

## **Chicken Crunchies**

If you have any cats, they'll love these, too!

- 1 1/2 cups whole-wheat flour
  - 1 1/2 cups rye flour
  - 1 1/2 cups brown rice flour
    - 1 cup wheat germ
- 1 teaspoon dried kelp or alfalfa
  - 1 teaspoon garlic powder
  - 4 tablespoons vegetable oil
- 1 1/2 cups chicken broth, or beef broth
  - 1 pound ground chicken
- 1 to 2 tablespoons brewer's yeast

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Preheat the oven to 180/gas mark 4.

In a large bowl, combine the first six dry ingredients. Slowly add oil, broth and chicken, and mix well. On a lightly floured surface, roll the dough to a thickness of 1/8 inch, then place it on a greased cookie sheet. Bake until golden brown.

Cool, then break into bite-sized pieces.

Place pieces in a bag with the brewer's yeast and shake to coat them.

Store leftovers in an airtight container in the refrigerator. Makes 2 to 3 dozen pieces.