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## Beau and Sammie's Turkey/Chicken Meatloaf Treats

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### INGREDIENTS:

- 1 lb** ground chicken or turkey
- 1 - 1¼ cup** bread crumbs or old fashioned oatmeal (the kind you have to cook) if there are wheat allergies
- 2 tbs.** grated parmesan cheese
- 1 tsp.** bone meal (optional)

### DIRECTIONS:

1. Mix dry ingredients together and then use your hands to mix in the ground poultry thoroughly.
2. Roll into three logs about 7 inches long and 1 - 1½ inches wide.
3. Bake at 325F (160C) for 45 minutes.
4. Cool and then cut into small bits for training.
5. Refrigerate any uneaten bits.

### Suggested Optional Step:

Microwave the bits on low power for two minutes to dry them out. The bits can also be frozen.

**Enjoy!**

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