



# ONE OF THE SIMPLEST WAYS TO ENHANCE YOUR DOG'S DIET

*Easy to prepare, stores frozen for months.*

## WHY BONE BROTH?

- This nutritional powerhouse is loaded with minerals such as calcium, magnesium, potassium, and phosphorus.
- Bone broth is also rich in protein and gelatin so it's great for joint health and faster recovery from injuries and wounds.
- The amino acids in bone broth also promote healthy digestion, reduce acid reflux and aid leaky gut, IBD and other digestive diseases.
- Last but not least, it's a strong anti-inflammatory.

## INGREDIENTS

- Organic bones
- Distilled water
- Raw apple cider vinegar

## PROCEDURE

- 01** Cover the bottom of your slow cooker with bones (organic if possible).
- 02** Add enough water to cover the bones.
- 03** Add 1 - 2 tablespoons of apple cider vinegar, depending on the quantity of broth you're making.
- 04** Cook on high for 2 hours, then reduce to low for another 24 - 46 hours.
- 05** Strain the bones, then use a fat separating jug to fill storage containers.

## TIPS

- Introduce gradually.
- Keeps 3-4 days refrigerated.
- Transfer to mason jars and freeze for up to 3 months.
- Adding feet, marrow bones or tendons will help create a broth that is jellied.