



Raw Dawg™

EDITION ONE / THE GOOD WEIRD STUFF

RAW DAWG KITCHEN

10 straightforward treats, toppers & broths
for raw-curious dog parents.

FEED INSTINCT. NOT INDUSTRY.

The Good Weird Stuff



A kitchen field guide for making one real thing at a time—without turning your freezer into a laboratory.

WHAT THIS BOOK IS

Ten cooked-first treats, toppers, broths, and freezer projects made from plain ingredients.

WHAT IT IS NOT

A meal plan, a supplement stack, veterinary advice, or permission to wing food safety.

Every recipe is a treat, topper, or kitchen project—not a complete meal. Use a food thermometer, follow the cold-storage limits, and ask your veterinarian what fits your dog.

Pick a lane.

Do not make all ten this weekend. The flex is making one—and making it clean.

04

START HERE

Welcome, kitchen rules, and the no-drama recipe key.

08

THE TRAY TEST

Liver chips, hearts, turkey jerky.

13

ONE FILLET, TWO WINS

Salmon topper flakes + skin crisps.

16

BROTH & FREEZER

Duck and salmon broth, double-strained.

19

KEEP IT PLAIN

Pumpkin liver bites + soft freezer bites.

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THE GOOD WEIRD STUFF

Ingredient confidence, intentional cuts, challenge + next step.

— WELCOME

No sermon. No spreadsheet.

This is a kitchen book for dog parents curious enough to try something real—and busy enough to want it straightforward.

You do not need a culinary degree. You do not need sixteen jars of powder. You need one ingredient, a clean workspace, and a little willingness to make something your dog can recognize.

Start with one card. Make the thing. Label the thing. Save the rest for later.

Keep it cold. Keep it clean. Keep it simple.

FEED INSTINCT. NOT INDUSTRY.



Pick one. Make one.

The yield tells you what the batch makes. It does not tell you how much your dog should eat.

01

TRY THE EASY WIN

Start with pumpkin bites or cooked salmon flakes.

02

BUY IT PLAIN

No seasoning, pie filling, marinades, smoke flavor, or mystery blend.

03

COOK FIRST

Hit the printed temperature before chasing a crisp or chewy texture.

04

RESET THE TOOLS

After cooking, switch to clean tongs, boards, trays, and containers.

05

DATE + COLD-STORE

Refrigerate the three-day portion. Freeze the rest.

06

SUPERVISE

Size treats to your dog and remove anything they try to swallow whole.

Cook first. Dry second.

Good kitchen habits are not a vibe. They are part of the recipe.

CLEAN

Wash hands with soap and hot water for 20 seconds before and after. Wash, then disinfect raw-contact surfaces.

SEPARATE

Do not rinse raw meat or fish. Keep raw tools away from cooked treats and human food.

COOK

Use a food thermometer: beef/lamb liver 160°F; poultry 165°F; fish 145°F.

CHILL

Refrigerator at 40°F or below. Cool broth in shallow containers and cold-store within two hours.

THE FULL SENTENCE

CDC and FDA do not recommend raw pet food because raw animal protein can carry harmful germs. These home recipes are cooked-first. If raw food is your dog's main diet, talk with your veterinarian or a veterinary nutritionist—especially for puppies, dogs with health conditions, or homes with children under 5, adults 65+, pregnancy, or weakened immunity.

Know the card.

Every recipe uses the same rhythm so you can move without rereading the whole book.

COOK FIRST

The safety endpoint. Hit it with a thermometer before drying or crisping.

MAKE IT

The method, in order. Appliance time varies; temperature does not.

COLD-STORE IT

A conservative three-day fridge cap; freeze the surplus.

SERVE IT

Texture and format only. This book does not prescribe daily portions.

VIDEO-READY

A future Sierra module—not a fabricated quote or dead QR code.



The Tray Test

Don't hide the ingredient. Cook it. Slice it. Give every piece some air. These recipes smell like what they are. That is the point.

TEMPERATURE PROVES THE COOK. TEXTURE PROVES THE DRY.

Beef Liver Chips

One ingredient. One tray. No opera.

YOU'LL NEED

1 lb plain beef liver, chilled until firm; parchment; food thermometer.

MAKE IT

- 1 Keep the liver cold. Do not rinse it. Cut into a few thick, even slabs so the center can be checked.
- 2 Roast in an oven set to at least 325°F until every slab reaches 160°F. Check more than one piece.
- 3 Move the cooked liver to a clean board with clean tools. Slice into 1/8–1/4 inch chips.
- 4 Dehydrate at a steady 130–140°F until dry and firm with no soft center. Time varies with thickness.
- 5 Cool fully, pack in a sealed dated container, and refrigerate or freeze.



COOK FIRST

160°F

COLD STORAGE

3 days

KITCHEN NOTE

Thin and even beats thick and heroic. Temperature proves the cook; texture only proves the dry.

SERVE IT

Break into dog-sized treats. Treat—not a meal. Supervise.

COLD-STORE IT

Refrigerate at 40°F or below for up to 3 days. Freeze surplus for up to 3 months. No pantry claim.

SIERRA VIDEO-READY

Slicing liver thin, switching to clean tools, and checking the thickest pieces.

Lamb Liver Ribbons

Same clean rhythm. A different kind of messy.

YOU'LL NEED

1 lb plain lamb liver, chilled; parchment; food thermometer.

MAKE IT

- 1 Keep the liver cold and skip the sink. Cut into thick, manageable slabs for the first cook.
- 2 Roast in an oven set to at least 325°F until every slab reaches 160°F.
- 3 Use a clean board and knife to cut the cooked liver into narrow ribbons or small chips.
- 4 Dehydrate at 130–140°F until thoroughly dry with no soft center. Let a test piece cool before judging texture.
- 5 Cool the full batch before sealing, labeling, and cold storage.



COOK FIRST

160°F

COLD STORAGE

3 days

KITCHEN NOTE

Lamb liver does not need to pretend it is beef liver. Let the ingredient be the whole headline.

SERVE IT

Offer small pieces as an occasional treat. Supervise.

COLD-STORE IT

Refrigerate at 40°F or below for up to 3 days. Freeze surplus for up to 3 months.

SIERRA VIDEO-READY

How to get even ribbons without turning the cutting board into abstract art.

Chicken Heart Buttons

Small, straightforward, unapologetically heart-shaped.

YOU'LL NEED

1 lb plain chicken hearts, chilled; rimmed tray; food thermometer.

MAKE IT

- 1 Keep hearts refrigerated. Do not rinse. Trim only obvious connective pieces and place in one layer.
- 2 Roast in an oven set to at least 325°F until the largest hearts reach 165°F. Check several.
- 3 With clean tools on a clean board, halve the cooked hearts into button-sized pieces.
- 4 Dehydrate at 130–140°F until dry and firm. Do not crowd the trays.
- 5 Cool completely, then seal, date, and cold-store.



COOK FIRST

165°F

COLD STORAGE

3 days

KITCHEN NOTE

A pile is not a method. Air needs a way around every button.

SERVE IT

Size to your dog; supervise every chew-like treat.

COLD-STORE IT

Refrigerate at 40°F or below for up to 3 days. Freeze surplus for up to 3 months.

SIERRA VIDEO-READY

A clean-tool reset after cooking, plus the no-crowding tray test.

Turkey Jerky Strips

A plain cut, a clean tray, a chewy little win.

YOU'LL NEED

1 lb plain boneless turkey breast, chilled firm; rack and tray; food thermometer.

MAKE IT

- 1 Slice chilled turkey into even strips no thicker than 1/4 inch. Keep it cold and do not rinse.
- 2 Steam or roast in an oven set to at least 325°F until several strips read 165°F.
- 3 Move cooked strips with clean tongs onto clean dehydrator trays.
- 4 Dehydrate at 130–140°F. A cooled strip should crack without breaking when bent; that tests dryness, not safety.
- 5 Cool, seal, date, and store cold.



COOK FIRST

165°F

COLD STORAGE

3 days

KITCHEN NOTE

The best jerky strip is the one you can repeat without turning Tuesday into a project.

SERVE IT

Tear to size, supervise, and remove any piece your dog tries to gulp.

COLD-STORE IT

Refrigerate at 40°F or below for up to 3 days. Freeze surplus for up to 3 months.

SIERRA VIDEO-READY

Even slicing, checking several strips, and the cooled bend test.

One fillet. Two wins.

Cook the whole fillet once. Flake the flesh for a topper. Crisp the skin for later. Good kitchen math, minus the garnish.



Salmon Topper Flakes

Plain is the feature, not a missing step.

YOU'LL NEED

1 lb plain skin-on salmon fillet, pin bones removed; parchment; food thermometer.

MAKE IT

- 1 Keep salmon refrigerated and do not rinse it. Heat the oven to 375°F.
- 2 Bake the plain skin-on fillet until the thermometer reads 145°F in the thickest flesh.
- 3 Move it with clean tools. Cool briefly, peel away the skin for Recipe 6, and inspect every section for bones.
- 4 Flake the cooked salmon into small, loose pieces and portion in shallow sealed containers.
- 5 Refrigerate promptly or freeze the portions you will not use in three days.



COOK FIRST

145°F

COLD STORAGE

3 days

KITCHEN NOTE

One fillet gives you soft topper flakes now and crisp skin for later. That is good kitchen math.

SERVE IT

Spoon a small amount over regular food. Topper—not a meal.

COLD-STORE IT

Refrigerate at 40°F or below for up to 3 days. Freeze surplus for up to 3 months.

SIERRA VIDEO-READY

Turning one cooked fillet into two simple kitchen projects.

Salmon Skin Crisps

Crisp edges. Big smell. Zero need to explain yourself.

YOU'LL NEED

Cooked salmon skin reserved from Recipe 5; parchment; a clean tray.

MAKE IT

- 1 Start only after the attached fillet has reached 145°F. Use clean tools to remove the cooked skin.
- 2 Inspect both sides for scales, flesh, and every detectable bone. Cut into manageable pieces.
- 3 Lay flat between sheets of parchment. Bake at 275°F or dehydrate until fully dry and crisp.
- 4 Cool completely before judging crispness. No agency-validated fish-skin shelf life exists for this recipe.
- 5 Seal, date, and cold-store.



COOK FIRST

145°F first

COLD STORAGE

3 days

KITCHEN NOTE

Crispness is texture. The 145°F fillet cook is the safety step.

SERVE IT

Break into dog-sized pieces and supervise. Remove gulp-sized pieces.

COLD-STORE IT

Refrigerate at 40°F or below for up to 3 days. Freeze surplus for up to 3 months.

SIERRA VIDEO-READY

Separating cooked skin cleanly and getting a flat, crisp finish.

Broth + Future You

The goal is not an artisanal freezer. It is a few labeled portions ready when the week gets loud.

BROTH IN THE CONTAINER. BONES OUT OF THE EQUATION.

Duck Head + Foot Broth

No seasoning. No bones in the bowl. No exceptions.

YOU'LL NEED

2 cleaned duck heads; 6 cleaned duck feet; about 3 qt cold water—enough to cover.

MAKE IT

- 1 Keep duck parts cold and separate from human food. Do not rinse. Add only duck and water to a stockpot.
- 2 Bring to a full boil; verify duck tissue reaches 165°F. Reduce to a gentle simmer for 4–6 hours, adding water if needed.
- 3 Remove and discard every solid—heads, feet, bones, beaks, teeth, and tissue. Never serve them.
- 4 Strain once through fine mesh, then again through a clean fine filter. If you detect grit or a hard fragment, discard the batch.
- 5 Divide into shallow covered containers and refrigerate or freeze within two hours.



COOK FIRST

165°F

COLD STORAGE

3 days

KITCHEN NOTE

This is a broth recipe, not a bones recipe. Double-straining is a control—not a guarantee.

SERVE IT

Thaw in the fridge and spoon over regular food. Topper—not a meal.

COLD-STORE IT

Refrigerate at 40°F or below for up to 3 days. Freeze labeled portions for up to 3 months.

SIERRA VIDEO-READY

The double-strain, rapid-cool, and label routine.

Salmon Frame Broth

Fish-forward freezer prep. Garnish declined.

YOU'LL NEED

2 lb plain salmon frames; 6 cleaned chicken or duck feet; about 3 qt cold water.

MAKE IT

- 1 Keep everything cold. Add the plain frames, poultry feet, and water to a stockpot—nothing seasoned.
- 2 Bring to a full boil and verify the poultry tissue reaches 165°F. Reduce to a gentle simmer for 90 minutes.
- 3 Remove and discard every frame, foot, bone, and solid. Never blend or feed the cooked solids.
- 4 Strain through fine mesh, then through a clean fine filter. Discard the batch if any grit or hard fragment remains.
- 5 Portion into shallow covered containers and refrigerate or freeze within two hours.



COOK FIRST

165°F

COLD STORAGE

3 days

KITCHEN NOTE

Poultry feet set the temperature. Bone fragments set the standard: if in doubt, the batch is out.

SERVE IT

Thaw in the fridge and use as a small topper. Not a meal.

COLD-STORE IT

Refrigerate at 40°F or below for up to 3 days. Freeze labeled portions for up to 3 months.

SIERRA VIDEO-READY

Safe sourcing questions, the second strain, and freezer portions.

Keep it plain.

Pumpkin does not need a supplement stack, a wellness promise, or a tiny lab coat.

Pumpkin Liver Bites

The source-folder idea—minus the pharmacy cosplay.

YOU'LL NEED

1 lb beef liver; 1/2 cup 100% plain pumpkin purée; 1 egg; 1 1/2 cups oat flour, plus more if needed.

MAKE IT

- 1 Heat the oven to 350°F. Keep the liver cold and do not rinse it.
- 2 Blend liver, pumpkin, and egg. Stir in oat flour until the batter is thick but spreadable.
- 3 Spread about 1/2 inch thick on a lined rimmed tray. Bake until several thick spots reach 160°F.
- 4 Cool on a clean surface, cut into small squares, and separate the pieces.
- 5 For a firmer bite, return the fully cooked pieces to a low oven; then cool, date, and cold-store.



COOK FIRST

160°F

COLD STORAGE

3 days

KITCHEN NOTE

No herbs. No powders. No claims. Liver, pumpkin, egg, flour—and done.

SERVE IT

Offer as an occasional treat sized to your dog. Supervise.

COLD-STORE IT

Refrigerate at 40°F or below for up to 3 days. Freeze surplus for up to 3 months.

SIERRA VIDEO-READY

The batter texture, thick-spot temperature check, and clean cut.

Pumpkin Freezer Bites

Read the can. Plain pumpkin is the whole point.

YOU'LL NEED

1 can commercially prepared 100% plain pumpkin purée. Not pie filling.

MAKE IT

- 1 Check the label: pumpkin only. No spices, salt, sweetener, or xylitol-containing ingredients.
- 2 Spoon small, dog-appropriate portions into clean silicone molds or onto a lined tray.
- 3 Freeze promptly. Transfer firm portions to a sealed, dated freezer container.
- 4 Thaw each portion in the refrigerator until soft before serving. Do not hand over a rock-hard cube as a chew.
- 5 Discard any thawed portion left at room temperature for more than two hours.



COOK FIRST

Freeze

COLD STORAGE

3 months

KITCHEN NOTE

A short ingredient list is not an incomplete recipe. It is the recipe.

SERVE IT

Thaw soft; offer as a small treat or topper. Not a meal.

COLD-STORE IT

Keep frozen up to 3 months. Once thawed, refrigerate and use within 3 days. Never refreeze a warm portion.

SIERRA VIDEO-READY

Reading the label and building a freezer system that is hard to mess up.

Weird, made less weird.

Weird is not a benefit claim. It is just a description.

LIVER

Soft organ meat. Buy plain, chilled, unseasoned. Cook-first for chips and bites. No nutrient sermon required.

HEARTS

Compact muscle meat. Buy plain and cold. Cook poultry hearts to 165°F, then switch to clean tools.

SALMON SKIN

Start attached to a fillet. Cook the fillet to 145°F first, inspect for bones, then crisp the skin.

SALMON FRAMES

Ask a fish counter for plain, unsmoked frames. Broth input only. Every solid gets discarded.



Good weird has rules.

Some source-folder ideas moved to the guide—or out of the book—because confidence is not the same thing as pretending risk disappeared.

DUCK HEADS + FEET

Broth inputs only in this edition. Reach 165°F, discard every solid, double-strain, and toss the batch if grit remains.

GREEN TRIPE

Strong smell; raw-risk ingredient. Freezing does not sanitize it. No DIY raw freezer-bite recipe here.

TRACHEA + PIG EARS

No DIY chew recipe here. Finished treats still need clean handling, correct sizing, and supervision.

BISON LUNG

Held from Edition One. Sourcing rules and the lack of a lung-specific household method made it a bad place to bluff.

THE BOWL DOES NOT GET EXTRA CREDIT FOR BEING RISKY.

Plain. Cooked-first. Cold-stored. That is plenty interesting for one kitchen.

Not everything needs a powder.

The source folder had bigger ideas. Edition One got better when we stopped trying to squeeze all of them onto a tray.

CALMING STACKS

Chamomile, valerian, rhodiola, L-theanine, hemp, and CBD stayed out. No behavior promises. No home dosing.

GOLDEN EVERYTHING

Turmeric and black pepper stayed out. A bright color is not a reason to write a health claim.

MYSTERY BOOSTERS

Probiotic and kelp dosing stayed out. Ingredient variability is real; this is not the place to guess.

PANTRY BRAVADO

No homemade animal treat is called shelf-stable here. Cold storage is the rule until a recipe is actually validated.

More ingredients do not make a recipe braver. Better decisions do.

— MAKE ONE

The 7-Day Kitchen Dawg Challenge

Do not make all ten. Make one—and keep the proof.

- 1 Pick a card.
- 2 Buy one plain ingredient.
- 3 Clear a clean prep space.
- 4 Make the batch.
- 5 Label + cold-store it.
- 6 Try it as a treat or topper.
- 7 Photograph the tray, freezer bag, or cleanup crew waiting nearby.

NEXT IN THE KITCHEN

Sierra on camera.

This edition is built for future step-by-step videos—without publishing dead links today.

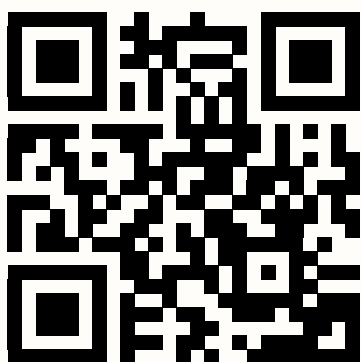
- Slice liver evenly
- Reset clean tools
- Check thickest pieces
- Flake a salmon fillet
- Double-strain broth
- Build a freezer routine

WHEN YOU MAKE ONE: SHARE IT WITH @MY.RAWDAWG



Ready for the whole bowl?

The book handles the extras. Raw Dawg handles dinner.



Bring Raw Dawg home.

Scan for current blends, feeding guidance, Bo's story, and what is happening next in the Raw Dawg kitchen.

[MYRAWDAG.COM](https://myrawdawg.com)

The receipts.

Accessed August 28, 2026. Click a source title in the digital PDF.

- [CDC — About Pet Food Safety](#)
- [FDA — Safe Handling of Pet Food and Treats](#)
- [USDA FSIS — Safe Minimum Internal Temperature Chart](#)
- [USDA FSIS — How to Make Meat or Poultry Jerky](#)
- [USDA FSIS — Leftovers and Food Safety](#)
- [USDA FSIS — Washing Food and Cross-Contamination](#)
- [FDA — Potentially Dangerous Items for Your Pet](#)

GENERAL INFORMATION — NOT VETERINARY OR NUTRITION ADVICE

These recipes are occasional treats and toppers, not replacements for regular food. Ask your veterinarian whether an ingredient, texture, and portion suit your dog, especially with sensitivities, health conditions, or a history of swallowing treats whole. Raw animal ingredients can carry harmful germs. Follow each cooking temperature, handling step, and storage limit; do not substitute raw, frozen-raw, freeze-dried-raw, or dehydrated-raw ingredients for the fully cooked methods. Use a working food thermometer. Appliance time and ingredient thickness vary.

BROTH + STORAGE NOTE

Never feed the heads, feet, frames, bones, or solids used for broth. Supervise every chew-like treat. Contact a veterinarian immediately for choking, breathing distress, or another concerning reaction. Storage windows are conservative editorial caps based on general government guidance—not recipe-specific shelf-life validation. This home-kitchen guide does not describe or validate Raw Dawg's commercial manufacturing or pathogen controls.

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Not every dog-food book needs to be a lecture.

Ten cooked-first kitchen projects. Plain ingredients. Clear temperatures. Cold storage. Enough confidence to try the weird stuff without pretending risk is a personality trait.



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