

A few intrepid canine culinary explorers posted on Instagram, just for fun—and when we stumbled onto their accounts, this cookbook was born. Now, dogs are hungry for more. Post your creation and tag @WestPawUS.



KISS ME I'M ARF-ISH

This light, bright, minty kiss of a treat bursts with breath-freshening flavors from the herb garden to sweeten up St. Patrick's Day smooches (whether you're Irish, Arf-ish, or something else). Sometimes, it's easy being green.

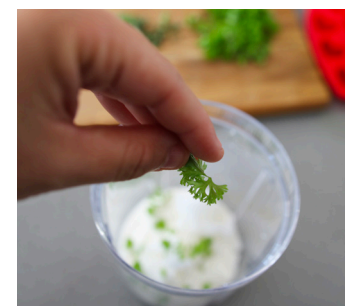
INGREDIENTS & MATERIALS

- 3 - 4 sprigs of fresh parsley (finely chopped)
- 2 - 3 basil leaves (finely chopped)
- 2 - 3 mint leaves (finely chopped)
- 4 Tbsp Plain Yogurt
- 1 Tbsp Coconut Oil
- 1/2 C raw dog food or meat blend
- 3 - 4 dehydrated pears (sugar-free)
- Silicone ice cube mold
- Large or small Toppl®

DIRECTIONS

1. Harvest your herb garden (or raid your fridge for leftover snips like we did.)
2. Mix 4 tablespoons of plain yogurt with 1 tablespoon of coconut oil in a small bowl.
3. Fill molds with yogurt-coconut mixture and put in the freezer for about 30 minutes.
4. Fill the Toppl with raw meat blend, then add the frozen molds.
5. Top with slices of dehydrated pears.
6. Serve with a Guinness (for you, obvs.)

📷 Tag us @WestPawUS.



POOCH BOOST!



Fresh parsley is packed with Vitamin A, Vitamin C, folic acid, and antioxidants—plus it can calm itchiness and freshen up those chompers.