

# Ooh, la, la, Oysters!

Source: Liz Palika

## Ingredients:

1 (3.75-oz.) can oysters  
6 baby carrots  
2 Tbs. tomato paste  
1 large egg  
1/3 cup plain, unseasoned bread  
crumbs  
2 tsp. brewer's yeast

## Directions:

1. Preheat the oven to 350 degrees.
2. Place the oysters, carrots and tomato paste in a food processor or blender; puree until they form a smooth paste.
3. In a mixing bowl, combine the pureed mixture and the remaining ingredients, mixing well.
4. Drop by 1/2 teaspoonful onto a greased cookie sheet.
5. Bake for 8 to 12 minutes or until the bottoms of the treats are golden brown.
6. Flip the treats and bake for another five minutes or until both sides are golden brown.
7. Remove from the oven, let cool thoroughly and store in an airtight container in the refrigerator.