

1 cup beef broth
1 cup crumbled cooked hamburger
4 tablespoons bacon fat
4 to 6 slices bacon, well cooked and crumbled
1 large egg
4 cups all-purpose flour
 $\frac{1}{2}$ cup nonfat dry milk
 $\frac{3}{4}$ teaspoon baking powder
 $\frac{1}{2}$ cup warm water
1 cup cornmeal, for rolling out treats

1. Preheat the oven to 350 degrees.
2. Mix the first five ingredients until well combined. Stir in the flour, powdered milk, and baking powder.
3. Add the warm water slowly, up to $\frac{1}{2}$ cup, until a ball of dough forms. (The entire $\frac{1}{2}$ cup of water may not be needed.) The dough may be a bit sticky.
4. Knead the dough until all the ingredients are well mixed.
5. Put the cornmeal on a breadboard, place the dough on it, and flatten the dough with your hands. If it's sticky, turn it over in the cornmeal a couple times. With a rolling pin, roll the dough out to slightly over $\frac{1}{4}$ inch thick.