

Turkey Treats

2 cups cooked turkey -- cut up
2 cloves garlic
4 teaspoons grated cheese
1 tablespoon parsley -- freshly chopped
2 egg
2 cups whole wheat flour
2 tablespoons brewer's yeast
2 tablespoons vegetable oil

Combine turkey, garlic, cheese, parsley and mix well. Beat the eggs in a bowl and pour over turkey mixture. Add the flour, yeast, and oil. Stir until thoroughly mixed and all ingredients are coated. Drop into small lumps onto ungreased cookie sheet. Cook in 180/gas mark 4 oven for about 20 minutes, until brown and firm.

Store in refrigerator.