



IRON WILL RAW bone broth



Bone Broth is a healthy addition for most pets and enhances flavour which can often sway the will of a picky eater. It boosts hydration and provides a healthy dose of trace minerals. Bone Broth contains a significant amount of protein, specifically collagen which is a good source of non-essential amino acids like Glycine, Proline and Alanine¹.

By adding 2 tbsp of North Hound Life Golden Turmeric Super Blend into the cooled broth, the active ingredient Curcumin may help to support a healthy immune system.

OPTIONAL

Include Additional Nutrients to the Iron Will Raw Beef Marrow Bone Broth Recipe:

Parsley • Celery • Squash • Ginger • Carrots • Pumpkin



BEEF MARROW BONE BROTH *recipe*

Prepare with a stock pot, slow cooker or pressure cooker.



INGREDIENTS

- 3 - 4 lb Iron Will Raw Beef Marrow Bones (Size Medium - approximately 2 packages)**
- 2 tbsp Organic Apple Cider Vinegar or Lemon Juice
- 8 - 10 cups Filtered Water

DIRECTIONS

- 1 Add Iron Will Raw Beef Marrow Bones and Organic Apple Cider Vinegar to a large stock pot. Completely cover bones with cold filtered Water. Add additional Water, as needed throughout cooking, to keep the bones covered.
- 2 Bring to a boil. Once reached, slightly cover with the lid and simmer on low heat for 8 to 12 hours.
(Pressure Cooker: 2 hours on high pressure with natural release)
- 3 Strain the Iron Will Raw Beef Marrow Bone Broth with a sieve to remove the bones.
- 4 Pour the Iron Will Raw Beef Marrow Bone Broth into glass containers to allow it to cool.
Optional: Mix 2 tbsp of North Hound Life Golden Turmeric Super Blend powder into your cooled broth.
- 5 Place cooled Iron Will Raw Beef Marrow Bone Broth into the refrigerator to solidify over night.
- 6 Take out from refrigerator. Remove the fat cap from ontop of the broth and discarded before you feed it to your pet.
- 7 Store your Iron Will Raw Beef Marrow Bone Broth in glass containers in refrigerator for 3 - 5 days.
Or reheat the Iron Will Raw Beef Marrow Bone Broth and pour it into a Silicone Mold for easy portioning and freeze for up to 6 months.

***Feeling adventurous? Substitute 1 lb Iron Will Raw Beef Marrow Bones for 1 lb Iron Will Raw Cornish Hen Feet. Be sure to remove and discard the feet after cooking.*

¹. Source: <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC1367617/?page=2>

* Items like carrots and squash can be added at the beginning of the cooking process whereas more fragile items like parsley can be added during the last half of the cooking time.
Photo of Frozen Broth Bones: @jaxson_thegolden