

Bob Church's Chicken Gravy Recipe

Drs. Foster & Smith Educational Staff



- 1 whole roasting chicken (cut into pieces to fit in the blender; do not remove skin, fat, bones or giblets -small pieces puree better)
- 1 Tablespoon olive oil
- 1 Tablespoon [FerreTone](#) (or whatever vitamin supplement you use)
- 1 Cup [ferret](#), mink or high-grade cat kibble
- 2 Tablespoons fine bran OR whole oats OR Metamucil
- 1 Tube [Nutri-Cal](#)
- 3 or 4 eggshells
- 4 Tablespoons honey
- 1 Cup fat trimmings (uncooked; I save trimmed fat for just this purpose)

Puree the chicken with the fat, kibble and eggshells; add water until you make a thin gravy. Pour the mix into a pot and cook for 30 minutes, or until it has the consistency of cream or thick gravy. Add the rest of the ingredients and mix well. Now, here's the hard part. Put one cup of chicken gravy into a plastic bag, push out the air, and set aside. Repeat this process until all the gravy has been portioned out, then dump the plastic bags into a container to store in the freezer. Ha! Not hard at all, especially after all the grinding has been done.

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NOTE:

These chicken gravy and duck soup recipes have been submitted by ferret owners like you. They are not endorsed by Doctors Foster and Smith. If your ferret is ill or you have any questions or health concerns about your ferret, please seek medical attention. In addition, always consult your veterinarian before giving your ferret a new food.