



**ANIMAL CARE CENTER  
AT  
STONEBRIDGE RANCH**

ACCStonebridgeRanch.com

**Teleah Grand DVM, CVA, CFT**  
972-540-2220

**Beef, Liver and Mushroom Cancer Stew**

<b>1-1 ½ lbs</b>	<b>Beef Roast (diced)</b>
<b>1lb</b>	<b>Chicken Livers</b>
<b>1 cup</b>	<b>Dried Seaweed</b>
<b>4oz</b>	<b>Dried Shitake Mushrooms (can substitute 4 cups white or portabella, cubed)</b>
<b>2 medium</b>	<b>Sweet Potatoes, cubed</b>
<b>2cup</b>	<b>Spinach, fresh</b>
<b>2cup</b>	<b>Kale, fresh</b>
<b>2cup</b>	<b>Summer Squash, cubed (can substitute 2 cups daikon radish)</b>
<b>3cloves</b>	<b>Garlic, minced</b>

**147 Calories per cup – feed 1 cup per 10-15 lbs**

**The fresh vegetables only need a rough chop when cubing. Do not peel vegetables but remove root ends.**

**Add proteins to 8.5 quart crock pot. Add dried seaweed and mushrooms. Add sweet potato. Add squash. Add garlic, salt, pepper and any other herbs. Add water to cover to about ½ inch from top of pot. Put in Kale and spinach (Spinach will shrink, OK to overfill slightly). Cover and cook 8-10 hours on low setting.**

**When done add 3tsp Animal Essential Seaweed Calcium or 6 tsp dried crushed egg shells (finely crushed) and mix well. Add more water if too thick.**

**Balanced Ca:PO4 ratio**