



Food Gifts

FROM YOUR

Kitchen

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Food Gifts from Your Kitchen

Fun to Make - Fun to Give

Have more fun during the holidays this year by personalizing your gifts. Gather the family or enlist your friends and put together a selection of attractive food gifts from your kitchen.

A gift from the kitchen is twice blessed; it gives pleasure to the giver as well as to the receiver.

Many holidays are so commercialized that much of the true meaning of the holiday has been lost. While it is nice to give money or fancy gifts, no gift is more appreciated than those that are homemade or handmade. Those are the special gifts that come from the heart and take extra time and thought. Gifts created in your kitchen are a special way to share a little of yourself.

Food Gift Ideas

A gift from the kitchen does not need to be elaborate or be made of costly ingredients. It should be a bit out of the ordinary and something the receiver is not likely to make.

Try to match the gift of food to the food likes of the person who will receive it. When thinking about what you might give as a gift, think about something:

- You enjoy making
- You and your children or grandchildren could make together
- The recipient would not make for themselves
- That is your specialty



Presenting the Gift

The way the gift is presented can be almost as important as the food itself. In some cases it is nice to use a container that will be used after the food in or on it has disappeared. Flea markets and yard sales are great places to shop for these kinds of giveaway containers. Here are a few suggestions:

- A loaf of bread tied to a cutting board accompanied by a bread knife
- Tea or coffee blend in a bright canister or in a tea or coffee cup
- Jams, jellies, and other spreads in a reusable container with a spoon or spreader attached.
- Anything wrapped in a tea towel.
- Cookies in a flowerpot lined with plastic wrap instead of a cookie jar
- Unusually shaped cookies packed with their cutter
- A myriad of shaped jars, cruets, and bottles are readily available and relatively inexpensive to add to the presentation of your gift from the kitchen
- Metal tins are available in many shapes, colors, patterns and sizes. Line with a nonreactive colored tissue paper before loading it with goodies. Moist foods should also be wrapped in cellophane or plastic wrap.

- Gift bags are inexpensive. Most are plastic coated, making them a good choice for moist foods. You can easily make a “peek” window in these pretty bags by cutting out a square or shape from the side of the bag and gluing or taping cellophane or plastic wrap to cover the opening. Staple bags shut, tack on a bow. Or, line with pretty tissue paper, allowing the paper to peek out the top. You can also decorate your own bags for that added personal touch.
- Over-sized coffee mugs and soup mugs make good reusable containers for food gifts. Fill a bit overflowing the brim. Place on the center of a large piece of colored cellophane, gather the ends at the top and secure with a ribbon.
- Baskets are always a favorite. You can decorate them with paint or line with a pretty linen napkin. Create gift baskets that have a central theme. Some ideas include:
 - “Breakfast Basket” Make your favorite quick bread, wrap it in cellophane and tie with a pretty ribbon. Include a jar of homemade jam.
 - “Movie Night Basket” Make flavored popcorn and package it in nice bags with ribbons. Then add a couple of boxes of your favorite movie theater candy and a gift card for a free movie.
 - “Sugar Cookie Basket” Make your own vanilla sugar and place in a pretty jar. Include your favorite recipe for sugar cookies, some cookie cutters and some cookie decorating supplies (sprinkles, colored sugar, etc.).
- Pick up orphan plates and platters at yard sales, flea markets, thrift store, or store bargain bins to use for giving cookies and cakes.
- Save empty potato chip cans (such as Pringles). Wash insides and let them dry thoroughly. Use decorative contact paper or glue on gift-wrapping paper to cover the outside of the can. Stack cookies or fill with spiced nuts or candies, seal, and top with a fancy bow.
- Miniature kitchen tools are cute, functional, and make great package decorations such as mini egg whisks.
- Lidded clear plastic containers even come in colors and can be used to hold various food items from snack mixes, to cookies, to candy. Dress them up by gluing a fabric or paper skirt around the bottom and coordinating insert into the outer indentation of the lid. A bow on top completes the package.
- Make a holiday food gift on a dressed up platter, tray or framed mirror.
- Purchase special decorated gift boxes, bags and other decorated containers for a quick and easy package for your favorite homemade goodies.
- Foil pans have the benefit of being portable and disposable and perfect to put holiday goodies in. Add some ribbon or bows and you have a quick and easy gift.
- Remember anything goes! Containers can include cookie jars, soup pots, bowls, cake pan, pie plate, pottery bowls, mugs, parfait glasses and more.
- You do not have to make every item in your basket or gift container. Example: make a gift basket with store-bought tea, local honey, cloth napkin, mugs, jam pot, silver spoon and a jar of your homemade jam.
- Purchase pretty labels or make your own to clearly mark your gift with contents, usage and a recommended shelf life.



Food Gift Ideas

Spiced Nuts	Cashew or Peanut Brittle	
Dried Soup Mix	Homemade Infused Vinegar	Dried Herb Mixes
Homemade Granola Mix	Homemade Mustards	Homemade Vanilla Extract
Cookies	Homemade Wine	Chai Tea Mix in a Jar
Homemade Cocoa Mix	Chocolate Truffles	Canned Salsa or other Home Canned Goods
Jam	Homemade Dog Biscuits	A Handmade Cookbook of Family Recipes
Pickles	Fruitcake	A Homemade BBQ Rub
Homemade Chutney	Fudge	Biscotti
Homemade "Family Secret Pancake Mix" This will work well for any baking mix including quick bread mixes. Give in a jar.	Infused "Flavored" Sugars, Such as Vanilla Sugar and Cardamom Sugar.	Flavored Salts (Rosemary Salt), No Salt Added Seasoning Mix

Gifts in a Jar

Most gifts in a jar can be made up to six weeks in advance-just be sure your containers are airtight, well sealed, and stored in a cool place. You will have to watch the expiration dates for gifts that include ingredients such as nuts, as they can develop off flavors if stored too long.

Tips for assembling foods in jars:

1. Choose the right size of container, and make sure it has a tight-fitting lid to prevent spillage.

Most recipes call for a 1-pint or 1-quart jar. Remember that wide-mouth jars are easier to fill and pack down.

You can save containers of these sizes throughout the year. Or, if you want to use more creative containers, visit the local stores. Be sure to wash all containers thoroughly before using them for food gifts.

2. To make sure the final recipe works, measure the ingredients accurately, and make sure any ingredients that need to be combined are well blended.
3. To more easily fill the jars with no mess, transfer ingredients using a 1/4 cup measure or a wide mouth funnel. You can also cut a hole in the bottom of a #2 coffee filter to create your own funnel.



4. To make sure that all the ingredients fit in the jar, pack each layer down before adding the next layer. If a recipe calls for layers to be packed down “firmly”, use a flat-bottomed glass, a tall spice jar, or a long-handled ladle, or the squeezable bulb section of a turkey baste to press down the ingredients. If a jar only needs to be packed lightly, you can tap the jar on the table to settle the layer before adding the next one. Before adding the next ingredient, wipe the inside of the jar with a dry paper towel to achieve a clean, professional appearance.

5. For recipes that include bagged ingredients, use a resealable plastic food storage bag. Be sure to press out all the extra air before sealing the bag so it will fit the jar.

6. Most recipes suggest a layering order, but you can add the ingredients in any order you like. In general, “powdery” ingredients, such as flour, cocoa, or powdered sugar, should be placed on the bottom of the jar, so they don't coat other ingredients.

Packed down correctly, these layers won't mix together.

To keep your layers as neat as possible, just remember to avoid placing powdery or granular ingredients - flour and sugar, for instance-above a product such as chocolate chips, nuts, or raisins. The chips, etc have space between the individual pieces which will allow the powdery substance to sift in. Instead, try to pack these goodies at the top of the jar, or place an ingredient such as brown sugar above them. The moist sugar will form a “seal” preventing the layers from blending together.

Finally, ingredients consisting of larger pieces, such as oats, candies, cereals, or dried fruit, should be placed on top of the other ingredients. Seal the jar tightly, so the contents don't shift.

7. If you're planning to make more than one jar of the same recipe, complete one first so you know how firmly to pack the ingredients so they fit.

8. Prepare the gift tag. Your gift tag should provide all the important information that the recipient of the jar will need to turn the mix into a homemade treat. Include the name of the recipe, yield, list of ingredients that must be added to the mix, and the baking instructions.

You can write out all the information by hand on a sturdy piece of paper-a three-by-four-inch size is usually adequate. If you have a computer, the options are even greater.

Use hole punch to make a hole in the tag, then insert a piece of ribbon or raffia. Use at least 18 inches to make sure you have enough to go around the jar top.



9. If you are using canning jars that have a separate inner lid, you can place a decorative piece of fabric over the jar before securing it with the outer ring. If your jar has a one-piece lid, attach a piece of fabric or tissue paper with double sided tape.

For a wide mouth jar, your fabric or tissue paper should be 7-8 inches across-trace a circle using a salad plate. Cut the fabric with regular fabric scissors or pinking shears. Pint-size jars require a circle 6 inches across.

When choosing your fabric, be creative. A square of denim, burlap, or calico would create a country look. A red-and-green fabric would be perfect for Christmas.

Select a tie that compliments your fabric. A length of sisal twine or yarn would make an appropriate tie for your calico square or a slender gold or silver ribbon would complete your holiday gift.

A forty-eight inch length will allow you to securely attach the fabric, as well as your tag, to the jar.

10. If you like, you can attach an additional gift to the jar, such as a wooden spoon or spatula, and oven hot pad, or a set of measuring spoons or cups. Use your imagination and have fun.

Bag Meals

Have everything you need to prepare a complete meal in a bag. This would include: canned meats, vegetables, spices, canned fruits, pasta, rice etc. Place all dry or loose ingredients such as rice or spices in resealable sandwich or snack bags. The ingredients then go into a bag with handles. A square-bottomed 8 inch by 5 inch by 10 inch bag works great.

On the outside of the bag, place the recipe inside a plastic CD sleeve or one with a clear window. Also write the expiration date the outside of the bag.

Most bag meals are ready in 20 minutes or less, start to finish. These are great for gift giving or to have ready to prepare meals for your family at home.

Bag meals offer a sense of security when you know that you'll always have all the ingredients for your meals in case of a disaster or hard economic times.

Master Mixes

Our busy lifestyles have created a major trend toward the use of time-saving convenience foods, and mixes are the popular choice for many. Creative gift-giving is one of the most popular uses of homemade mixes.

With your own mixes you save almost three-fourths the time you spend preparing food. This is because you prepare several meals at one time.

Homemade mixes cost less than half the cost of commercial mixes. Save even more by watching for specials on items such as flour, sugar, and shortening.

For maximum freshness, store dry mixes in airtight containers in a cool, dry and dark place.

On each container, write the name of the mix and the date by which it should be used. Also include the amount of mix in each container.



Cherry Crumb Cake Mix

1 1/3	cup	sugar	1	tsp	salt
3/4	cup	quick oats	2	cups	flour
1	Tablespoon	baking powder			

- 1 Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer into place before adding the next ingredient.
- 2 Attach a gift tab with the mixing and baking instructions.

Cherry Crumb Cake

1	jar	Cherry Crumb Cake Mix	2		eggs
3/4	cup	butter or margarine, cold	1	(25 oz.)	can cherry pie filling

Preheat oven to 350°F. Empty contents of jar into a mixing bowl, stirring to combine. Cut butter into dry mixture until fine and crumbly. Add eggs and mix with a fork until combined but still crumbly in texture. Press half of the crumb mixture into a greased 9x13 inch pan. Top with cherry pie filling. Sprinkle remaining crumb mixture on top. Bake for 35 to 40 minutes.

German Apple Cake Mix

1 3/4	cup	sugar	2 1/4	tsp	baking powder
1 1/4	cup	chopped walnuts	1/2	tsp	salt
1 1/4	cup	flour			

- 1 Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer into place before adding the next ingredient.
- 2 Attach a gift tag with the mixing and baking instructions.

German Apple Cake

1	jar	German Apple Cake Mix	1 1/2	tsp	vanilla
5		eggs	3		tart apples, cored, peeled and sliced
1/2	cup	vegetable oil			

Preheat oven to 375°F. Empty contents of jar into a large mixing bowl, stirring to combine. Add eggs, oil and vanilla and mix well. Stir in chopped apples. Transfer batter to two greased 9 inch round pans or a 9x13 inch pan. Bake for 25 to 30 minutes in round pans or 35 to 40 minutes in 9x13 inch pan.

Peach Cobbler Mix

3/4	cup	sugar	2	tsp	baking powder
3/4	cup	sliced almonds or pecans, toasted*	1	tsp	baking soda
2 2/3	cup	flour			

- 1 Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer into place before adding the next ingredient.
- 2 Attach a gift tag with the mixing and baking instructions.
- 3 *To toast, place nuts in a single layer on a baking sheet. Bake at 350°F for approximately 10 minutes or until nuts are golden brown.
- 4 *At times it may seem impossible to make all of the jar ingredients fit, but with persistence, they do all fit*.

Peach Cobbler

1	jar	Peach Cobbler Mix	3/4	cup	butter or margarine, cold
8	ripe	peaches, sliced (may use frozen, approximately. 8 cups)	1	cup	sour cream
2/3	cup	sugar	3/4	cup	whole milk or cream

Preheat oven to 350°F. Spread peach slices evenly over the bottom of a greased 7x11 inch pan. Sprinkle sugar over the top. Empty contents of jar into a mixing bowl, stirring to combine. Cut butter into dry ingredients. Make a well in the center and add sour cream and milk. Stir to combine then knead against the sides of the bowl 5 to 10 times. Transfer to a floured surface and roll out to 1/4 to 1/2" thickness. Cut dough into circles or squares and place over sliced peaches. Bake for 50 to 55 minutes.

Blueberry Cobbler Mix

2/3	cup	sugar	1 1/2	tsp	salt
3/4	cup	yellow cornmeal	2 2/3	cup	flour
1	Tablespoon	baking powder			

- 1 Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer into place before adding the next ingredient.
- 2 Attach a gift tag with the mixing and baking instructions.

Blueberry Cobbler

1	jar	Blueberry Cobbler Mix	2	tsp	lemon zest
4	pints	fresh or frozen blueberries	3/4	can	butter or margarine, cold
1	cup	sugar	1 1/4	cup	whole milk or cream
1/4	cup	cornstarch			

Preheat oven to 375°F. In a mixing bowl, combine blueberries, sugar, cornstarch and lemon zest. Transfer blueberry mixture to a greased 7x11 inch pan. In another bowl, cut butter into Blueberry Cobbler Mix. Make a well in the center and pour in milk. Stir until combined then knead dough against the sides of the bowl by hand 5 to 10 times. Transfer to a floured surface and roll to 1/4 to 1/2 inch thickness. Cut dough into circles or squares and place over blueberry mixture. Bake for 50 to 55 minutes.

M & M Cookie Mix

1	cup	M & M candies	1/2	tsp	baking powder
2	cups	all-purpose flour	1 1/4	cup	sugar
1/2	tsp	baking soda			

- 1 Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient.
- 2 Attach a gift tag with the mixing and baking directions.
- 3 *For a different look, place a small amount of stuffing under a fabric cover before attaching to "puff" the top.*

M & M Cookies

1	jar	M & M Cookie Mix	2	eggs, slightly beaten
3/4	cup	butter or margarine, softened	1	tsp vanilla

Preheat the oven to 375°F. In a large bowl, cream the butter, eggs and vanilla. Add the M & M Cookie Mix and stir until the mixture is well blended. Drop by rounded tablespoonfuls onto greased cookie sheet. Bake for 10 to 12 minutes. Transfer to wire racks to cool.

Triple Chocolate Chip Cookie Mix

1/2	cup	chopped pecans	1/2	tsp	baking soda
1/2	cup	chocolate chips	1/4	tsp	salt
1/2	cup	white chocolate chips	2 T + 2 tsp		cocoa powder (clean inside of jar with a paper towel after this layer.)
1/3	cup	brown sugar			
6	Tablespoons	sugar	1 1/4	cup	all purpose-flour

- 1 Layer the ingredient sin the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient.
- 2 Attach a gift tag with the mixing and baking directions.

Triple Chocolate Chip Cookies

1	jar	Triple Chocolate Chip Cookie Mix	1	Tablespoon	milk
1/2	cup	butter or margarine, softened	1	tsp	vanilla
2		eggs, slightly beaten			

Preheat the oven to 350°F. In a large bowl, cream the butter, eggs, milk and vanilla. Add the Triple Chocolate Chip Cookie Mix and stir until the mixture is well blended. Drop by rounded tablespoonfuls onto greased cookie sheet. Bake for 8 to 10 minutes. Transfer to wire racks to cool.

Yield: 3 to 4 dozen

Pecan Cookie Mix

3/4 cup	old-fashioned oats	3/4 cup	all-purpose flour
1/4 cup	brown sugar	1/2 tsp	baking soda
1/2 cup	chopped pecans	1/2 tsp	baking powder
1/4 cup	brown sugar	1/2 cup	sugar
1 cup	crisped rice cereal		

- 1 Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient.
- 2 Attach a gift tag with the mixing and baking directions.

Pecan Cookies

1 jar	Pecan Cookie Mix	2	eggs, slightly beaten
1/2 cup	butter or margarine, softened	1 tsp	vanilla

Preheat the oven to 350°F. In a large bowl, cream the butter, eggs and vanilla. Add the Pecan Cookie Mix and stir until the mixture is well blended. Drop by rounded tablespoonfuls onto greased cookie sheet. Bake for 10 to 12 minutes. Transfer to wire racks to cool.

Yield: 3 to 4 dozen cookies

Cowgirl Cookie Mix

1 1/3 cups	all-purpose flour	3/4 cup	M & M's (use pink for a girl)
1 teaspoon	baking powder	3/4 cup	semi-sweet chocolate chips
1 teaspoon	baking soda	1/2 cup	brown sugar, packed
1/4 teaspoon	salt	1/2 cup	white sugar
1 cup	cooking oats	1/3 to 1/2 cup	chopped pecans

- 1 Layer the ingredients in a 1 quart jar in the order listed above.
- 2 *Change the color of the M & M's to make Cowboy Cookies

Cowgirl Cookies

1 quart	jar of Cowgirl Cookie Mix	1/2 cup	butter, melted
1	slightly beaten egg	1 teaspoon	vanilla

- 1 Mix wet ingredients into dry ingredients. Use the back of a large spoon to work it all together. You may even need to use your hands to get everything incorporated.
- 2 Roll the cookie dough into 1 1/2 inch balls, place on a parchment covered baking sheet and bake for about 10 minutes at 350 degrees F. Makes about 2 dozen cookies.

Christmas Cookies in a Jar

1/3 cup	sugar	1 cup	quick-cooking oats
1/3 cup	packed brown sugar	1 cup	dried cranberries
3/4 cup	all-purpose flour	1 cup	vanilla or white chips
1/2 teaspoon	baking powder		Additional Ingredients
1/8 teaspoon	baking soda	1/2 cup	butter, melted
1/8 teaspoon	Salt	1 teaspoon	vanilla extract
		1	egg

- 1 In a 1-quart jar, layer the sugar and brown sugar, packing well between each layer. Combine the flour, baking powder, baking soda and salt; spoon into jar. Top with oats, cranberries and chips. Cover and store in a cool dry place for up to 6 months.
- 2 To prepare cookies: Pour cookie mix into a large bowl; stir to combine. Beat in butter, egg and vanilla. Cover and refrigerate for 30 minutes.
- 3 Drop by the tablespoonfuls 2 inches apart onto ungreased baking sheets.
- 4 Bake at 375° for 8-10 minutes or until browned. Remove to wire racks to cool. Yield: 3 dozen.

Servings: 18

Cooking Times

Preparation Time: 15 minutes

Nutrition Facts

Nutrition (per serving): 188 calories, 0 calories from fat, 9g total fat, 27mg cholesterol, 102mg sodium, 26g carbohydrates, 1g fiber, 2g protein.

Source

Web Page: <http://www.tasteofhome.com>

Oatmeal Chip Cookie Mix

1 1/4 cups	quick-cooking oats	1/4 cup	flaked coconut
1 cup	all-purpose flour	1/2 cup	packed brown sugar
1/2 teaspoon	baking powder	1/2 cup	sugar
1/2 teaspoon	baking soda		Additional Ingredients:
1/4 teaspoon	salt	1/2 cup	butter, softened
3/4 cup	milk chocolate chips	1	egg
1/3 cup	vanilla or white chips	1/2 teaspoon	vanilla extract
1/2 cup	slivered almonds		

- 1 Place oats in a food processor; cover and pulse until fine; set aside. In a bowl, combine the flour, baking powder, baking soda and salt.
- 2 In a 1-qt glass jar, layer the oats, flour mixture, chips, almonds, coconut, brown sugar and sugar, packing well between each layer. Cover and store in a cool dry place for up to 6 months. Yield: 1 batch (about 4 cups total).
- 3 To prepare cookies: In a large bowl, cream butter until light and fluffy. Beat in egg and vanilla. Add cookie mix and mix well (mixture will be dry). Drop by rounded tablespoonfuls 2 inches apart onto ungreased baking sheets. Bake at 375° for 10-15 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks. Yield: 2 1/2 dozen.

Servings: 15

Cooking Times

Preparation Time: 20 minutes

Cooking Time: 10 minutes

Nutrition Facts

Nutrition (per serving): 260 calories, 0 calories from fat, 13g total fat, 33mg cholesterol, 178mg sodium, 33g carbohydrates, 2g fiber, 4g protein.

Source

Web Page: <http://www.tasteofhome.com>

Dried Blueberry Muffins

		Quart-size Jar Ingredients			Additional Ingredients
2 1/2	cups	all-purpose flour	1	cup	buttermilk
1	cup	dried blueberries	1/2	cup	melted butter
1/2	cup	sugar	2		eggs
2 1/2	teaspoons	baking powder	1	teaspoon	vanilla extract
1/2	teaspoon	baking soda			
1/4	teaspoon	salt			

- 1 Wash and thoroughly dry a 1-quart wide mouth canning jar.
- 2 Layer the ingredients in the jar as shown above, pressing firmly with a flat-bottomed object, such as a tart tamper or the bottom of a narrow glass, after each addition. Make the layers as level as possible.
- 3 Secure the lid, and decorate as desired. Attach the instructions for making the muffins found below.
- 4 Preheat the oven to 375°F.
- 5 Place all of the jar ingredients in a medium-sized bowl, and stir until well combined. Set aside.
- 6 Place the buttermilk, butter, eggs, and vanilla extract in a large bowl, and blend well with a whisk, a fork, or an electric mixer set on low speed.
- 7 Add the dry ingredients to the buttermilk mixture, and stir with a wooden spoon just until mixed. Do not over stir.
- 8 Spoon the batter into greased or papered muffin tins, filling each cup about two-thirds full.
- 9 Bake for 15 to 18 minutes, or until a toothpick inserted in the center of a muffin comes out clean. Allow to cool for 10 minutes in the tin. Then remove the muffins and cool completely on a wire rack.
- 10 Serve immediately, or store in an airtight container for up to 1 week.

Yield: 20

Source

Source: The Mason Jar Dessert Cookbook

Double Chocolate Walnut Bread Mix

2 3/4	cups	all-purpose flour	3	tablespoons	unsweetened cocoa powder
2 1/2	teaspoons	baking powder	1	cup	granulated sugar
2	teaspoons	baking soda	1/2	cup	chocolate chips
1	teaspoon	salt	1/2	cup	chopped walnuts*

- 1 Combine flour, baking powder, baking soda and salt in medium bowl; stir well. Place 1 1/2 cups flour mixture into separate bowl; add cocoa and mix well.
- 2 Pour 3/4 cup flour mixture into 1-quart wide-mouth jar with tight-fitting lid. Pack down well. Add 3/4 cup cocoa mixture, remaining flour mixture and remaining cocoa mixture to jar. Pack down well after each layer. Add sugar, chocolate chips and walnuts. Pack down lightly after each layer. Seal jar.
- 3 Cover top of jar with fabric. Attach gift tag with raffia or ribbon.

Double Chocolate Walnut Bread

1	jar	Double-Chocolate Walnut Bread Mix	1	egg, beaten
1 1/2	cups	milk	1 1/2	teaspoons vanilla
1/3	cup	vegetable oil		

- 1 Preheat oven to 350°F. Coat two 8x4 inch loaf pans with nonstick cooking spray; set aside.
- 2 Pour contents of jar into large bowl; mix well. Make well in center. Combine milk, oil, egg and vanilla in medium bowl; mix well. Add to dry ingredients. Stir only until moistened. Spread evenly into prepared pans; smooth tops.
- 3 Bake 45 to 50 minutes or until toothpick inserted into centers comes out clean. Cool 15 minutes in pans; transfer to wire rack to cool completely. Store in airtight container.
- 4 Makes 2 loaves

Mixed-Berry Oatmeal Bread Mix

1	cup	all-purpose flour, divided	1	cup	whole-wheat flour, divided
1 1/2	tablespoons	dried grated orange peel	2	teaspoons	ground cinnamon
2	teaspoons	baking powder	3/4	cup	granulated sugar
1	teaspoon	salt	1 1/4	cups	coarsely chopped dried mixed berries, divided
1/2	teaspoon	baking soda	1 1/4	cups	old-fashioned oats, divided

- 1 Combine 1/2 cup all-purpose flour, orange peel, baking powder, salt and baking soda in small bowl; stir well. Pour into 1-quart wide-mouth jar with tight-fitting lid. Pack down well. Combine 1/2 cup whole-wheat flour with cinnamon in small bowl; stir well. Add to jar and pack down. Add remaining all-purpose flour, remaining whole-wheat flour, sugar, 2/3 cup mixed berries, 2/3 cup oats, remaining berries and remaining oats. Pack down firmly after each layer. Seal jar.
- 2 Cover top of jar with fabric. Attach gift tag with raffia or ribbon.
- 3 Makes one 1-quart jar.

Mixed Berry Oatmeal Bread

1	jar	Mixed-Berry Oatmeal Bread Mix	2	large	eggs, slightly beaten
3/4	cup	orange juice	1/2	teaspoon	orange extract
1/3	cup	vegetable oil			

- 1 Preheat oven to 350°F. Coat 9x5 inch loaf pan with nonstick cooking spray; set aside. Pour contents of jar into large bowl. Stir well; set aside.
- 2 Whisk orange juice, oil, eggs and orange extract in small bowl. Add to dry ingredients; stir only until moistened, and berries are evenly distributed. Spread batter evenly in prepared pan. Let stand 25 minutes.
- 3 Bake 50 to 60 minutes or until toothpick inserted into center comes out clean. Cool 15 minutes in pan; transfer to wire rack to cool completely. Store in airtight container.

Yield: Makes 1 loaf

Cherry Almond Muffins Mix

1/2 cup	chopped almonds	1/4 teaspoon	salt
1/2 cup	chopped dried cherries	1/4 teaspoon	baking soda
1/2 cup	brown sugar, packed	2 teaspoons	baking powder
1 cup	instant oatmeal	1 1/2 cups	all-purpose flour

- 1 Wash and thoroughly dry a 1-quart wide-mouth canning jar.
- 2 Layer the ingredients in the jar as shown at left, pressing firmly with a flat-bottomed object, such as a tart tamper or the bottom of a narrow glass, after each addition. Make the layers as level as possible.
- 3 Secure the lid, and decorate as desired. Attach the instructions for making the muffins found below.

Yield: 12 muffins

Cherry Almond Muffins

1 cup	vanilla-flavored yogurt	1 egg
1/4 cup	vegetable oil, such as canola	

- 1 Preheat the oven to 375°F.
- 2 Place all of the jar ingredients in a medium-sized bowl, and stir until well combined. Set aside.
- 3 Place the yogurt, oil, and egg in a large bowl, and blend well with a whisk, a fork, or an electric mixer set on low speed.
- 4 Add the dry ingredients to the yogurt mixture, and stir with a wooden spoon just until mixed. Do not over stir.
- 5 Spoon the batter into greased or papered muffin tins, filling each cup about two-thirds full.
- 6 Bake for 20 to 25 minutes, or until a toothpick inserted in the center of a muffin comes out clean. Allow to cool for 10 minutes in the tin. Then remove the muffins and cool completely on a wire rack.
- 7 Serve immediately, or store in an airtight container for up to 1 week.

Yield: 12 muffins

Cherry-Nut Raisin Bread Mix

2 1/4 cups	cake flour	1 cup	chopped dried cherries*
1 1/2 teaspoons	baking powder	1/2 cup	toasted slivered almonds or pecan pieces**
1/4 teaspoon	salt	3/4 cup	golden raisins
1 cup	granulated sugar	3/4 cup	dark raisins
1 tablespoon	dried orange peel		

- 1 *Spray knife with nonstick cooking spray to prevent sticking.
- 2 **To toast nuts, spread in single layer in heavy-bottomed skillet. Cook over medium heat 1 to 2 minutes, stirring frequently, until nuts are lightly browned. Remove from skillet immediately. Cool before using.
- 3 Combine flour, baking powder and salt in medium bowl. Stir well. Pour into 1-quart wide-mouth jar with tight-fitting lid. Pack down well. Add sugar, orange peel, cherries, almonds and raisins. Pack down firmly after each layer. Seal jar.
- 4 Cover top of jar with fabric. Attach gift tag with raffia or ribbon.

Yield: Makes one 1-quart jar

Cherry-Nut Raisin Bread

1 jar Cherry-Nut Raisin Bread Mix 3 tablespoons vegetable oil
3/4 cup orange juice 1 large egg, lightly beaten

- 1 Preheat oven to 350°F. Coat 9x5 inch loaf pan with nonstick cooking spray; set aside. Pour contents of jar into large bowl; mix well, separating fruit, if necessary. Make well in center.
- 2 Combine orange juice, oil and egg in small bowl. Add to dry ingredients; stir only until moistened, and fruit and nuts are evenly distributed. Spread batter evenly in prepared pan.
- 3 Bake 50 to 60 minutes or until toothpick inserted into center comes out clean. Cool 10 minutes in pan; transfer to wire rack to cool completely. Store in airtight container.

Tips

Slice with serrated knife, using sawing motion.

Pineapple-Apricot Nut Bread Mix

2 cups all-purpose flour 1 cup granulated sugar, divided
1 teaspoon baking powder 3/4 cup chopped dried apricots*
1 teaspoon ground cinnamon, divided 3/4 cup chopped dried pineapple*
1/2 teaspoon baking soda 1/2 cup chopped toasted macadamia nuts**
1/2 teaspoon salt

- 1 *spray knife with nonstick cooking spray to prevent sticking.
- 2 **To toast nuts, spread in single layer in heavy-bottomed skillet. Cook over medium heat 1 to 2 minutes, stirring frequently, until nuts are lightly browned. Remove from skillet immediately. Cool before using.
- 3 Combine 1 cup flour, baking powder, 3/4 teaspoon cinnamon, baking soda and salt in medium bowl, stir well. Pour mixture into 1-quart wide-mouth jar with tight-fitting lid. Pack down well. Add remaining flour and pack down well. Combine 1/2 cup sugar and remaining 1/4 teaspoon cinnamon. Add mixture and remaining 1/2 cup sugar to jar. Add apricots, pineapple and nuts to jar. Pack down firmly after each layer. Seal jar.
- 4 Cover top of jar with fabric. Attach gift tag with raffia or ribbon.

Pineapple-Apricot Nut Bread

1 jar Pineapple-Apricot Nut Bread Mix 1 large egg, beaten
1/2 cup (1 stick) unsalted butter, melted and cooled 1 1/2 teaspoons vanilla
3/4 cup buttermilk

- 1 Preheat oven to 350°F. Coat 9x5 inch loaf pan with nonstick cooking spray; set aside. Pour contents of jar into large mixing bowl; mix well, separating fruit, if necessary. Make well in center.
- 2 Combine butter, buttermilk, egg and vanilla in small bowl. Add to dry ingredients; stir only until moistened. Spread evenly in prepared pan.
- 3 Bake 55 to 65 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes in pan; transfer to wire rack to cool completely. Wrap tightly in plastic wrap or store in airtight container.

Yield: Makes 1 loaf

Master Cookie Mix

8	cups	all-purpose flour	4	teaspoons	salt
2 1/2	cups	granulated sugar	1 1/2	teaspoons	baking soda
2	cups	brown sugar, packed	3	cups	vegetable shortening

In a large bowl, combine flour, granulated sugar, brown sugar, salt and baking soda until well-blended. With a pastry blender or heavy-duty mixer, cut in shortening until mixture resembles cornmeal in texture. Put in a large airtight container. Label with date and contents. Store in a cool, dry place. Use within 10 to 12 weeks.

Yield: 16 cups cookie mix

Snickerdoodles

2 1/2	cups	Cookie mix	1		egg
1/4	teaspoon	baking soda	2	tablespoons	sugar
1	teaspoon	cream of tartar	1	teaspoon	ground cinnamon

- 1 Preheat oven to 400°F. In a medium bowl, combine cookie mix, baking soda, cream of tartar and egg. Mix well. Combine sugar and cinnamon in a small dish.
- 2 Shape dough into 1 1/2 inch balls. Roll in sugar-cinnamon mixture and place 2 inches apart on unbuttered baking sheets. Flatten balls slightly. Bake 8 to 10 minutes, until lightly browned with cracked tops. Do not over bake.

Yield: 24 cookies

Chocolate-Chip Cookies

3	cups	cookie mix	1		egg
3	tablespoons	milk, more if necessary	1/2	cup	nuts or coconut
1	teaspoon	vanilla extract	1	cup	chocolate chips or sugar-coated chocolate candies.

- 1 Preheat oven to 375°F. Grease baking sheets. In a large bowl, combine cookie mix, milk, vanilla and egg. Blend well. Stir in nuts or coconut and chocolate chips or candies.
- 2 Drop by teaspoonfuls onto prepared baking sheets. Bake 10 to 15 minutes, until golden brown.

Yield: Makes 24 cookies

Brownie Master Mix

6	cups	all-purpose flour	8	cups	sugar
4	teaspoons	baking powder	1	(8 oz.)	can unsweetened cocoa powder
4	teaspoons	salt			

In a large bowl, combine flour, baking powder, salt, sugar and cocoa. Stir with a wire whisk until evenly distributed. Put in a large airtight container. Label with date and contents. Store in a cool, dry place. Use within 10 to 12 weeks.

Yield: 15 cups of mix

Our Best Brownies

1/4 cup	butter or margarine, melted	2 1/4 cups	brownie mix
2	eggs, beaten	1/2 cup	chopped nuts
1 teaspoon	vanilla, extract		Brownie Toppers

Preheat oven to 350°F. Grease and flour an 8-inch-square pan. Combine melted butter or margarine, eggs, vanilla and brownie mix. Beat until smooth. Stir in nuts. Pour into prepared pan. Bake 30 to 35 minutes, until edges separate from pan. Sprinkle or frost with Brownie Topper of your choice. Cut into 2-inch bars when cool.

Yield: Makes 16

Chocolate Topper

1 6 oz package chocolate chips

Sprinkle package of chocolate chips over warm brownies. Warm in oven until melted. Spread evenly. Sprinkle with more chopped nuts.

Coconut-Pecan Topping

1/3 cup	sugar	1/4 teaspoon	vanilla
1/3 cup	evaporated milk	2/3 cup	coconut
1	beaten egg yolk	1/2 cup	chopped pecans
3 tablespoons	butter or margarine		

Combine sugar, evaporated milk, egg yolk and butter. Stirring constantly, cook 5 minutes, until mixture comes to a boil. Remove and stir in vanilla, coconut and chopped pecans. Cool 10 minutes. Spread on cooled brownies.

Bittersweet Frosting

1 1/2 cups	powdered sugar	1/2 cup	evaporated milk
1/2 cup	butter	2	1 oz squares unsweetened chocolate

Combine powdered sugar, butter and evaporated milk. Cook 7 to 10 minutes, until temperature reaches 230°F. Cool. Beat until stiff; spread on cooled brownies. Melt 2 unsweetened chocolate squares and spread over topping.

Marshmallow Surprise

1/2 recipe	chocolate icing	1 1/2 cups	miniature marshmallows
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Sprinkle miniature marshmallows over warm brownies. Warm until melted, about 2 to 3 minutes. Cool. Frost with icing.

Chewy Chocolate Cookies

1/4	cup	butter or margarine	1/2	teaspoon	baking soda
2		slightly beaten eggs	3/4	cup	all-purpose flour
1/4	cup	water, more if needed	1	teaspoon	vanilla extract
2 1/4	cups	brownie mix			walnut or pecans halves

- 1 Preheat oven to 375°. Grease baking sheets. Combine butter or margarine, eggs and water in a medium bowl. Beat with a fork until blended. Stir in brownie mix, baking soda, flour and vanilla. Add additional water, if needed. Blend well.
- 2 Drop by teaspoonfuls 2 inches apart on prepared baking sheets. Put a walnut or pecan half in center of each cookie. Bake 10 to 12 minutes, until edges are browned. Cool. Makes 36 cookies.

Texas Sheet Cake

4	cups	brownie mix	1/2	cup	evaporated milk
1/2	cup	butter or margarine	1/2	cup	butter or margarine
1	cup	water	3	tablespoons	unsweetened cocoa powder
1/2	cup	dairy sour cream	3	cups	powdered sugar
2		eggs, slightly beaten	1	cup	chopped nuts
1	teaspoon	baking soda	1	teaspoon	vanilla extract
		Cocoa Icing			

- 1 Preheat oven to 375°. Grease a 15"x10" or larger baking pan. Put brownie mix in a large bowl. In a small saucepan, bring butter or margarine and water to a boil. Add to brownie mix. Add sour cream, eggs and baking soda. Blend well. Pour into prepared pan.
- 2 Bake 20 to 25 minutes, until a toothpick inserted in center comes out clean. Prepare cocoa icing. Frost cake while still hot. Makes one large cake.
- 3 Cocoa Icing: In a small saucepan, bring evaporated milk, butter or margarine and cocoa to a boil, stirring constantly. Remove from heat. Place powdered sugar in a bowl, add cocoa mixture. Beat. Stir in nuts and vanilla.

Sweet Quick-Bread Master Mix

12	cups	all-purpose flour	1	tablespoon	salt
2	tablespoons	baking powder	3	cups	granulated sugar
2	tablespoons	baking soda	3	cups	brown sugar, firmly packed

In a large bowl, stir flour, baking powder, baking soda, salt, granulated sugar and brown sugar with a large wire whisk until blended. Spoon into a 24 cup container with a tight-fitting lid. Seal container. Label with date and contents. Store in a cool, dry place. Use within 6 months.

Yield: 20 cups mix

Banana-Nut Bread

3 1/2	cups	sweet quick bread mix	1	tablespoon	lemon juice
1/3	cup	vegetable oil	2	medium	bananas, mashed (about 1 cup)
2		eggs, beaten	1/2	cup	chopped nuts

Preheat oven to 325°F. Grease one 9"x5" loaf pan or two 7"x3" loaf pans; set aside. In a medium bowl, combine all ingredients, stirring to blend. Turn into prepared pan or pans. Bake 50 to 60 minutes in preheated oven until a wooden pick inserted in center comes out clean. Cool on a rack 5 minutes. Turn out of pan. Cool right side up on rack. Variation: Tropical Bread – add ½ cup flaked coconut and ¼ cup chopped dried pineapple.

Yield: Makes 1 or 2 loaves

Cranberry Bread

3/4	cup	orange juice	3 1/2	cups	sweet quick bread mix
1	cup	fresh or frozen cranberries	1/3	cup	vegetable oil
2		eggs, beaten	1	teaspoon	grated orange peel

- 1 Preheat oven to 325°F. Grease one 9"x5" loaf pan or two 7"x3" loaf pans; set aside. Combine orange juice and cranberries in blender. Process on chop 4 or 5 seconds. In a bowl, combine eggs, sweet quick-bread mix, vegetable oil, orange peel and orange juice mixture, stirring to blend.
- 2 Pour into prepared pan or pans. Bake 60 to 70 minutes in preheated oven until a wooden pick inserted in center comes out clean. Cool on rack 5 minutes. Turn out of pan or pans. Cool.

Yield: Makes 1 or 2 loaves

Pumpkin Bread

3 1/2	cups	sweet quick bread mix	1/2	teaspoon	ground cloves
1/3	cup	vegetable oil	1/2	cup	chopped nuts
1	cup	mashed cooked pumpkin	1/2	cup	raisins
2		eggs, beaten			Cinnamon Whipped Topping
1/2	cup	milk or orange juice, if desired	1	cup	whipping cream
1/2	teaspoon	ground cinnamon	1	teaspoon	ground cinnamon
1/2	teaspoon	ground nutmeg	3	tablespoons	powdered sugar

- 1 Preheat oven to 350°F. Grease one 9"x5" loaf pan or two 7"x3" loaf pans; set aside. In a bowl, combine sweet quick-bread mix, vegetable oil, pumpkin, eggs, milk or juice, cinnamon, nutmeg and cloves until blended. Add nuts and raisins. Pour into prepared pan or pans.
- 2 Bake 55 to 60 minutes in preheated oven until a wooden pick inserted in center comes out clean. Cool 5 minutes. Turn out of pan. Cool right-side up on rack. Prepared topping to serve, cut into 1/2 inch slices; spread each with cinnamon whipped topping. Makes 1 or 2 loaves.
- 3 For Cinnamon Topping: In a medium bowl, whip cream until soft peaks form. Gently stir in cinnamon and powdered sugar. Refrigerate until served. Makes about 2 cups.

Corn Bread Mix

4	cups	all-purpose flour	4	tablespoons	baking powder
4	cups	yellow cornmeal	1	tablespoon	salt
2	cups	instant nonfat milk powder or dry buttermilk powder	1	tablespoon	baking soda
2/3	cup	granulated sugar			

In a large bowl, combine all ingredients. Stir with a wire whisk until evenly distributed. Pour into a 10-cup container with a tight-fitting lid. Seal container. Label with date and contents. Store in a cool, dry place. Use within 10 to 12 weeks.

Yield: Makes 10 cups

Corn Bread

1	egg, beaten	2	tablespoons	butter, melted
1/2	cup water	1 1/4	cups	corn bread mix

Preheat oven to 425°. Butter a 5"x3" loaf pan. In a bowl beat together, egg, water and butter. Stir in corn bread mix until moistened. Batter will be lumpy. Pour into prepared pan. Bake 20 to 25 minutes. Makes 1 loaf.

Yield: Makes 1 loaf

Cheery Cherry Tea

15 oz	jar orange drink mix	0.13 oz	package cherry drink mix
1 cup	sugar	2 teaspoons	cinnamon
1 cup	unsweetened instant tea	1 teaspoon	nutmeg
1/2 cup	lemonade powder		

- 1 Blend all ingredients together well and store in an airtight container. Makes about 5 cups of dry mix.
- 2 To make the tea: Stir 1 to 2 tablespoons of tea mix in 1 cup of hot or cold water.

Yield: 5 cups of dry mix

Russian Refresher Mix

2 cups	powdered orange-drink mix	1 teaspoon	ground cinnamon
1 (3 oz)	pkg. presweetened powdered-lemonade mix	1/2 teaspoon	ground cloves
1 1/3 cups	sugar		

- 1 Combine all ingredients in a medium bowl. Mix well. Put in a 1-quart air-tight container. Label with date and contents. Store in a cool, dry place. Use within 6 months. Makes about 3 1/2 cups Russian refresher mix.
- 2 For Tea: Place 2 to 3 teaspoons of Russian refresher mix in a cup, add 1 cup hot water. Stir to dissolve. Makes 1 serving.

Yield: Makes about 3 1/2 cups of mix

Hot Chocolate Mix

1 (25.6 oz)	package instant nonfat dry milk (10 - 2/3 cups)	2 cups	powdered sugar
1 6 oz	jar powdered nondairy creamer	1 6 oz	can instant chocolate drink mix

- 1 Combine all ingredients in a large bowl. Mix well. Put in a large airtight container. Label with date and contents. Store in a cool, dry place. Use within 6 months. Makes about 17 cups of mix.
- 2 For Hot Chocolate: Add 3 tablespoons mix to 1 cup hot water. Stir to dissolve. Makes 1 serving.

Yield: 17 cups

Tips

Substitute 2 cups unsweetened cocoa powder for chocolate drink mix. Increase powdered sugar to 4 cups.

Candy Cane Hot Chocolate Mix

1 1/2 cup	powdered sugar	20	peppermint candies, broken into pieces
1 cup	plus 2 Tablespoons baking cocoa		mini marshmallows.
1 1/2 cup	nondairy creamer		

In a one-quart wide-mouth jar, layer powdered sugar, then cocoa, packing each layer as tightly a possible. Wipe the inside of the jar with a paper towel to remove any excess cocoa before adding the next layer. Add nondairy creamer to jar, packing tightly. Add peppermint pieces. Fill any remaining space in top of jar with a layer of mini marshmallows; secure lid. Give with the following instructions: Empty jar into a large mixing bowl; blend well. Spoon mixture back into jar. To serve, add 3/4 cup boiling water to 1/4 cup cocoa mixture; stir to blend.

Yield: 16 servings

Chive & Garlic Dip Mix

4	teaspoons	dried chives	1	teaspoon	garlic powder
2	teaspoons	Minced onion	1	teaspoon	celery seed
1	teaspoon	garlic salt			pinch pepper

- 1 Combine the above ingredients and stir until well blended. Place in a 3"x4" ziplock bag and seal.
- 2 Attach a gift tag with the directions on how to prepare the dip.

Chive & Garlic Dip

1	pkg	Chive & Garlic Dip Mix	3	cups	sour cream
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Combine the Chive & Garlic Dip Mix with the sour cream. Stir until well blended. Cover and refrigerate. Chill for at least 2 hours before serving. Serve with chips, crackers or fresh vegetables.

Tips

Fill a gift basket with dip mixes, crackers, chips or pretzels and a movie, cards or a board game.

Dill Dip Mix

2 1/2	tsp	dried dill weed	2 1/2	tsp	dried parsley
2 1/2	tsp	minced onion	1 1/2	tsp	Beau Monde Seasoning

- 1 Combine the above ingredients and stir until well blended. Place in a 3"x4" ziplock bag and seal.
- 2 Attach a gift tag with the directions on how to prepare the dip.

Dill Dip

1	pkg	Dill Dip Mix	1	cup	sour cream or low-fat yogurt
1	cup	mayonnaise or salad dressing			

Combine the Dill Dip Mix with the mayonnaise and sour cream. Stir until well blended. Cover and refrigerate for at least 4 hours before serving. Serve with assorted fresh vegetables or as a topping for baked potatoes.

Herb & Garlic Cheese Spread Mix

2 1/4	tsp	dried dill weed	3/4	tsp	garlic powder
1 1/2	tsp	dried thyme	3/4	tsp	pepper
3/4	tsp	dried oregano	3/4	tsp	seasoned salt

- 1 Combine the above ingredients and stir until well blended. Place in a 3"x4" ziplock bag and seal.
- 2 Attach a gift tag with the directions on how to prepare the spread.

Herb & Garlic Cheese Spread

- | | | | |
|-----------|---------------------------------|-----------|------------------|
| 1 pkg | Herb & Garlic Cheese Spread Mix | 1 1/2 cup | butter, softened |
| 3 (8 oz.) | pkgs. cream cheese, softened | | |

Combine the Herb & Garlic Cheese Spread Mix with cream cheese and butter. Stir until well blended. Cover and refrigerate for at least 2 hours before serving. Serve with crackers.

Pot Roast Rub Mix

- | | | | |
|---------------|------------------------|--------------|----------------|
| 2 tablespoons | beef bouillon granules | 1 tablespoon | seasoning salt |
| 2 tablespoons | minced onion | 1 tablespoon | dried rosemary |
| 1 tablespoon | garlic salt | 1 tablespoon | black pepper |

- 1 Combine the above ingredients and stir until well blended. Place in a 3"x4" ziplock bag and seal.
- 2 Attach a gift tag with the directions on how to use the rub.

Pot Roast Rub

Pot Roast Rub Mix

Beef Roast

Sprinkle and rub the mix according to taste preferences on all sides of beef before baking.

Savory Steak Rub Mix

- | | | | |
|---------------|----------------|---------------|----------------|
| 1 tablespoon | dried marjoram | 2 tablespoons | dried thyme |
| 1 tablespoon | dried basil | 1 tablespoon | dried rosemary |
| 2 tablespoons | garlic powder | 2 1/4 tsp | dried oregano |

- 1 Combine the above ingredients and stir until well blended. Place in a 3"x4" ziplock bag and seal.
- 2 Attach a gift tag with the directions on how to use the rub.

Savory Steak Rub

Savory Steak Rub Mix

Beef

Sprinkle and rub the mix according to taste preferences on both sides of beef before grilling, broiling, baking or frying.

Sloppy Joe Seasoning Mix

- | | | | |
|--------------|---------------------------|--------------|-----------------------|
| 1 tablespoon | instant minced onion | 1/2 teaspoon | instant minced garlic |
| 1 teaspoon | dried green-pepper flakes | 1/4 teaspoon | dry mustard |
| 1 teaspoon | salt | 1/4 teaspoon | celery seeds |
| 1 teaspoon | cornstarch | 1/4 teaspoon | chili powder |

Combine all ingredients in a small bowl until evenly distributed. Spoon mixture onto a 6-inch square of aluminum foil and fold to make airtight. Label with date and contents. Store in a cool, dry place. Use within 6 months. Makes 1 package or about 3 tablespoons Sloppy Joe Seasoning mix.

Sloppy Joes

1	pound	lean ground beef	1	(8 oz.)	can tomato sauce
1	pkg.	Sloppy Joe seasoning mix	6		hamburger buns, toasted
1/2	cup	water			

Brown ground beef in a skillet over medium-high heat. Drain excess grease. Add sloppy Joe seasoning mix, water and tomato sauce. Bring to a boil. Reduce heat and simmer 10 minutes, stirring occasionally. Serve over toasted hamburger buns. Makes 6 servings.

Oniony Party Dip Mix

4	tsp	beef bouillon granules	1	tsp	dried chives
2	tablespoons	minced onion	1	tsp	dried parsley
1/8	tsp	garlic powder	1/2	tsp	powdered onion

- 1 Combine the above ingredients and stir until well blended. Place in a 3"x4" ziplock bag and seal.
- 2 Attach a gift tag with the directions on how to prepare the dip.

Oniony Party Dip

1	pkg	Oniony Party Dip Mix	2	cups	sour cream
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Combine the Oniony Party Dip Mix with the sour cream. Stir until well blended. Cover and refrigerate for at least 1 hour before serving. Serve with chips, crackers or fresh vegetables.

Tips

For a different gift, put three or four dip mixes in a decorative bowl, handmade pottery or a crystal dish.

Spaghetti Seasoning Mix

1	tablespoon	dried minced onion	1 1/2	teaspoons	salt
1	tablespoon	dried parsley flakes	1/4	teaspoon	instant minced garlic
1	tablespoon	cornstarch	1	teaspoon	sugar
2	teaspoons	dried green-pepper flakes	3/4	teaspoon	Italian seasoning or combination of oregano, basil, rosemary, thyme, sage, marjoram

Combine all ingredients in a small bowl until evenly distributed. Spoon mixture onto a 6-inch square of aluminum foil and fold to make airtight. Label with date and contents. Store in a cool, dry place. Use within 6 months. Makes 1 package or about 1/3 cup Spaghetti seasoning mix.

Spaghetti Sauce

1	pound	lean ground beef	2 3/4	cups	tomato juice or water
2	(8 oz.)	cans tomato sauce	1	pkg.	spaghetti seasoning mix
1	(6 oz.)	tomato paste			

Brown ground beef in a medium skillet over medium-high heat. Drain excess grease. Add tomato sauce, tomato paste and tomato juice or water. Stir in spaghetti seasoning mix. Reduce heat and simmer 30 minutes, stirring occasionally. Makes 4 to 6 servings.

Jambalaya Mix

3	cups	long-grain white rice	2	tablespoons	plus 1 tsp beef bouillon granules
2 1/2	tablespoons	dried minced onion			
2 1/2	tablespoons	green bell pepper flakes	1 1/4	teaspoon	garlic powder
2 1/2	tablespoons	dried parsley flakes	1 1/4	tsp	pepper
2	bay	leaves, (place down the side of the jar)	1 1/4	tsp	dried thyme
			3/4 to 1 1/4	tsp	crushed red pepper

- 1 Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient.
- 2 Attach a gift tag with the cooking directions.

Tips

For an out of the ordinary gift, place jar mixes in a mixing bowl along with kitchen utensils, cookbooks, recipe cards, towels and pot holders.

Jambalaya

1	jar	Jambalaya mix	1 1/4	cup	cooked ham or smoked sausage
7 1/2	cups	water	1 1/4	cup	cooked shrimp
1	(20 oz.)	can tomato sauce			

In a large skillet, combine Jambalaya Mix, water and tomato sauce and bring to a boil. Reduce heat to simmer; add ham or sausage and cook 20 more minutes. Add shrimp and cook 5 minutes more. Remove and discard bay leaves.

Servings: 6

San Francisco Rice & Noodle Casserole Mix

2	cups	white rice	2	tablespoons	granulated chicken bouillon
1 1/2	cup	spaghetti, broken into 1" to 2" pieces	1/2	tsp	dried mustard
			1/2	tsp	white pepper
2	tablespoons	dried minced onion	1	tsp	dried basil
2	tablespoons	dried celery	1/4	tsp	ground ginger
1/4	cup	sesame seeds	1	tsp	paprika
1	tablespoon	dried minced garlic			
3	tablespoons	dried parsley flakes			

- 1 In a large bowl, combine all ingredients and mix well. Pour mixture into a 1-quart container of your choice, packing down firmly.
- 2 Securely close container and, if desired, decorate with fabric, ribbon or raffia. Cut out a gift tag with the recipient's directions from the following page. Simply personalize the tag and attach to your container.

Yield: 1 jar makes 2 batches

San Francisco Rice & Noodle Casserole

1/4 cup	peanut oil	3 1/2 cups	water
2 cups	plus 2 tablespoons San Francisco Rice & Noodle Casserole Mix	1 (12.5 oz.)	can chunk chicken, drained.

In a medium saucepan over medium heat, heat peanut oil. Add 2 cups plus 2 tablespoons San Francisco Rice & Noodle Casserole Mix and sauté over medium heat for 3 to 4 minutes, until rice and spaghetti are brown. Add water and bring to a boil. Reduce heat and let simmer for 15 to 20 minutes. Remove from heat, stir in drained chicken and let stand with lid on for 5 minutes.

Yield: 1 jar makes 2 batches

Spanish Noodle & Beef Casserole Mix

1	tablespoon	chili powder	3	tablespoons	imitation bacon bits
2	tablespoons	dried minced onion	3 3/4	cups	medium egg noodles
1/2	tablespoon	dried minced garlic			

- 1 In a 1-quart container of your choice, layer the above ingredients in order given. Pack each layer into the container before adding the next ingredient.
- 2 Securely close container and, if desired, decorate with fabric, ribbon or raffia. Cut out a gift tag with the recipient's directions from the following page. Simply personalize the tag and attach to your container.

Spanish Noodle & Beef Casserole

1 jar	Spanish Noodle & Beef Casserole Mix	1 lb	ground beef
2 cups	water	1 medium	green pepper, diced
1 (14 oz)	can diced tomatoes with juice		

Empty contents of jar into a slow cooker, stirring to combine. In a saucepan, bring 2 cups water to a boil. Pour over dry ingredients. Stir in tomatoes. In a skillet, brown ground beef and diced green pepper. Drain grease and stir beef mixture into casserole. Cook on high for 1 1/2 to 2 hours.

Cheesy Chicken Casserole Mix

1 1/2	cup	white rice	1	tablespoon	dried minced onion
2	tablespoons	dried red bell pepper flakes	3	tablespoons	granulated chicken bouillon
2	tablespoons	dried celery	2 1/4	cup	thin egg noodles

- 1 In a 1-quart container of your choice, layer the above ingredients in order given. Pack each layer into the container before adding the next ingredient.
- 2 Securely close container and, if desired, decorate with fabric, ribbon or raffia. Cut out a gift tag with the recipient's directions from the following page. Simply personalize the tag and attach to your container.

Cheesy Chicken Casserole

2	tablespoons	vegetable oil or butter	1	(10.75) ounce	can cream of chicken soup
1	lb	stir-fry chicken	1/2	cup	sour cream
1	jar	Cheesy Chicken Casserole Mix	1	cup	shredded Cheddar Cheese
4 1/2	cups	water			

Preheat oven to 350°. In a large skillet, heat vegetable oil or butter. Add chicken and sauté until lightly browned. Add contents of jar and water. Bring to a boil. Reduce heat, cover and let simmer for 20 minutes. In a medium bowl, combine cream of chicken soup and sour cream. Transfer mixture from skillet to a lightly greased 9x13" pan. Top with soup mixture and shredded Cheddar cheese. Bake for 20 to 25 minutes.

Split Pea Soup Mix

1 package (16 ounces) dried green split peas	1/2 cup	dried parsley flakes
1 package (16 ounces) dried yellow split peas		Additional Ingredients
1 package (16 ounces) dried lentils, rinsed	4 cups	chicken broth
1 package (16 ounces) medium pearl barley	1/4 teaspoon	pepper
1 package (12 ounces) alphabet pasta	1 cup	cubed cooked chicken, optional
1 jar (1/2 ounce) dried celery flakes		

- 1 In a large bowl, combine the first seven ingredients and place in airtight containers, or divide the first seven ingredients equally among 13 plastic bags. Store in a cool dry place for up to 1 year. Yield: 13 batches
- 2 To prepare soup: In a large saucepan, combine 1 cup soup mix, broth, pepper and chicken if desired. Bring to a boil. Reduce heat; cover and simmer for 60-70 minutes or until peas and lentils are tender.

Yield: about 4 servings per batch

Friendship Soup Mix in a Jar

1/2 cup	dry split peas	1/2 cup	uncooked alphabet pasta
1/3 cup	beef bouillon granules		Additional Ingredients
1/4 cup	pearl barley	1 pound	ground beef, cooked and drained
1/2 cup	dry lentils		black pepper, to taste
1/4 cup	dried onion flakes		garlic powder to taste
2 teaspoons	dried Italian seasoning	1 28 oz	can diced tomatoes - undrained
1/2 cup	uncooked long-grain white rice	1 6 oz	can tomato paste
2 bay	leaves	3 quarts	water

- 1 In a 1 1/2 pint jar, layer the split peas, bouillon, barley, lentils, onion flakes, Italian seasoning, rice, and bay leaves. Wrap the pasta in plastic wrap, and place in the jar. Seal tightly.
- 2 Attach a label to the jar with the following instructions:
- 3 To prepare soup: Remove pasta from top of jar, and set aside. In a large pot over medium heat, brown beef with pepper and garlic; drain excess fat. Add diced tomatoes, tomato paste, water, and soup mix. Bring to a boil, then reduce heat to low. Cover, and simmer for 45 minutes. Stir in the pasta, cover, and simmer 15 to 20 minutes, or until the pasta, peas, lentils and barley are tender.

Servings: 16

Cooking Times

Preparation Time: 30 minutes

Cooking Time: 1 hour

Total Time: 1 hour and 30 minutes

Nutrition Facts

Nutrition (per serving): 101 calories, 0 calories from fat, <1g total fat, <1mg cholesterol, 444mg sodium, 19.2g carbohydrates, 4.3g fiber, 4.9g protein.

