

## Beef Liver Bait

1. Defrost approximately one pound of thinly sliced beef liver.
2. Spread the liver slices apart and lightly sprinkle each side of each slice with garlic powder (not garlic salt).
3. Place in a microwave and nuke the meat for 2:22 (min:sec).
4. Turn the slices over and nuke for 99 seconds.
5. Repeatedly turn the slices over and nuke for a slightly lesser amount of time, until the liver is cooked (still moist on the inside, but slightly caramelized on the outside).
6. Allow to cool to room temperature.
7. Break up or cut up the liver.
8. Serve to your favorite pooch(es).