjoy!



# BAKED APPLE PUP RECIPE

Total Time: 25 minutes

Prep: 10 minutes

Cook: 15 minutes

Yield: 1 Portion

Difficulty: Easy

## INGREDIENTS

2 apples

2 tablespoons of maple syrup

A pinch of cinnamon

3 blueberries

1 strawberry

## INSTRUCTIONS

1) Preheat oven to 375°F

2) Line a baking sheet with foil.

3) Slice apple in round slices and halves - one should be small enough to be the muzzle.

4) Drip Maple Syrup over apple slices

5) Bake 15 minutes or until fork-soft.

6) Put larger circle on plate and smaller apple slice as muzzle.

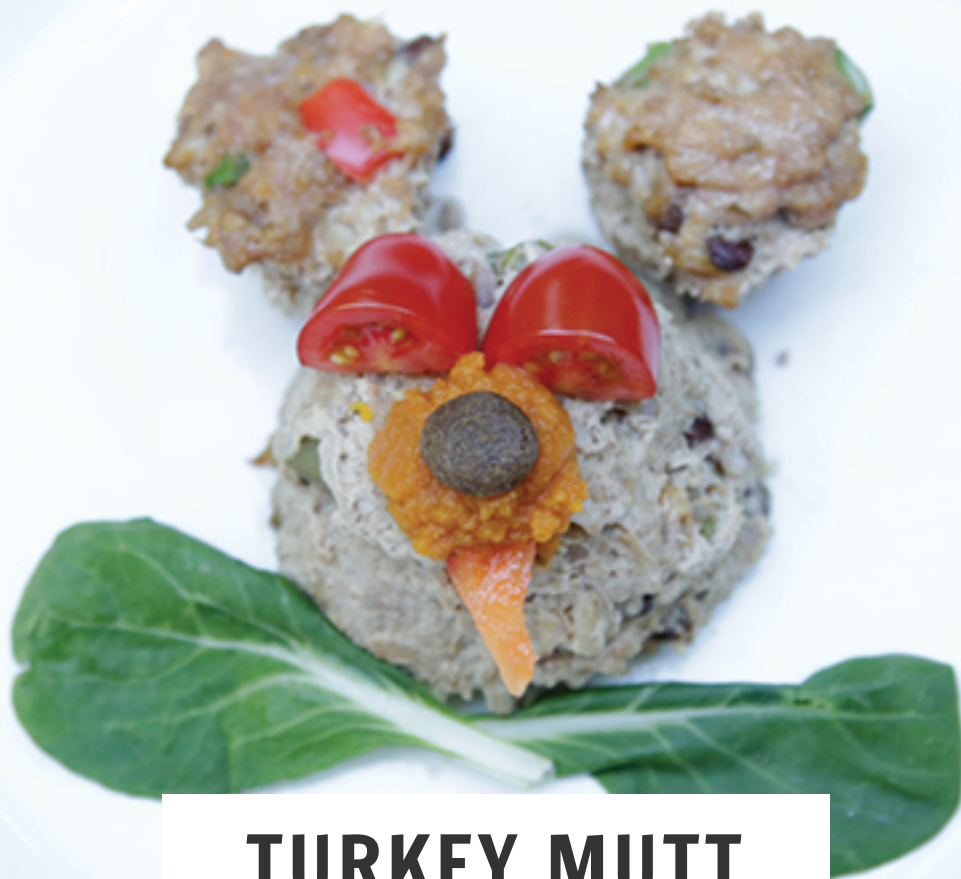
7) Then cut the strawberry in half for the ears and sliver for the tongue.

8) Add blueberries as eyes and nose.

Enjoy!







# TURKEY MUTT LOAF RECIPE

Total Time: 55 minutes

Prep: 15 minutes

Cook: 40 minutes

## INGREDIENTS

2 cups raw minced turkey or shredded leftovers from your Thanksgiving turkey

1 cup quinoa and/or rice

1 egg

3 green beans

3 pieces of asparagus

3 baby carrots

1 tablespoon of pumpkin puree

Red pepper

Spinach

1 cherry tomato

3 pieces of kibble

## INSTRUCTIONS

1) Preheat oven to 375 F

2) Mix the Meat, rice, pumpkin puree and egg in a bowl with a fork

3) Chop up the vegetables and add. Distribute well throughout the mix.

4) Spoon mix into cups. Place cups on a baking tray.

5) Bake for 30-40 minutes or until brown and firm to a fork. The smaller cups will cook faster than the larger ones so check after 20 minutes and remove when meat is fully cooked.

6) Turn over the largest cupcake tin to create the face and the two smaller cupcake tins for the ears.

7) Add two cherry tomatoes as eyes.

8) Add a scoop of pumpkin puree as the muzzle with a kibble as the nose.

9) Add a piece of red pepper as the tongue and spinach as a bow tie.

Enjoy!



# MASHED POTATO LABRADOODLE RECIPE

Total Time: 35 minutes  
Prep: 10 minutes  
Cook: 25 minutes

Yield: 2-3 Portions  
Difficulty: Easy

## INGREDIENTS

1 large potato  
Milk and/or butter  
Sweet potato puree  
Kibble  
Red pepper

## INSTRUCTIONS

- 1) Peel potato.
- 2) Cut potato into small chunks to cook faster.
- 3) Boil for 5 mins then simmer for 20 or until soft when poked with a fork.
- 4) Drain potatoes and return to bowl.
- 5) Mash potatoes adding splashes of milk until smooth.
- 6) Using a measuring cup or large spoon, scoop a large circle of mashed potato onto the plate for the face.
- 7) With a smaller measuring spoon, make two ears out of the mashed potato.
- 8) Cut strips of the red pepper for the collar and tongue.
- 9) Add a teaspoon of the sweet potato puree for the eyes and nose and add kibble.
- 10) Add tongue and collar.

Enjoy!

