



## Ontario Beekeepers' Association Technology-Transfer Program

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# Homemade Protein Supplement Recipe

## Makes 150lbs

Following Preparation Directions Below

### Dry Ingredients

100lbs Granulated Sugar

25lbs Brewer's Yeast (48% protein)

12lbs Dried Whole Egg (48% protein)

### Wet Ingredients

5 litres Water (add more if needed to get proper consistency, should be malleable but not runny)

3 cups Vegetable Oil (high quality is best to preserve consistency, can dry out with watery oil)

3 cups Lemon Juice (for palatability)

### Preparation:

Combine dry ingredients thoroughly (TTP used a sheet of plywood and a shovel)

Add 4L of Water, 1 litre at a time, continually mixing the ingredients.

Add Vegetable Oil and Lemon Juice with the last litre of water.

Important! Add more water if necessary to obtain proper consistency.

The mixture should be malleable, but not runny (should not ooze).

Using 15" x 15" square piece of waxed paper, weigh out 1lb of mixture and flatten to make each patty.

## For Smaller portions: Makes 1lb

Granulated Sugar: 300g - 1.5cups

Brewer's Yeast: 76g - ½ cup (a little heaped)

Egg Powder: 36g - ½ cup (loosely packed)

Water: 33ml - 2tbsp+ ½ tsp

Vegetable Oil: 5ml - 1 tsp

Lemon Juice: 5ml - 1 tsp



### Preparation:

Combine dry ingredients thoroughly (a mixing bowl works well)

Mix Vegetable Oil and Lemon Juice with the 1 tbsp of water. **Set aside.**

Add remaining water to dry ingredients. Stir to dissolve.

Mix in the set aside oil, lemon juice and water mixture.

Important! Add more water if necessary to obtain proper consistency, but do so sparingly!

The mixture should be malleable, but not runny (should not ooze).

Using 15" x 15" square piece of waxed paper, place mixture and flatten.