

## 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.

<sup>\*</sup>Keep the cooked treats in the freezer until you are ready to use them.