FEATURED RECIPES

Homemade Bone Broth

Making your own bone broth allows you to customize your recipe to your dog's unique preferences and needs. Check out Bone Broth for Dogs for even more tips, recipe add-ins, and benefits of this delicious snack.

Prep time: 10 minutes | Cook time: 1 day | Total time: 1 day 10 min

INGREDIENTS:

- 3-4 lbs of raw bones
- 4 tbsp of apple cider vinegar
- 1 tbsp of turmeric, kelp or both

DIRECTIONS:

1. Add bones to a slow cooker and cover completely with water.
2. Add apple cider vinegar, put on the lid and cook on low for 24 hours.
3. Strain out all the bones, and add desired spices or supplements.
4. Let the broth cool completely, and skim off any fat that has settled on the surface.
5. Transfer to mason jars. Refrigerate for up to 3 days, freeze whatever won't be used in that time.

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