Chef Grit's Limited Ingredient no-crumble cookies

Ingredients:

1-1/3# Turkey, organic 93/7

2 eggs, beat well before adding

Optional: 1/2 can sardines, drain fluid

Directions:

Put all ingredients into mixer and mix well

Put parchment paper on a cookie sheet (12x18)

Spread mix evenly onto the covered cookie sheet

Bake on 425 degrees for 45 minutes

When it comes out of the oven put it on a cooling rack, I let it cool about 10 minutes and then put in the refrigerator for about 30-40 minutes to allow time to "set"

Use a cutting board and cut into desired size. I make very small for clicker training and larger for nose work training.

Put each batch in an individual glass bowl (or split into several small glass bowls) and freeze for storage. When you defrost, keep them refrigerated and use within 4-5 days.

I have not been able to find any healthy, limited ingredient soft cookie. It is so important to have soft, non-crumbly cookies for training. It took me around 3 months to perfect this, the boys loved all the "bad" batches ☺ I believe cooling in the refrigerator is a very important step to prevent the crumbles.