



**INGREDIENTS:**

1/3 nitrate/nitrite free organic bacon fat (if you don't have any, you can use butter, coconut oil or a combination)

1/2 tsp baking soda

1/4 tsp salt

1/4 tsp garlic powder

1 T water

1 Cup garbanzo bean flour

6 oz beef, lamb or calves' liver mostly frozen, in 1/2 inch thick (or less) slices

**INSTRUCTIONS:**

Cut the liver into 1/4 - 1/2 inch cubes (the "chips") while they are still pretty frozen. Melt the bacon grease or fats in a skillet, then put into a bowl and allow to cool.

Heat that skillet with the remaining grease on high and put in the liver all at once, stirring as though for stir fry, about 30 seconds, or until seared on all sides. Put liver into small bowl to cool.

Add salt, soda, garlic powder, flour and water to cooled bacon fat and mix well.

Stir in the liver juice, then add the liver "chips" and mix in.

Drop onto cookie sheet (about 1 tsp per cookie) and bake at 300 F for 20-22 minutes.

Makes about 1 1/2 dozen

They look so much like chocolate chip cookies you may have to label the plates to keep from giving the wrong cookies to the wrong kids!

Enjoy your chocolate chip cookies without guilt as you "share" with the pups -- but they get the liver ones. Everyone's happy! Refrigerate any uneaten cookies.