

MICROWAVED BEEF LIVER TRAINING TREATS

1. Boil beef liver until it turns grey in colour.
2. Drain and cool.
3. Cut beef liver into long thin strips. (similar in form to french fries)
4. Place cut beef liver on a plate and microwave on high for 15 to 20 minutes. Turning every 5 to 10 minutes. (time depends on the power of your microwave)
5. Microwave until the liver is hard and dark in colour.

*Keep the cooked treats in the freezer until you are ready to use them.

