

I have fed Raw Dog Food in the past. Either my dogs would not eat it or they got diarrhea. So, I gave up and bought commercial raw food. There were recalls on one brand I had used so I started using dehydrated raw diets until a knowledgeable Veterinarian taught me how to make raw dog food they would eat and not upset their digestive system.

Like most of you I don't have a lot of extra time. However, the peace of mind I get from knowing exactly what my dogs are eating is a fair tradeoff. The secret to making raw dog food that will not make dogs sick or requires their systems to adjust, is to remove the bacteria, toxins and pesticides in raw meat.

Making raw dog food begins with cleaning or detoxing meat, vegetables, and fruit. Even Organic Meat and Vegetables contain bacteria and other toxins, because packers, transportation workers, wholesalers, clerks, and customers handle it before it arrives on your countertop.

Example of Ratios	
Meat:	3 Cups
Vegetables	3 Cups
Fruit	3/4 Cup
Organ Meat	1/4 Cup
Calcium	5.5 Teaspoons
Yield	7 Cups

Step One

Detox Meat, Vegetables ,and Organ Meat.

Soak meat, vegetables, and fruit for 20 minutes in mixture of raw un-filtered apple cider vinegar and distilled, spring or PH Water. Use ¼ cup of apple cider vinegar per large bowl. After 20 minutes, rinse thoroughly and pat dry. Cleaning the meat is easiest if you use chunks of raw meat instead of ground meat. Ground meat requires draining with strainers, cheesecloth, and screens. It is messy and time consuming and difficult to get all the water out of the ground meats. Therefore, I recommend first soaking and rinsing and then ground.



Ingredients

Lean Meat: Beef Chicken, Turkey, Lamb, Venison, Duck, Fish, Rabbit, or Wild Game.

Fresh Vegetables: Spinach, Broccoli, Cauliflower, Kale, Zucchini Squash, Organic Canned Pumpkin. Brussels sprouts can also be used but they have a pungent odor many dogs don't like.



Fruit: Apple, Cranberry, Blueberries, Cantaloupe Mango, Pear, Watermelon.

Organ Meat: Chicken Liver, Hearts, Brains.

Step Two

Using a food processor, grind the meat to the consistency of ground beef and place in a bowl. After meat is ground/ready, repeat the process using the vegetables. Use a scissor to cut the leafy vegetables in to smaller pieces to make chopping easier. Chop vegetables very fine, so they are easier to digest. Repeat the process for fruits and organ meat.



Step Three

Place chopped ingredients in a separate bowls. In a large bowl, use the following Ratio 70-75% Meat, 20-30% Vegetables. 5-10 % Fruits 10% Organ Meat.

Note:

If you are not grinding bones into the mix, you need to add calcium. I use Eggshell Powder to provide the needed calcium. Add ¾ teaspoon per cup of food. Mix thoroughly.



Step Four

Measure enough food for two days, place food in quality storage bags, and freeze.

When I feed my dogs, I know they are getting the very best food possible with all the nutrients and enzymes to keep them healthy and free of diseases.

Additional Tips:

Make sure you use a strong anti bacterial wash for the countertops and utensils. I use 3% Food Grade Hydrogen Peroxide to clean my hands and counter tops and all the utensils and bowls I use.

