

Red Salmon Treats



- 1 large Can Pink Salmon (undrained)
- 2 Eggs
- 1 1/4 cups Bob Evans Whole Ground Wheat Flour
- 1 tbs. Garlic Powder (optional)

Mix Eggs and Salmon in a bowl until well Blended using a Mixer or Blender. Add Garlic if you Choose, then add Flour 1/4 cup at a Time.

Grease 9x13 inch pan and mark it off to use only up to 11 inches. They don't make 9x11 pans any more.

Press dough into 9x11 pan and Bake at 350° for 40 minutes.

Cool and Remove from Pan. Cut into 64 - 1 inch pieces. Store in refrigerator or freezer. They Keep Better if Kept Cold.