

Bone/Chicken Broth Recipe

Feed $\frac{1}{2}$ cup 4 - 6 times daily for a 30 - 50 lb dog, see your Doctor for other feeding amounts.

- 1 whole organic chicken carcass or raw bones of any kind.
- Cover with water (about 4 quarts) in a large pot.
- Add 1/4 cup of apple cider vinegar or lemon juice and sit for 15 minutes (lets the acids act on the bones).
- Add vegetables (NO ONIONS!). Options include carrots, kale, 2 raw cloves of garlic, celery, parsley, and other vegetables.
- Avoid potatoes and other starchy vegetables.
- Can also add 1 2 cut lemons, 1 2 apples and fruits.
- Bring to a boil, then cover and reduce to a simmer for 8 24 hours (you may start straining and offering small amount of broth after 1 hour of simmering if needed).
- Strain broth in a colander.
- After straining the broth, add the following -
- Add 1 tablespoon turmeric, 2 teaspoons cumin, 1 teaspoon oregano, 1/2 teaspoon thyme, and 1 teaspoon basil, and fresh parsley.
- Add juice from 2 lemons.
- Add organic chicken meat or other meat pieces if you like.

Feed 1/2 cup warm broth (not hot) 4-6 times daily for a 30-50lb dog. Bone broth will keep in a tightly closed container in the refrigerator for 3-5 days, and in appropriate freezer containers will last one year. As with any food items we recommend using fresh, high quality, organic ingredients whenever possible.