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# Gift Mixes



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### Hush Puppy Mix in a Jar

*Serves 4 to 6*

1 ½	cups Yellow Cornmeal
¾	cup All-Purpose Flour
3	tbsp Dried Minced Onion
1	tsp Baking Powder
1	tsp Sugar
1	tsp Salt
½	tsp Baking Soda
¼	tsp Ground Red Pepper

In a large bowl, combine all ingredients and mix well. Store in a resealable plastic bag or jar. Makes 2 1/4 cups mix.

**Attach the following to the jar:**

### Hush Puppies

In a deep skillet, heat 1 1/2 inches of vegetable oil to 350 degrees F. In a medium bowl, combine contents of jar with 1 1/2 cups buttermilk and 1 beaten egg. Stir until well blended. Drop mixture by spoonful into hot oil. Fry until golden brown and thoroughly cooked through. Drain on paper towels and serve.

Source: <http://members.tripod.com/~MaryMae/jarlinks.htm>

## **California Corn Bread Mix**

- 2 cups Bisquick Baking Mix
- ½ cup Cornmeal
- ½ cup Sugar
- 1 tbsp Baking Powder

In a large glass or ceramic bowl, stir all the ingredients together. Store in an airtight container.

**Attach this to the Jar:**

### **California Corn Bread**

- 1 package California Corn Bread Mix
- 2 eggs
- 1 cup milk
- 1/2 cup butter, melted

Preheat the oven to 350 degrees F. Place the corn bread mix in a large mixing bowl and add the eggs, milk and butter. Blend until the mixture is smooth. Pour into a greased 8-inch baking pan and bake for 30 minutes.

Source: <http://members.tripod.com/~MaryMae/jarlinks.htm>

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## **Make Your Own Mixes and Save**

*Submitted by Recia Garcia, Dist Ext FCS Program Specialist  
Brought to you by: [www.mixameal.com](http://www.mixameal.com)*

### **Easy, Convenient and Inexpensive**

Want to cut the cost of convenient mixes by at least 50 percent? Make your own delicious bread, cake, muffin, frosting, salad dressing, sauce, cookie, and pancake mixes without sacrificing your budget, time, or tastebuds. Preparation and cleanup time is a snap. And it's so easy even the kids can do it!

Commercial dry mixes use dehydrated products such as butter, eggs, cheese, milk, shortening, etc. You can use these same ingredients at home by making your own mixes. Many grocery or health food stores are starting to carry the basic dry ingredients. However, they are usually quite a bit more expensive than if you purchase from companies who sell bulk dehydrated foods. You might just find many of the ingredients on your home food storage shelf collecting dust. Once you learn how easy it is to use these basic dry ingredients, you'll never want to return to "old-fashioned" cookin' again!

### **How To Make Mixes**

There are two ways to make mixes: 1) put all ingredients together in a large electric mixer; cover tightly and mix well, or 2) shake all ingredients in a large container with a lid or in a plastic bag sealed tightly. If the recipe contains dehydrated whole egg, first combine the egg with one cup of flour in the bag, then add the remaining dry ingredients, close and shake. If a dry ingredient becomes hard or lumpy, break into pieces and process in a blender just long enough to make it a fine powder again.

### **Storing Mixes**

Store in covered container in cool dark place for optimal shelf life, preferably 40-68 degrees. If you want a longer shelf life for your mixes, put your flour in the freezer for two days before making mixes.

## **Cinnamon Pancake Mix**

*Submitted by Jean Bailey, Dewey County*

3 cups All-Purpose Flour  
2 tbsp Sugar  
2 tbsp Baking Powder  
4 tsp Cinnamon  
1 1/4 tsp Salt

Combine all ingredients and put in a quart container, shake down if necessary. Store in a cool, dry place up to 6 months.

Decorate and attach the following written on a gift card:

### **Cinnamon Pancake Mix**

In a medium bowl, combine 3/4 cup milk, 1 egg, 2 tablespoons of oil with a wire whisk. Add 1 1/3 cups pancake mix and stir just until moist, and still a bit lumpy. Cook on lightly greased griddle or in a waffle iron. Makes about a dozen medium pancakes.

## **Pancake Mix**

*Submitted by Recia Garcia, Dist Ext FCS Program Specialist  
Brought to you by: [www.mixameal.com](http://www.mixameal.com)*

- 8 cups White or Whole Wheat Flour
- 3/4 cups Shortening Powder
- 3/4 cups Powdered Milk
- 3/4 cups Brown or White Sugar or 1/3 cups Fructose
- 2/3 cups Dehydrated Whole Eggs
- 1/3 cups Baking Powder
- 1 scant Tablespoon Salt

### **Family Favorite Pancakes**

- 1 scant cup Pancake Mix
- 1 cup Water

Stir together. Let stand a minute and cook on a hot oiled griddle. Turn when bubbles break on top. Makes six 4" pancakes.

### **Apple Pancakes**

Combine 1 cup Pancake Mix made without sugar. Add 1 cup apple juice.

### **Taste and Health Benefits**

Homemade mixes taste better and are better for you. You can eliminate or significantly reduce preservatives in your foods. Need to make modifications for special diets? No problem! You can use fructose in place of sugar. Just use approximately one-third to one-half as much and adjust to satisfy your own taste. Need a no-salt diet? In place of salt try dehydrated orange flavoring for breads and rolls and dehydrated butterscotch flavoring for cookies. Or, you could reduce or leave out salt entirely if you need to. What about fat? The big secret in making mixes is you use half as much dehydrated shortening, butter, or margarine in the mixes as non-dehydrated. Who couldn't benefit from a lower fat diet? The recipes will turn out light and fluffy! For a non-fat alternative use applesauce in place of oil. A lactose intolerant individual can use dry soy milk powder in place of powdered dairy milk. You'll never know the difference. Dehydrated egg white and dehydrated whole egg can be used interchangeably in most recipes according to dietary needs and taste. Butter or margarine powder can be used interchangeably.

### **Other Applications**

Making your own mixes is also ideal for camping, unexpected company, emergencies, or gifts. Useful homemade gift baskets are always appreciated for bridal showers, birthdays, Holidays, and more.

### **Try It, You'll Like It!**

Go ahead, try a mix and see for yourself how easy it really is. Then let the kids try and have some fun shaking everything together! Once you understand the proper ratios for using the basic dry ingredients, you can convert many of your regular recipes into mix recipes for great taste and convenience.

## Good Gifts Presentation Ideas

Submitted by Recia Garcia, Dist Ext FCS Program Spec

Source: [www.recipecenter.com](http://www.recipecenter.com)

Package mixes in decorative containers that can be used to prepare or serve the item, with a pretty tag. Be sure and include recipes for preparation! Some examples:

**Make-A-Meal!** Fill a picnic basket or pretty collander with spaghetti seasoning mix, hot roll mix, creamy parmesan dressing mix, and basic cookie mix.

**Gingerbread Joy** - a pretty basket or mixing bowl with gingerbread mix, containers of decorations (yogurt-coated raisins, sugar coated candies, etc), and a few already-made gingerbread boys if you have time. Tie gingerbread boy and girl cookie cutters on with the bow.

**Cocoa Time** - hot cocoa mix in a large mug or set of mugs. Put the mix in a plastic bag inside the mug(s) and tie the bag(s) shut with pretty ribbon. One of these makes a nice small gift for co-workers, teachers, etc.

**Cookies!!!!** Fill a cookie jar with basic cookie mix -- include as many recipes as you can come up with and some pretty cookie cutters.

**Brownies!** Arrange brownies on a cutting board with a container of brownie mix. Cover all with plastic wrap and top with a big bow.

**Camper's/Hiker's Special:** homemade granola in a mess kit or other useful outdoor container.

## Mini Pumpkin Muffin Mix

Submitted by Dana Baldwin, Major County

*Create a gift worth giving when you prepare this scrumptious pumpkin and raisin muffin mix for friends and relatives.*

- 3 cups All-Purpose Flour
- 1 cup Raisins, Sweetened Dried Cranberries, or Chopped Nuts (optional)
- 1 cup Granulated Sugar
- 4 tsp Baking Powder
- 1 ½ tsp salt
- 1 tsp ground cinnamon
- 1 tsp ground nutmeg
- 1 (15 oz) can LIBBY'S 100% Pure Pumpkin

Combine all ingredients, except pumpkin, in a large bowl. Pour into a 1-quart resealable plastic bag; seal. Wrap muffin mix and can of pumpkin in fabric; tie with ribbon or twine.

**RECIPE TO ATTACH:** Pour muffin mix into large bowl. Cut in ½ cup vegetable shortening with pastry blender until mixture is fine. Add 1 cup pumpkin, 1 cup milk and 2 large eggs; mix until just moistened. Spoon into greased or paper-lined mini-muffin pans, filling 2/3 full. Bake in preheated 400 °F oven for 15 minutes; remove to wire racks. Sprinkle with powdered sugar, if desired. Makes about 60 mini muffins.

## **Apple Date Muffin Mix**

*Submitted by Arleen James, Texas Co.*

½ cup packed brown sugar  
½ cup sugar  
1 cup dried apple slices, finely chopped  
1/3 cup chopped dates  
2 tsp. Cinnamon  
1 tsp. Nutmeg  
¾ cup chopped nuts  
2 cups self rising flour

Layering: Using a wide mouth quart jar, place brown sugar in jar first. Press firmly into place. Add sugar to jar next. Place chopped apples in small bowl. Add dates, and spices. Toss well to coat with spices. Press very firmly into jar. Place chopped nuts in next. Use jar lid for a pattern and cut a circle of lightweight cardboard. Place cardboard on top of nuts in jar so the flour will not sift into the nuts. Add flour last.

To Prepare: Empty mix into a large bowl. Blend all the dry ingredients together well. Add ¾ cup milk, 1 egg, and ¼ cup vegetable oil. Mix until just blended. Spray 18 muffin cups or line with paper liner. Fill 2/3 full of batter. Bake 15 to 18 minutes at 400 degrees F.

**Italian Night Special:** a tall jar or wide-mouth bottle filled with spaghetti, plus spaghetti sauce seasoning mix, creamy parmesan salad dressing mix, some biscotti and a bottle of Chianti.

**Taco Feed:** a package or two of taco shells plus packages of taco seasoning mix seasonings galore: a spice rack or basket filled with small bottles of homemade seasoning mixes.

**Cornbread Time:** A bag of cornmeal mix with a crock of honey butter, perhaps packaged with a corn stick pan.

**Honey Butter:** 1 cup butter, softened, plus 2 tb eggbeaters, 1 ¼ cups honey -- beat with an electric mixer 10 minutes. Should be refrigerated. Do not use a raw egg yolk in in this as specified in the original recipe, for the sake of food safety; eggbeaters have been pasteurized.

Tiny cornsticks with salsa are one of the latest things to serve as an appetizer; you could package the mix with a mini-cornstick pan and a jar of salsa.

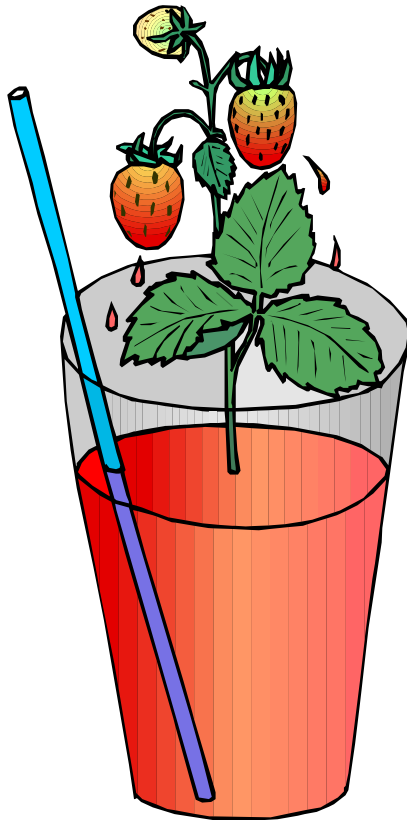
Pancake Heaven: pancake mix plus jars of fancy fruit-flavored syrups, on a griddle.

**Wall Hanging:** put seasoning mixes in foil packets or tiny zip-loc bags (available at bead shops), and wrap each one in a circle of calico print fabric (cut with pinking shears). Tie each packet with yarn and attach to a strip of braided yarn and hang from a wooden ring.

**"Salad Days":** a pretty salad dressing cruet with several packages of salad dressing mixes.

Inspired by "Make-A-Mix Cookery" by Eliason, Harward and Westover, 1978, adapted by Linda Shorgren

# BEVERAGES



## **Holiday Muffin Mix**

Submitted by *Recia Garcia, Dist Ext FCS Program Specialist*

Source: [www.recipecenter.com](http://www.recipecenter.com)

- 5 cups All Purpose Flour
- 1 cup Whole Wheat Flour
- 1 ½ cups Sugar
- 1 cup Instant Nonfat Dry Milk
- ¼ cup Baking Powder
- 2 tsp Salt
- 1 tbsp Cinnamon
- ½ tsp Cloves

Lightly spoon flour into measuring cup; level off. In large bowl, combine all ingredients; blend well. Store in airtight container at room temperature or in a cool dry place.

**For Gift Giving:** measure 2 cups mix (by dipping cup into mix and leveling off), and place in an airtight container or zipper-topped storage bag. Be sure to include recipe for holiday muffins.

**Holiday Muffins:** 2 cups holiday muffin mix 2/3 cups water 1 egg, slightly beaten ¼ cup oil heat oven to 400 degrees. Grease bottoms only of 12 muffin cups or line with paper baking cups. Place muffin mix in medium bowl. Add water, egg and oil. Stir until dry ingredients are just moistened. Do not overmix. Fill greased muffin cups approximately ½ full. Bake at 400 °F for 10 to 15 minutes or until toothpick inserted in center comes out clean. Immediately remove from pan. Serve warm. Makes 12 muffins



## **Quick Oatmeal Muffin Mix**

*Submitted by Arleen James, Texas Co.*

- 4 cups All-Purpose Flour
- 1  $\frac{3}{4}$  cups Sugar
- $\frac{1}{2}$  cup Dried Buttermilk Powder
- 1  $\frac{1}{2}$  tbsp Baking Powder
- 1 tsp Salt
- 1 tsp Ground Cinnamon
- $\frac{1}{2}$  tsp Ground Nutmeg
- 4 pkts (about 1.2 oz each) Fruit & Cream Instant Oatmeal  
(we used Peaches and Cream)

In a large bowl, combine flour, sugar, buttermilk powder, baking powder, salt, cinnamon, and nutmeg. Stir in instant oatmeal mix. Divide mix into 2 resealable plastic bags. Give each bag of mix baking instructions. Yield: about 11 cups muffin mix

**To bake:** Preheat oven to 400 degrees. In a medium bowl cut  $\frac{1}{2}$  cup plus 2 tablespoons of butter or margarine with bag of muffin mix; add 1 cup water, and 1 beaten egg; stir just until moistened. Fill greased muffin cups about three-fourths full. Bake 15 to 20 minutes or until edges are lightly browned and a toothpick inserted in center of muffin comes out clean. Serve warm.

Yield: about 1 dozen muffins

**Source:** Gifts of Good Taste Cookbook

## **Chai Tea Mix**

*Submitted by Liz Gardner-McBee, Beaver Co.*

*Source: Cooksrecipes.com*

For a fresher, more lively taste, try using whole spices and ground them using an electric spice/coffee grinder or mortar and pestle.

- $\frac{1}{2}$  cup Powdered Creamer
- 1  $\frac{1}{2}$  tsp Ground Cinnamon
- $\frac{1}{4}$  tsp Ground Nutmeg
- $\frac{1}{4}$  tsp Ground Ginger
- $\frac{1}{4}$  tsp Ground Allspice
- $\frac{1}{4}$  cup Granulated Sugar
- 15 tsp Instant Black Tea (of Pekoe)

Combine all ingredients together and store in a tightly sealed container.

Makes about 15 servings.

### **To Make a Cup of Chai Tea:**

- 1 tsp to 1 tbsp Chai Tea Creamer Mix
- 1 cup boiling water
- 1  $\frac{1}{2}$  teaspoons honey (optional)

Combine the Chai Tea Mix with the boiling water and honey, if using; allow to steep for 2 to 3 minutes.

Makes 1 serving.

**Cook's Note:** The Chai Tea mixture will dissolve much better when vigorously stirred into hot water.

### **Instant Cocoa Mix (Dietetic)**

*Submitted by Liz Gardner-McBee, Beaver Co.*

*Source: Cooksrecipes.com*

2 cups nonfat dry milk powder  
1/2 cup lower-fat powdered nondairy  
creamer  
1/2 cup unsweetened cocoa powder  
10 packets Equal® sweetener or 1 tablespoon  
Equal® for Recipes  
3/4 teaspoon ground cinnamon (optional)

For cocoa mix, stir together milk powder, nondairy creamer, cocoa powder, Equal® and, if desired, cinnamon. Cover and store in an airtight container.

For each serving, in a heat-proof mug add 3/4 cup boiling water to 1/3 cup cocoa mix; stir to dissolve.

Makes 2 2/3 cups mix (enough for 8 six-ounce servings).

**Nutrition information per serving:** Calories: 104, Protein: 8 g, Carbohydrates: 17 g, Fat: 2 g, Cholesterol: 3 mg, Sodium: 93 mg. Food Exchanges: 1 Milk

### **Mocha Cocoa Mix (Dietetic)**

For a delicious mocha-flavored variation of Instant Cocoa Mix, prepare as directed, except decrease the cocoa powder to 1/3 cup and add 1/4 cup instant coffee crystals.

Recipe provided courtesy of Merisant Corporation ® and the NutraSweet Company, makers of Equal®.

**Nutrition information per serving:** Calories: 93, Protein: 7 g, Carbohydrates: 15 g, Fat: 1 g, Cholesterol: 3 mg, Sodium: 85 mg  
**Food Exchanges:** 1 Milk.

### **Ginger Spice Muffin Mix**

*Submitted by Arleen James, Texas Co.*

1 3/4 cups flour  
3 tsp. Baking powder  
1 tsp. Cinnamon  
1/4 tsp. Ginger  
1/2 tsp. Salt  
2 Tbsp. Sugar  
1/2 tsp. Baking soda  
1/2 tsp. Nutmeg  
1/4 tsp. Ground cloves

Combine all the ingredients in a medium bowl. Store the mixture in an airtight jar.

To Prepare, add:

1/4 cup butter or margarine, melted  
1 egg  
1/2 tsp. Vanilla  
1 cup milk

Preheat the oven to 400 degrees F, and grease 12 muffin tins. In a large bowl, combine the muffin mix with the butter, egg, vanilla and milk. Stir until the ingredients are blended. Do not over mix. The batter will be lumpy. Fill muffin tins 2/3 full, and bake for 15 minutes.

# QUICK BREADS



## **Pineapple Cider Mix**

**Source:** Gifts of Good Taste Cookbook

- 1pkg. (7.4 oz) Apple Cider Mix  
(10 envelopes)
- 1pkg. (3 oz) Pineapple Gelatin
- 2 pkg. (0.15 oz each) Unsweetened  
Orange-Pineapple Flavored Soft Drink Mix
- 2 cups Sugar

In a medium bowl, combine apple cider mix, gelatin, soft drink mix, and sugar. Store in an airtight container. Give with serving instructions. Yield: about 3 ¼ cups mix

**To Serve:** Pour 6 ounces hot water over 2 tablespoons cider mix; stir until well blended.

## **Spiced Mocha Mix**

*Submitted by Arlene James, Texas Co.*

- 1 cup sugar
- 1 cup nonfat dry milk powder
- ½ cup powdered non-dairy creamer
- ½ cup cocoa
- 3 tablespoons powdered instant coffee
- ½ tsp. Ground allspice
- ¼ tsp cinnamon

In large bowl combine all ingredients. Store in airtight jar.

## **Russian Refresher Mix**

*Submitted by Robyn Rapp, Grant County*

- 2 cups Powdered Orange Drink Mix
- 1 (3-oz.) pkg Presweetened Powdered Lemonade Mix
- 1 1/3 cups Sugar
- 1 tsp Cinnamon
- 1/2 tsp Ground Cloves

Combine all ingredients in a medium bowl. Mix well. Put in a 1-quart airtight container. Label. Store in a cool, dry place. Use within 6 months. Makes about 3-1/2 cups of Russian Refresher Mix.

## **Russian Refresher**

Add 2 to 3 teaspoons of mix to 1 cup hot water stir to dissolve. Makes 1 serving.

*I make several batches at a time and buy cans of lemonade mix as well as cans of the orange. I use 1/2 cup of the lemonade mix.*

## **Chicken Noodle Soup**

*Submitted by Arleen James, Texas Co.*

- 1/4 cup of red lentils
- 2 tbsp. Dried onion flakes
- 2 1/2 tsp. Chicken bouillon powder
- 1/2 tsp. Dried dill weed or dill seed
- 1/8 tsp each celery seed and garlic powder
- Approximately 1 cup medium egg noodles
- 1 bay leaf.

Layering: In a two-cup jar, layer from bottom in the order listed above, then seal the jar.

To prepare: Bring 8 cups of water to boil in large saucepan. Stir in jar of soup mix, Cover, reduce heat and simmer for 25 minutes. Discard bay leaf and stir in 1 1/2 cups of frozen corn or mixed vegetables and 2 cups of cooked, diced chicken or turkey. Simmer for five minutes until vegetables are tender and chicken is heated through.

## **Colorful Soup Mix**

*Submitted by Arleen James, Texas Co.*

18 cubes beef bouillon  
¼ cup dried minced onion  
½ cups dried split peas  
½ cup uncooked twist macaroni  
¼ cup barley  
½ cup dry lentils  
1/3 cup long-grain white rice  
1 cup uncooked tri-color spiral pasta

Layering: Use a canning funnel or a funnel that has about a 2-inch neck. This will make it easier to fill the jars with the ingredients. Be sure to use a wide-mouth, 1-quart jar.

Layer ingredients in the order given: bouillon, onion flakes, split peas, small shape pasta, barley, lentils, rice, and enough tricolor spiral pasta to fill jar.

To Prepare: In large kettle, brown 1 pound ground beef or stew beef cut into bite-size pieces in little olive oil. Remove tricolor pasta from top of jar and reserve. Add the rest of the jar contents to the kettle with 12 cups water. Let come to a boil and simmer 45 minutes. Add tricolor pasta and simmer 15 minutes more.

## **Spiced Mocha Coffee Mix**

*Submitted by Recia Garcia, Dist Ext FCS Program Specialist*

Source: [www.recipecenter.com](http://www.recipecenter.com)

### **MIX**

1/3 cup Instant Coffee  
½ cup Cocoa Powder  
½ cup Nonfat Dry Milk  
1 tsp Ground Cinnamon  
2 tsp Dried Orange Peel

Combine all ingredients and store in an airtight container.

### **Spiced Mocha Coffee**

1 tbsp Mix  
6 oz Boiling Water  
Shaved Chocolate or Cinnamon

**Spiced Mocha Coffee:** pour water over mix in cup. Garnish with shaved chocolate or additional cinnamon

## **Raspberry Lemonade Tea**

*Submitted by Arleen James, Texas Co.*

1 cup powdered lemonade mix, divided  
1 cup powdered instant raspberry tea mix,  
divided

Layering Dry Mix: Measure ½ cup lemonade mix, then ½ cup raspberry flavored tea mix into a pint size jar. Cut a 3-inch diameter circle of plastic scrap or waxed paper. Put circle over layered mix. Add ½ cup lemonade flavored mix over plastic wrap. Layer ½ cup raspberry flavored tea mix over lemonade mix. Adjust cap.

To prepare: Measure 1 cup (two layers) flavored drink mix into 2 quarts cold water. Stir to dissolve mix. Makes about 8 eight-ounce servings.

Freeze fresh raspberries, lemon peel twists or springs of fresh mint and water in divided ice cube trays. Ser Raspberry-Lemonade Tea over flavored ice cubes.

## **Texas Two-Step Soup Mix**

*Submitted by Arleen James, Texas Co.*

(1.61 ounce) package brown gravy mix (regular or no fat)  
2 tablespoons mild red chili powder  
2 teaspoons dried oregano leaves  
1 teaspoon ground cumin  
1 teaspoon dried minced onion  
½ teaspoon garlic salt  
10 to 12 regular-size tortilla chips, coarsely crushed  
1 to 4 cups uncooked small to medium-size pasta (such as wheels, shells, and macaroni)

Pour gravy mix into wide-mouth pint jar. In small bowl, stir together chili powder, oregano, cumin, onion and garlic salt. Pour into jar to make second layer. Add layers of tortilla chips and pasta to fill jar. Seal with lid.

To Prepare: Brown ½ pound ground beef in a large saucepan or Dutch oven. Add contents of jar and 7 cups water; heat to boiling. Stir in 1 (15 ounce) can corn with red and green bell peppers and 1 (16 ounce) can chopped tomatoes. Reduce heat; cover and simmer for 20 to 25 minutes or until pasta is tender, stirring occasionally.

Serve with crushed tortilla chips and shredded Monterey jack cheese, if desire. Makes 8 servings.

## **Sun-Dried Tomato & Penne Soup**

*Submitted by Arleen James, Texas Co.*

- 2 cups Penne
- 1 cup sun-dried tomatoes cut into quarters
- ¼ cup dried onion flakes
- ¼ cup dried parsley flakes
- 1 cup dried shitake mushroom pieces

Layering dry mix: Pour ingredients into jar in the order listed, packing each layer evenly as it is added. Adjust cap.

### **Seasonings for Bouquet Garni:**

- ½ teaspoon dried crushed red pepper flakes
- 1 Tablespoon dried minced garlic
- 1 ½ teaspoons dried thyme
- 1 ½ teaspoons dried minced basil

Put spices listed for Bouquet Garni into the center of a 4 x 4-inch double layer square of cheesecloth. Pull edges of the cheesecloth to the center to form a pouch, secure with white cotton kitchen string. Tie Bouquet Garni to the neck of the jar.

- 1 cup hot water
- 8 cups vegetable broth
- ¼ cup sweet white wine
- 1 (14-ounce) can diced roma tomatoes
- 1 (14-ounce) can cannelloni beans
- salt and pepper, to taste

To Prepare: Remove mushroom pieces from jar and put into 1 cup hot water. Let mushrooms steep in water about 30 minutes. Remove mushrooms from soaking water, being careful not to disturb the sediment in the bottom of the cup. Rinse mushrooms under cold running water. Drain mushrooms. Put mushrooms and soup mix from jar into an 8-quart saucepot. Add Bouquet Garni and vegetable broth. Simmer soup until pasta and dried vegetables are tender. Add wine, roma tomatoes and cannelloni beans. Season with salt and pepper to taste. Simmer 30 minutes. Remove Bouquet Garni. Makes about 8 servings.

## **Dreamsicle Smoothie**

*Submitted by Arleen James, Texas Co.*

- ¾ cup powdered instant orange flavored drink mix
- ½ cup powdered vanilla flavored coffee creamer
- 1 teaspoon grated dried orange peel
- 1 (5.2 ounce) package orange and vanilla flavored soft candy twists.

To prepare drink, add

- 2 ½ cups skim milk
- 1 cup vanilla yogurt
- 2 cups ice cubes

Layering dry mix: Combine powdered instant orange flavored drink mix, powdered vanilla coffee creamer and dried orange peel in a small bowl. Put mixture into jar. Layer candy twist on top of drink mixture. Adjust cap.

To prepare: Remove candy twists from jar; set aside. Put milk, yogurt and smoothie mix into a blender. Add ice cubes. Blend until smooth. Pour smoothie into glasses and garnish with candy twists. Makes about 7 eight-ounce servings.

Put a new spin on this traditional flavor combination. Begin with powdered instant strawberry flavored drink mix and vanilla flavored coffee creamer. Blend smoothie with strawberry yogurt and 1 cup fresh strawberries.

## **Triple Dip Hot Chocolate**

*Submitted by Arleen James, Texas Co.*

- 1 ¼ cups powdered instant nonfat dry milk
- ¼ cup powdered instant chocolate drink mix
- ¼ cup semi-sweet chocolate chips
- 2 Tablespoons powdered chocolate coffee creamer

To prepare, add:

1 cup hot water, per serving

Dry Mix: (Note: This is not a layered mix.) Combine powdered instant nonfat dry milk, powdered instant chocolate drink mix, semi-sweet chocolate chips and powdered chocolate coffee creamer in a medium bowl until evenly blended. Put mixture into a pin jar and pack firmly. Adjust cap.

To prepare: Measure 1/3 cup hot chocolate mix into a drinking mug. Pour 1 cup hot water over chocolate mix. Stir until well-blended and chocolate chips are melted. Makes about 5 eight-ounce servings.

Use any flavor or combination of flavors for powdered instant hot drink mix, coffee creamer and flavored chips. Try powdered instant hot chocolate mix with hazelnut coffee creamer and milk chocolate chips or powdered instant Swiss hot chocolate mix with vanilla coffee creamer and white chocolate chips.

## **Winter Wonderland Soup in a Jar**

*Submitted by Marlene Buck, Garfield County*

**Instructions:** Place in a 1-quart wide mouth jar in order given.

- 3 cups Dry Egg Noodles
- 1 (2.75 oz) pkg White Country Gravy Mix
- 2 tbsp Chicken Bullion Granules
- 2 tbsp Dried Minced Onion
- 2 tbsp Dried Celery Flakes
- 2 tsp Parsley Flakes

**On tag attached to jar:**

### **Winter Wonderland Soup in a Jar**

Empty contents of jar into a 4-quart pan; add 8 cups water and heat to boiling. Reduce heat; cover and cook 5 to 6 minutes or until noodles are tender. Add 1 10-ounce can cooked chicken and cook a few more minutes. Serves 8.



## **Potato Soup Mix in a Mug**

*Submitted by Carol Laverty, Harper County*

Compliments of [www.Budget101.com](http://www.Budget101.com)

- 1 3/4 cups Instant Mashed Potatoes
- 1 1/2 cups Dry Milk
- 2 tbsp Instant Chicken Bullion
- 2 tsp Dried Minced Onion
- 1 tsp Dried Parsley
- 1/4 tsp Ground White Pepper
- 1/4 tsp Dried Thyme
- 1/8 tsp Turmeric
- 1 1/2 tsp Seasoning Salt

Combine all and then divide by measuring 1/2 cup into each small ziploc bag. Place 1 mix in a Mug lined with Tissue paper and attach tag and small wire whisk with ribbon.

**Attach Tag:** Empty mix into mug and fill with boiling water, whisk, allow to set 3 minutes, enjoy.

## **Orange Cappuccino Mix**

*Submitted by Arleen James, Texas Co.*

- 1/2 cup powdered non-dairy creamer
- 1/2 cup sugar
- 1/4 cup instant coffee
- 1 tsp. Dried orange peel
- 1/2 tsp. Cinnamon

Place all items in blender or food processor. Cover and blend on high for 30 seconds, stopping blender after 15 seconds to stir until well mixed. Store in tightly sealed jar.

To prepare: Place 2 teaspoons mix and 2/3 cup boiling water in mug. Stir.

## **Instant Cappuccino Mix**

*Submitted by Arlene James, Texas Co.*

- 1 cup powdered chocolate milk mix
- 3/4 cup powdered non-dairy creamer
- 1/2 cup instant coffee granules
- 1/2 tsp. Cinnamon
- 1/2 tsp. Ground nutmeg

In a medium bowl combine all ingredients. Store in airtight jar.

To prepare: Place 1 heaping tablespoon mix in a cup or mug. Add 1 cup boiling water and stir.

# CAKES



## Pea Soup

Combine pasta soup mix with 3-1/2 cups water. Bring to boiling; reduce heat, cover and simmer 35 minutes or until lentils are tender, stirring occasionally. Stir in 3 oz. frozen pea pods, halved crosswise and 2 tps. soy sauce. Cover and cook 2-3 minutes more. Garnish each serving with enoki mushrooms or regular mushrooms, sliced thin, and cilantro. Makes 3-4 appetizer servings.

## Curry Chicken Soup

Combine pasta soup mix with 2 cups water. Bring to a boil. Reduce heat, cover and simmer 35 minutes or until lentils are tender, stirring occasionally. Add 13-oz. can evaporated milk (1-2/3 cups), 3/4 cup diced cooked chicken and 1-1/2 to 2 teaspoons curry powder. Garnish with apple slices and fresh mint leaves. Makes 3-4 main-dish servings.

## Pepperoni-Veg Soup

Combine pasta soup mix, 3 cups water, 1 12-oz. can V-8 juice, and 1 cup frozen mixed vegetables. Bring to boiling; reduce heat. Cover and simmer 35 minutes or until lentils are tender, stirring occasionally. Stir in 4-6 oz. sliced pepperoni. Cover and simmer 5 minutes more. Garnish with Parmesan cheese.

## **PASTA SOUP MIX**

Source: <http://members.tripod.com/~MaryMae/jarlinks.htm>

- ½ cup Small Shell Macaroni  
or other Small Pasta
- ¼ cup Dry Lentils
- 2 tbsp Grated Parmesan Cheese
- 1 tbsp Minced Dried Onion
- 1 tbsp Instant Chicken Bouillon Granules
- 1 tsp Dried Parsley Flakes
- ½ tsp Dried Oregano, crushed
- Dash Garlic Powder
- ¼ cup Dried Chopped Mushrooms, opt.

Mix all ingredients in a plastic bag or an airtight container; store, tightly sealed, until needed.

Use this mix to make:

- **Pasta Soup**
- **Pea Soup**
- **Curry Chicken Soup**
- **Pepperoni-Veg Soup**

### **Pasta Soup**

Combine contents of package with 3 cups water in a 2-quart saucepan. Bring to boiling; reduce heat. Cover and simmer 40 minutes, or until lentils are tender, stirring occasionally. Makes 3 side dish servings.

## **Spicy Granola Cupcake Mix**

- 1 pkg (18 ¼ oz) Yellow Cake Mix
- 2 cups Granola Cereal with  
Nuts and Dried Fruit
- 1 tsp Ground Cinnamon
- 1/8 tsp Ground Cloves

In a large bowl, combine cake, mix, cereal, cinnamon, and cloves. Divide mixture into 2 resealable plastic bags (about 2 ½ cups in each bag). Give with baking instructions.

Yield: about 5 cups mix

**To bake:** Preheat oven to 350 degrees. Combine bag of cupcake mix, 2/3 cup water, 2 eggs, and 2 tablespoons oil in a medium bowl; beat until well blended. Fill paper-lined muffin cups about three-fourths full. Bake 18 to 20 minutes or until a toothpick inserted in center of cupcake comes out clean and tops are golden brown. Serve warm. Yield: about 1 dozen cupcakes

**Source:** Gifts of Good Taste Cookbook

## **Carrot Cake Mix in a Jar**

*Submitted by Arleen James, Texas Co.*

- 2 cups granulated sugar
- ½ cup chopped pecans or walnuts
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 1 tablespoon cinnamon
- ¼ teaspoon nutmeg

Combine and blend ingredients in small bowl. Store in an airtight jar.

- 1 jar Carrot Cake Mix
- 1 ½ cups vegetable oil
- 3 large eggs
- 2 teaspoons vanilla extract
- 3 cups grated carrots
- 1 (8 ounce) can crushed pineapple

To Prepare: Place carrot cake mix in large mixing bowl. Make a well in the center of the mix and add the oil, eggs, carrots and pineapple. Blend until smooth. Pour into a prepared 13- x 9-inch cake pan and bake for 40 to 50 minutes, or until a wooden pick inserted into center comes out clean.

## **Love Soup in a Jar**

*Submitted by Marlene Buck, Garfield County*

**Instructions:** Place in a 1-quart wide mouth jar in order given.

- 3 cups Rotini Pasta
- 1 (1.61 oz) pkg Brown Gravy Mix
- 2 tbsp Beef Bullion Granules
- ¼ cup Dried Minced Onion
- ¼ cup Dried Celery Flakes
- 1 tbsp Dried Parsley Flakes

**On tag attached to jar:**

### **Love Soup in a Jar**

Brown 1 pound ground beef in a 4-quart pan; drain fat off. Add contents of jar, 7 cups water, 1 can (16 ounce) chopped tomatoes, undrained. Heat to boiling. Reduce heat; cover and simmer 5 to 7 minutes or until pasta is tender. Garnish with shredded cheese. If desired, add 1 cup frozen peas or green beans with tomatoes. Serves 8.

## **Layered Friendship Soup Mix**

*Makes a great gift for almost any occasion.*

*Source: Cooksrecipes.com*

- 1/2 cup Dry Split Peas
- 1/3 cup Beef Bouillon Granules
- 1/4 cup Pearl Barley
- 1/2 cup Dry Lentils
- 1/4 cup Dried Minced Onion
- 2 tsp Italian Seasoning
- 1/2 cup Uncooked Long Grain Rice
- 1/2 cup Alphabet Macaroni or other small Macaroni

(Sealed in a plastic sandwich bag to make it easier for the recipient to get out of jar.)

In a 1 1/2-pint jar, layer the ingredients in the order listed. Seal tightly. Makes 1 batch Friendship Soup Mix.

### **Instructions to Attach to Jar:**

#### **Ingredients:**

Friendship Soup Mix

- 1 lb Ground Beef
- 3 qts Water
- 1 (28 oz) can Diced Tomatoes, undrained

**To prepare soup:** Remove macaroni from top of jar and set aside. In a large saucepan or Dutch oven, brown beef; drain. Add the water, tomatoes and soup mix; bring to a boil. Reduce heat; cover and simmer for 45 minutes. Add reserved macaroni; cover and simmer for 15 minutes or until macaroni, peas, lentils and barley are tender. Makes 16 servings (4 quarts).

## **Cinnamon Honey Bun Coffeecake Mix in a Mug**

*Submitted by Carol Laverty, Harper County*

*Compliments of www.Budget101.com*

Measure the following into a baggie, Seal & Tie off.

- 1/3 cup yellow cake mix

Add the following into a separate baggie, seal & tie off, label as **Topping Mix:**

- 2 tsp brown sugar
- 1 tsp finely chopped pecans
- 1/4 tsp cinnamon

**Attach Tag:** Empty Cake mix into mug and add:

- 2 tsp Oil
- 1 tbs Water
- 1 Egg White

Whisk well. Sprinkle topping packet on & cook on high in microwave for 2 minutes.

## Mocha-Chocolate Chip Cake Mix

### Cake Mix:

- 1 pkg (18 ¼ oz) Devil's Food Cake Mix with Pudding In The Mix
- 1 cup Semisweet Chocolate Mini Chips
- 1 ½ tbsp Instant Coffee Granules

Combine cake mix, chocolate chips, and coffee granules. Store in an airtight container.

### Icing Mix:

- 2 cups Chocolate-Flavored Confectioners Sugar
- 1 tsp Instant Coffee Granules

Sift confectioners sugar and coffee granules into a small bowl. Store in an airtight container.

Give mixes with baking instructions. Yield: 1 cake mix and 1 icing mix.

**To bake:** Preheat oven to 350 degrees. In a large bowl, combine cake mix, 1 1/3 cups water, 3 eggs, and ¼ cup vegetable oil; beat until well blended. Pour batter into a greased 9 x 13-inch baking pan. Bake 30 to 34 minutes or until a toothpick inserted in center of cake comes out clean. Cool cake in pan.

Combine icing mix and ¼ cup boiling water in a small bowl; stir until smooth. Pour icing over cake. Let cake cool. Store cake in an airtight container.

Yield: 12 to 15 servings.

**Source:** Gifts of Good Taste Cookbook

## DRIED BEAN MIX

*Submitted by Joy Rhodes, Blaine County*

### **1/2 cup of each of the following:**

- \*kidney beans
- \*black beans
- \*small red beans
- \*split yellow peas
- \*red lentils
- \*split green peas

### SEASONING MIX

- 1 tbsp Dried Sweet Pepper Flakes
- 2 tsp Chicken Bouillon Granules
- 2 tsp Dried Minced Onion
- 1 ½ tsp Salt
- 1 tsp Dried Parsley Flakes
- ½ tsp Black Pepper
- 1/2 tsp Garlic Powder
- ½ tsp Celery Seed
- 4 tbsp Brown Sugar

For dried bean mix, layer each type of bean in a clear 24-oz jar. For seasoning mix, combine ingredients. Store in a re-sealable plastic bag. Attach to jar and give with recipe for Seasoned Bean Soup. Yield: about 3 cups dried bean mix and 1/4 cup seasoning mix.

### **Attach To Jar: SEASONED BEAN SOUP**

- Dried Bean Mix ( 3 cups)
- 2cans (14 ½ oz each) Stewed Tomatoes
- ¼cup Seasoning Mix
- 1tsp Liquid Smoke (optional)

Rinse beans and place in large Dutch oven or stock pot. Pour 4 cups boiling water over beans; cover and let soak overnight. Drain beans and return to stock pot. Add 6 cups water, cover, and bring to a boil over high heat. Reduce heat to low and simmer 1 to 1/2 hours or until beans are almost tender. Add tomatoes and seasoning mix. Stirring occasionally, cover and simmer 30 minutes. Uncover beans and continue to simmer about 1 hour longer or until beans are tender and soup thickens. Serve warm. YIELD: about 10 cups soup.

## **Daal-Nepali Lentil Soup Gift Package**

*Submitted by Recia Garcia, Dist Ext FCS Program Specialist*

Source: [www.recipecenter.com](http://www.recipecenter.com)

### **1 cup Basmati or Texmati Rice**

Place the rice in another decorative jar or plastic bag. Label "Rice Packet".

### **1 Decorative Container**

#### **1 cup Orange Lentils**

Place lentils in decorative container. Label "Lentil Packet".

#### **2 tsp Curry Powder**

#### **1 tsp Ground Ginger**

#### **1 tsp Garlic Powder**

#### **½ tsp Cumin**

In a small bowl, combine spices well and place them in a jar or small plastic bag. Seal tightly. Label "Spice Packet".

## **Lentil Soup**

### **Rice Packet**

2 c water

Bring water to a boil; add rice. Return water to a boil, stirring once, then reduce heat and simmer about 20 minute until water is absorbed.

### **Lentils Packet**

3 c water or broth

Rinse lentils. Place lentils in a soup pot and cover with water or broth. Bring liquid to a boil, then reduce heat and simmer about 30 minutes or until lentils are soft.

### **Seasoning Packet**

1 small onion, diced

1 clove Garlic, crushed

1 tsp butter

1 med Tomato, diced

Salt and Pepper to taste

Melt butter in a skillet and add onion and tomato. Cook until onion is transparent then add Seasoning Packet and garlic. Water may need added to prevent sticking; use a tablespoon at a time. Cook 1-3 minutes until vegetables are coated and mixture is a paste. Add this paste to the lentils and stir. Add salt and pepper if desired.

Serve over rice.

## **Pineapple Cake Mix in a Pint Jar**

*Submitted by Shelly Davis, Alfalfa County*

1 cup pineapple Supreme cake mix (dry)

1 (4 oz.) container of pineapple tidbits

1. Place dry cake mix into a zipper sandwich bag.
2. Place bag of mix into a wide-mouth new pint size canning jar pressing down firmly so bag rests evenly on bottom of jar. Place container of pineapple into jar next. Screw lid onto jar.
3. Decorate jar and attach a recipe card with the following instructions:

### **Pineapple Cake To Bake In a Jar**

1. Remove contents of jar. Empty mix into a medium bowl
2. Add 1 egg white, 1 Tb. oil and pineapple (undrained). Mix well.
3. Spray inside of jar with cooking spray
4. Place batter into jar. **DO NOT PLACE LID ON JAR.**
5. Bake at 325 degrees for 40 to 45 minutes. (To bake, place jar in a small shallow baking dish to keep it balanced in the oven.) Remove from oven. Let cake cool 10 minutes. Run knife around inside of jar to loosen cake. Slide cake out of jar and slice to serve.

# COOKIES

## Bean-Pasta Soup Mix

Makes 6 (3-bag) gifts.

Source: *Cooksrecipes.com*

- 3/4 cup Dried Onion Flakes**
- 2 (1/2 oz) jars Dried Celery Flakes**
- 1/2 cup Dried Parsley Flakes**
- 3 tbsp Dried Basil Leaves**
- 3 tbsp Dried Oregano Leaves**
- 2 tsp Garlic Powder**
- 2 tsp Coarsely Ground Black Pepper**
- 2 (2 1/4 oz) jars Beef Bouillon Granules**

Combine first 7 ingredients; divide evenly, and place in 6 airtight plastic bags. Add 2 tablespoons plus 1/4 teaspoon bouillon granules to each bag. Label "Herb Mix" and seal.

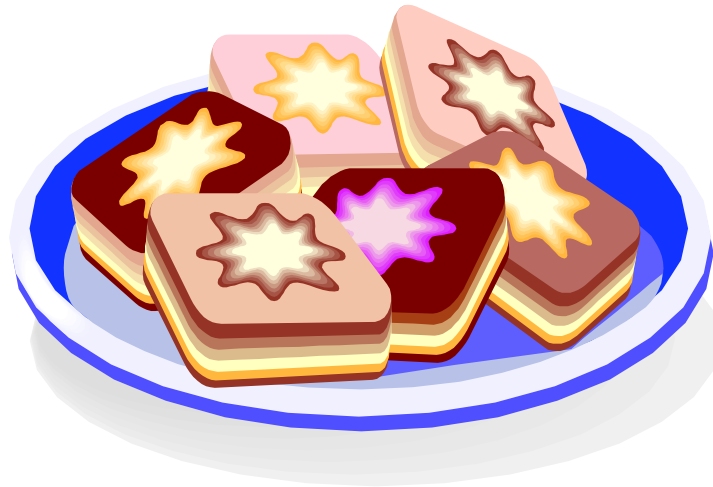
- 1 (16 oz) pkg Dried Black-eyed Peas**
- 1 (16 oz) pkg Dried Black Beans**
- 1 (16 oz) pkg Dried Kidney Beans**
- 1 (16 oz) pkg Dried Navy Beans**

Combine black-eyed peas and dried beans; divide evenly and place in 6 airtight plastic bags. Label "Bean Mix" & seal.

- 1 (16 oz) pkg Small Shell Pasta, uncooked**

Place 1/3 cup pasta into 6 airtight plastic bags. Label "Pasta" and seal.

Place 1 bag herb mix, 1 bag bean mix, and 1 bag pasta in a gift container; repeat procedure with remaining bags. **DIRECTIONS FOR GIFT RECIPE CARD:** Sort and wash bean mix; place in a Dutch oven. Cover with water 2-inches above beans; soak 8 hours or overnight. Drain. Combine beans, 3 quarts water, herb mix, 1 carrot, chopped, and 2/3 cup chopped cooked ham in Dutch oven. Bring to a boil; reduce heat, and simmer 2 1/2 hours, stirring occasionally. Add 1 (14 1/2-ounce) can stewed tomatoes, undrained, and pasta; cook 15 to 20 minutes. Note: To use the quick-soak method, place beans in a Dutch oven; cover with water 2-inches above beans. Bring to a boil. Remove from heat; cover, and let stand 1 hour. Drain.





# SOUPS



## **Dipsy Doodle No-Bake Cookies**

*Submitted by Arleen James, Texas Co.*

1 cup cornflakes, finely crushed  
½ cup quick cooking rolled oats  
¼ cup shredded coconut, firmly packed  
½ cup semi-sweet chocolate chips  
⅓ cup butterscotch chips

To prepare cookies, add:

½ cup peanut butter  
⅓ cup light corn syrup

Layering Dry Mix: Layer crushed cornflakes, rolled oats and shredded coconut into a pint jar in the order listed. Combine semi-sweet chocolate chips and butterscotch chips. Layer mixture into jar. Adjust cap.

To Prepare: Remove semi-sweet chocolate and butterscotch chips from jar; set aside. Heat peanut butter and corn syrup in a medium saucepan over low heat until mixture is smooth, stirring to prevent sticking. Remove from heat. Add dry ingredients from jar, mixing until evenly coated. Drop cookie dough by rounded table-spoonfuls onto a baking sheet lined with waxed paper. Chill cookies in refrigerator for 15 minutes. Put semi-sweet chocolate and butterscotch chips into a small microwave safe bowl. Heat mixture in microwave oven on high for 10 seconds. Remove from microwave oven and stir. Repeat heating and stirring until chips are melted. Remove cookies from refrigerator. Dip the top of each cookie into the melted semi-sweet chocolate and butterscotch mixture. Return cookies to baking sheet and chill in refrigerator for 15 minutes. Makes about 20 cookies.

## **Chocolate Covered Raisin Cookie**

### **Mix in a Jar**

*Submitted by Cathy James, Logan County*

- ¾ cup Sugar
- ½ cup packed Dark Brown Sugar
- 1 cup Chocolate Covered Raisins
- ½ cup Milk Chocolate Chip Morsels
- 1 ¾ cup Flour mixed with 1 tsp Baking Powder and ½ tsp Baking Soda

Layer ingredients in order given in a quart size “wide mouth” canning jar. Press each layer firmly in place making sure you really pack it down before you add the flour mixture, it will be a tight fit, but it will work.

Attach these instructions to the jar...

Empty cookie mix into a large mixing bowl. Mix thoroughly.

1. Add 1 stick butter or margarine, softened at room temperature, 1 egg, slightly beaten, 1 tsp vanilla.
  2. Mix until completely blended. May need to mix with your clean hands.
  3. Shape into walnut size balls. Place 2” apart on a parchment lined cookie sheet.
- Bake at 375 for 13-15 minutes until tops are lightly brown. Cool 5 minutes on baking sheet. Remove and finish cooling. Yield: 2 ½ dozen cookies

## **Puppy Chow for People**

*Submitted by Arleen James, Texas Co.*

- ½ cup chocolate chips
- ¾ cup powdered sugar in a zipper baggie
- 3 cups rice-oat cereal

Layering Dry Mix: Place chips in a wide-mouth quart jar. Then push bag of powdered sugar into jar very firmly so it lies evenly on top of chips. Put cereal into jar 1 cup at a time, tapping jar on counter to settle cereal. If you can’t get all the cereal into the jar, remove cereal and flatten the zipper bag of powdered sugar even flatter than it was. Then put in the cereal.

To prepare: Empty cereal into a large bowl. Remove bag of powdered sugar-set aside. Place chocolate chips in a small micro safe dish. Microwave on High 30 seconds. Stir well. Continue micro waving 15 seconds at a time, stirring well each time until completely melted. Pour chocolate over cereal-mix until well coated. Add powdered sugar a little at a time, mixing well. Spread in a 9- x 13-inch pan. Allow to dry. Store in airtight container or package individual servings in self-sealing bags. Makes 3 cups.

## **PUB MIX**

*Submitted by Arleen James, Texas Co.*

- 1 cup mini twists or square pretzels
- 1 cup bite-size wheat cereal squares
- ½ cup cheddar cheese stick snacks
- ½ cup mini garlic toast snacks
- ½ cup beer nuts

Layering Dry Mix: Layer ingredients into a quart size jar in the order listed. Adjust cap.

### **To prepare snack, add:**

- 2 teaspoons Dijon style mustard
- 2 teaspoons Worcestershire sauce
- 2 Tablespoons unsalted butter
- 1 teaspoon crushed red pepper flakes, optional

To Prepare: Preheat oven to 250 degree F. Put ingredients from the jar into a medium bowl, stirring to combine. Put Dijon style mustard into a small saucepan. Gradually stir in Worcestershire sauce and hot pepper sauce until mixture is smooth. Add butter and cook over low heat until butter is melted. Pour mustard mixture over dry ingredients, stirring to coat evenly. Sprinkle crushed red pepper flakes over snack mix, if desired. Spread mixture in single layer in a 9- x14-inch pan. Bake at 250 degrees for 30 minutes, stirring every 10 minutes. When baking is complete, remove pan from oven. Cool. Store in sealed jar. Makes about 6 one-half cup servings.

## **Instant Brownie Mix**

- 4 cups All-Purpose Flour
- 6 cups Granulated Sugar
- 3 cups Cocoa
- 4 tsp Baking Powder
- 3 tsp Salt
- 2 cups Vegetable Shortening

Combine first five ingredients and mix well. Using a pastry blender or two knives, thoroughly cut in shortening. Store in an airtight container in a cool, dry place. Give with the recipe for Brownies.

Yield: 16 cups of mix (enough for 8 batches of brownies)

**To make Brownies:** Combine 2 cups brownie mix, 2 eggs, 1 teaspoon vanilla extract, and ½ cup chopped nuts (if desired). Stir just until all ingredients are moistened. Spread in a lightly greased 8-inch square baking pan. Bake in a preheated 350 degree oven 20 to 25 minutes, or until set in center. Cut into 2-inch squares.

Yield: 16 Brownies

**Source:** Gifts of Good Taste Cookbook

## **Sand Art Brownies**

*Submitted by Liz Gardner McBee, Beaver Co.*

*You layer the ingredients in the jar to make a striped pattern. Tie a square of Holiday fabric over the jar lid and hang a tag around the neck of the jar. Your gift is ready to go.*

- 1 cup plus 2 tbsp All-Purpose Flour
- 2/3 tsp Salt
- 1/3 cup Cocoa
- 2/3 cup Brown Sugar
- 2/3 cup Granulated Sugar
- 1/2 cup Chocolate Chips
- 1/2 cup White Chocolate Chips
- 1/2 cup Chopped Nuts,  
or enough to fill jar to the top

Combine 1/2 cup plus 2 tablespoons of flour with the salt and put it in the bottom of a wide-mouth, quart-size canning jar. Combine cocoa and remaining 1/2 cup flour and layer this brown mixture on top of the white flour and salt mixture in the jar. Layer the remaining ingredients as they are listed. Cover with lid and a square of colorful fabric or paper, secure with a jar ring and tie on the tag or card. The tag or card must read as follows:

Combine brownie mix with:

- 2/3 cup Vegetable Oil
- 3 Eggs, beaten
- 1 tsp Vanilla

Preheat oven to 350 degrees F. and bake in a greased, 8-inch square baking pan for 30 minutes.

**Source:** High Plains Journal

## **Blizzard Bites**

*Submitted by Arleen James, Texas Co.*

- 1/3 cup bite-size rice cereal squares
- 1/3 cup broken mini pretzel twists
- 1/4 c coarsely chopped macadamia nuts
- 1/4 cup coarsely chopped dried pineapple
- 1/4 cup sweetened dried cranberries
- 1/4 cup white chocolate chips

**Layering Dry Mix:** Put cereal squares, pretzels and macadamia nuts into a one pint jar in the order listed. Combine dried pineapple and dried cranberries in a small bowl. Put fruit mixture into jar. Layer white chocolate chips on top of dried fruit. Adjust cap.

**To Prepare:** Remove white chocolate chips from jar; set aside. Put remaining ingredients into a medium bowl, stirring to combine. Place white chocolate chips in a small saucepan and melt over low heat, stirring to prevent scorching. Pour melted white chocolate over snack mixture. Stir until snack mixture is evenly coated. Spread mixture in a single layer on waxed paper. Cool. After white chocolate has cooled, break mixture into bite-size pieces. Store in sealed jar. Makes about 5 one-third cup servings.

This snack mix is great at any sporting event with chilled drinks. Or, for a totally different approach, try substituting cashews for macadamia nuts, dried apple for pineapple and butterscotch chips for white chocolate chips.

## **TEX-MEX MIX**

*Submitted by Arleen James, Texas Co.*

- 1 cup bite-size cheddar cheese crackers
- 1 cup bite-size multi-bran cereal squares
- 1 cup barbecue flavored corn nuts
- 1 cup bite-size peppered beef jerky

Layering Dry Mix: Layer crackers, cereal, nuts and beef jerky into jar in the order listed.

To prepare snack, add:

- 2 Tablespoons unsalted butter
- 1 teaspoon Worcestershire sauce
- 1 teaspoon hot pepper sauce
- 1 teaspoon ground southwest seasoning

To prepare: Preheat oven to 250 degree F. Empty contents of jar into a medium bowl, stirring to combine. Melt butter in a small saucepan over low heat. Stir in Worcestershire sauce, hot pepper sauce and southwest seasoning. Pour butter mixture over dry ingredients, stirring to coat evenly. Spread mixture in single layer in a 9- x 13-inch pan. Bake at 250 degrees for 30 minutes, stirring every 10 minutes. When baking is complete, remove pan from oven. Cool. Store in sealed jar. Makes about 5 one-third cup servings.

There are many quick and easy ways to make layered snack mixes your own unique creation. Any of the base ingredients may be changed. Just replace ingredients with those of similar size and in the same amount as listed. The seasonings add a lot of punch and impart the true personality of the mix. Try blending your favorite mustards and sauces in the same proportions.

## **Spice Cookie Mix**

*Submitted by Karen Armbruster, Woods County*

- 1 (18.25 oz) pkg Spice Cake Mix
- 1 cup Quick-Cooking Oats
- 1/4 cup firmly packed Brown Sugar

Combine all ingredients; store in an airtight container. Makes 5 1/4 cups.

**DIRECTIONS FOR GIFT RECIPE CARD:**  
Place Spice Cookie Mix in a large bowl; stir in 1 large egg, 1/4 cup milk, 1/2 cup butter or margarine, melted, and 1 teaspoon vanilla extract.

Drop by round teaspoonfuls onto lightly greased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes. Transfer to wire racks to cool.

Makes 5 dozen.

## Cherry-Almond White Chocolate

### Cheesecake Bars

*Submitted by Arleen James, Texas Co.*

2 cups flour                    1/8 teaspoon salt  
1 cup brown sugar    1/2 cup sliced almonds  
1/2 cup dried cherries   3/4 cup white chocolate pieces

Layering dry mix: Combine flour and salt. Put mixture into a jar and use a jar tamper to firmly pack flour mixture in jar. Layer brown sugar into jar, firmly packing with jar tamper. Add dried cherries, almonds and white chocolate chips. Adjust cap.

#### **To prepare bars, add:**

1 cup butter, softened  
1 teaspoon vanilla extract  
1 teaspoon almond extract

#### **To prepare cream cheese topping, add:**

1 (4-oz) package cream cheese, softened    1 large egg  
1/2 cup granulated sugar                    1 cup cherry preserves

To Prepare: Preheat oven to 350 degrees F. Lightly greased a 9- x 9- x 2 1/4- inch pan. Remove white chocolate chips, sliced almonds and dried cherries from jar; set aside. Cream together brown sugar, butter, vanilla extract and almond extract in a medium bowl. Put remaining ingredients from into sugar mixture, blending well. Add dried cherries, almonds and white chocolate chips, stirring until evenly combined. Press batter into prepared pan. Beat together cream cheese, granulated sugar and egg in a small bowl at medium speed with an electric mixer until smooth. Mixture will be thin, but will thicken during baking. Spread cream cheese mixture over batter. Heat cherry preserves in a microwave oven on high for about 20 seconds. Stir preserves to remove lumps. Drop cherry preserve over cream cheese topping. Lightly draw the blade of a knife through the topping to swirl preserves into the cream cheese mixture. Bake at 350 degrees F 25 to 30 minutes. Cool. Cut into 1 1/2 - x 2-inch bars. Makes about 24 bars.

## Layered Cranberry Rice Pilaf

*Submitted by Arleen James, Texas Co.*

1 Tbsp. Packed brown sugar  
2 tsp. Chicken bouillon granules  
1/4 tsp. Salt  
1/3 cup chopped pecans  
1/4 cup chopped dates  
1 1/4 cups long grain converted rice  
1/2 cup dried cranberries

Layering: Use a wide mouth pint canning jar. Place brown sugar, bouillon granules and salt in a small bowl and mix well. Place this in the bottom of the jar and press in tightly. Place pecans in jar, and then dates. Press tightly. Measure rice into a bowl. Place approximately half the rice into the jar. Place the dried cranberries in next and press in tightly. Top with remaining rice.

To Prepare: Place contents of jar in a pan with 3 1/4 cups water and 1/4 stick butter (2 tbsp.) Cover and bring to a boil. Reduce heat and simmer, covered for 20 minutes.

## **Peach Cobbler Mix**

*Submitted by Arleen James, Texas Co.*

1 cup self rising flour  
1 cup sugar  
½ tsp. Cinnamon

Place all ingredients in small bowl and blend well.  
Place in a 1 pint jar.

To Prepare: Melt 1 stick margarine and pat evenly into a 9- x 13-inch baking dish. Empty peach cobbler topping mix into a small bowl and add 1 cup milk. Mix well. Pour topping mixture evenly over margarine in pan. Place peaches and juice from 2 (29 oz.) cans sliced peaches or 5 cups fresh peeled, sliced peaches on top of topping mixture. Bake uncovered 1 hour at 350 degrees F (325 degrees F glass pan).

## **White Chocolate Cherry Cookie Mix**

*Submitted by Arleen James, Texas Co.*

1 cup flour  
½ tsp baking powder  
1/8 tsp baking soda  
¼ tsp salt  
¾ cup vanilla sugar  
1 cup quick cooking rolled oats  
½ cup dried cherries  
½ cup chopped nuts  
½ of a 10 oz. Pkg. White chocolate chips  
½ tsp dried lemon peel

Layer all ingredients in a pint jar.

To prepare: Beat ½ cup softened butter in large mixing bowl for 30 seconds. Add ingredients from jar and stir until well combined. Drop by rounded teaspoonfuls onto a greased baking sheet.

Bake 10-12 minutes at 375 degrees F.

## **White Chocolate Macadamia Cookies**

*Submitted by Arleen James, Texas Co.*

½ cup chopped macadamia nuts  
½ cup white chocolate or vanilla milk chips  
½ cup packed light or dark brown sugar  
1 cup buttermilk biscuit and baking mix  
½ cup light or dark brown sugar  
1 cup buttermilk biscuit and baking mix

In a 1 quart wide-mouth jar, gently layer and pack ingredients in the order listed. If there is any space left after adding the last ingredients, add more nuts or baking chips if desired. Place lid on top.

To prepare: Empty contents of jar into medium bowl. Stir in 1 stick butter or margarine, melted, 1 large egg and 1 teaspoon vanilla or almond extract. Mix until well combined. Shape into 1-inch balls. Place on baking sheets coated with cooking spray. Bake at 375 degrees F for 10 to 12 minutes or until cookies are light golden brown. Makes 2 ½ dozen.

## **Cheese Sauce Mix**

*Submitted by Recia Garcia, Dist Ext FCS Program Specialist  
Brought to you by: [www.mixameal.com](http://www.mixameal.com)*

*Here's a fun Cheese Sauce for nacho chips, macaroni and cheese, cheese and broccoli or topping for a potato bar.*

4 1/2 cups Dehydrated Cheese Sauce  
2 2/3 cups Powdered Milk  
2 2/3 cups Dehydrated Butter Powder or  
Margarine Powder  
2 2/3 cups Flour  
2 tsp Onion Powder

*If you want to try a smaller mix first to see how you like it try a Mini-Mix instead:*

### **Cheese Sauce Mini-Mix**

1/3 cups Dehydrated Cheese Powder  
3 tbsp Powdered Milk  
3 tbsp Dehydrated Butter Powder or Mar-  
garine Powder  
3 tbsp Flour  
1/8 tsp Onion Powder

### **Cheese Sauce**

Combine 1 cup hot tap water and 1/2 cup Cheese Sauce Mix. Bring to a boil stirring with a wire whisk -- it only takes a minute! For a touch of color add a few parsley flakes (optional).



## **Super Salad Seasoning Mix**

*Submitted by Arleen James, Texas Co.*

2 cups grated parmesan cheese  
½ cup sesame seeds  
1 tbsp. Instant minced onion  
½ tsp. Dried dill seed  
3 tbsp. Celery seeds  
½ tsp. freshly ground pepper  
2 tsp. Salt  
½ tsp. Garlic salt  
2 tsp. Parsley flakes  
2 tbsp. Poppy seeds  
2 tsp. Paprika

Combine all ingredients in a small bowl and blend well. Put into a 1-quart airtight jar. Store in a cool, dry place and use within 3 to 4 months. Makes about 3 cups of mix.

Use Super Salad Seasoning Mix on the following: Sprinkle topping over tossed green salads, baked potatoes and buttered French bread, as a garnish for potato salads, macaroni or egg salads and as a sour cream dip make with 2 Tbsp of mix to 1 cup of sour cream.

## **Sweet Salad Dressing Mix**

*Submitted by Arlene James, Texas Co.*

1/3 cup sugar  
1 tsp. Paprika  
1 tsp. Dry mustard  
1 tsp. Salt  
1 tsp. Instant minced onion  
1 tsp. Celery seed

Combine all ingredients in a small bowl and blend well. Put mixture in a 1-pint jar and label. Store in a cool, dry place and use within 6 months. Makes about ½ cup of mix.

To prepare: Combine mix, ¾ cup vegetable oil, and ¼ cup vinegar in a glass jar. Stir until well blended; chill. Makes about 1 ¼ cups of dressing.

## **Hello Dolly Mix**

*Submitted by Arleen James, Texas Co.*

½ cup walnuts or pecans  
6 ounces semisweet chocolate chips  
6 ounces butterscotch chips  
1 cup coconut  
1 ½ cups graham cracker crumbs

Place graham cracker crumbs in a small zip-type bag. Layer ingredients in a quart size jar in the order given, placing the bag of crumbs on top.

To prepare, add:

½ cup butter  
1 (14 ounce) can sweetened condensed milk

To prepare: Melt butter. Stir in the bag of graham cracker crumbs. Pat evenly onto the bottom of an increased 13- x 9-inch baking pan. Sprinkle with remaining layered ingredients into crumb mixture and spread evenly with spoon. Pour sweetened condensed milk evenly over all. Bake for 30 minutes at 350 degrees F. Cool, cut into bars. Makes about 36 bars.

## **Crunchy Toffee Cookies**

*Submitted by Arleen James, Texas Co.*

2/3 cups of toffee chips  
1/2 cup chopped pecans, toasted and completely cooled  
1/2 cup packed dark brown sugar  
1 cup buttermilk biscuit and baking mix  
1/2 cup packed light brown sugar  
1 cup buttermilk biscuit and baking mix

To toast nuts, place them on a microwave-safe plate and microwave 1 to 4 minutes, stirring every minute. Timing is determined by wattage of the microwave.

Layering: In a 1 quart wide mouth glass jar, gently layer and pack ingredient in the order listed. There will be two layers of biscuit and baking mix. If any space is left at after adding the last ingredient, add more baking chips or nuts to fill the jar. Place lid on jar.

To Prepare: Empty contents of jar into medium bowl. Stir in 1 stick of butter or margarine, 1 large egg and 1 teaspoon vanilla extract until well combined. Shape into 1 inch balls. Place on baking sheets coated with cooking spray. Bake at 375 degrees for 10 to 12 minutes or until cookies are light golden.

## **Stuffing Seasoning Mix**

*Submitted by Recia Garcia, Dist Ext FCS Program Specialist*

Source: [www.recipecenter.com](http://www.recipecenter.com)

1 tsp Ground Sage, or Poultry Seasoning  
1 tsp Instant Chicken Bouillon Granules  
1 tbs Dried Chopped Celery  
2 tbs Dried Minced Onion  
2 tsp Dried Parsley Leaves, crushed  
1/8 tsp Ground Pepper

Cut a 6-inch square of heavy-duty foil. Place all ingredients in center of foil. Fold foil to make an airtight package. Label with date and contents. Store in a cool, dry place. Use within 6 months. Makes 1 package of stuffing seasoning mix.

### **Saucepan Stuffing**

1 1/4 cups Water  
3 tbs Butter or Margarine  
1 pkg Stuffing Seasoning Mix  
4 cups partially Dried 1/2-inch Bread Crumbs

In a medium saucepan, combine water, butter or margarine and stuffing seasoning mix. Bring to a boil over medium-high heat. Reduce heat to medium; simmer about 5 minutes. Stir in bread cubes. Cook 1 to 2 minutes until liquid is absorbed, stirring constantly. Cover, remove from heat. Let stand 5 minutes before serving. Makes 4 to 6 servings.

### **Variations:**

**Whole-Wheat Stuffing:** substitute 2 cups partially dried whole-wheat bread pieces for half of bread cubes.

**Cornbread Stuffing:** use 3 cups crumbled cornbread for bread crumbs.

**Granola Stuffing:** add 1/2 cup granola. Increase water to 1-1/2 cups.

**Nut Stuffing:** add 1/4 cup walnuts or diced water chestnuts

## **Spicy Snack Mix**

*Submitted by Lynda Latta, Ellis County*

- ½ cup Margarine, melted
- 1 pkg (1.25 oz) Taco Seasoning Mix
- 4 cups Cheese Snack Crackers
- 4 cups Square Corn Cereal
- 2 ½ cups (12 oz) Peanuts
- 2 cups Small Pretzels
- 2 cans (2.8 oz each) French-Fried Onions

Preheat oven to 250 degrees. In a small bowl, blend margarine and seasoning mix. In a large roasting pan, mix remaining ingredients. Pour margarine mix over snacks; stir until well coated. Bake 1 hour, stirring every 15 minutes. Cool completely. Store in airtight container. Yield: about 15 cups snack mix.

## **Salsa Mix**

*Submitted by Arlene James, Texas Co.*

- 1 ½ cup dried cilantro
- 1 tsp. Garlic powder
- ½ cup dried chopped onion
- ¼ cup dried red pepper flakes
- 1 tbsp. Salts
- 1 tbsp. Pepper

In a small bowl, combine all ingredients until well blended. Store in an airtight jar.

To prepare: Spicy Salsa: Blend 2 tablespoons salsa mix with one 10 oz. Can Mexican style tomatoes. Serve with chips. Salsa Spread: Blend 2 tablespoons salsa mix with 1 cup softened cream cheese. Serve with chips or crackers.

## **Fudge Brownies In A Jar**

*Submitted by Arleen James, Texas Co.*

- 2 cups sugar
- 1 cup chopped pecans
- 1 cup chocolate chips
- 1 cup cocoa (not Dutch Processed)
- 1 cup flour

Layer the ingredients in the order given. Press each firmly before adding the next ingredient.

To prepare: Preheat oven to 325 degrees F. Grease a 9 –x 13-inch pan. Cream 1 cup softened butter in a large bowl with an electric mixer. Add four eggs, one at a time, beating well after each addition. Add the jar of brownie mix and beat the mixture until it is smooth. Spread in the prepared pan.

Bake 40-50 minutes. Cut when completely cooled. This is a very dense, fudge-like brownie; very rich.

# Main Dish

## Special Seasoning Salt

*Use seasoning salt in place of table salt.*

- 1 cup Salt
- 2 tsp Paprika
- 1 tsp Dry Mustard
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- ½ tsp Ground Oregano Leaves
- ½ tsp Ground Thyme Leaves
- ½ tsp Curry Powder
- ½ tsp Dried Dill Weed
- ½ tsp Celery Seed

In a small bowl, combine salt, paprika, dry mustard, garlic powder, onion powder, oregano, thyme, curry powder, dill weed, and celery seed. Store in an airtight container.

Yield: about 1 ¼ cups seasoning salt

**Source:** Gifts of Good Taste Cookbook



## **Homemade Vanilla Extract**

Submitted by Recia Garcia, Dist Ext FCS Program Spec

Source: [www.recipecenter.com](http://www.recipecenter.com)

- 2 Whole Vanilla Beans
- 1 ½ cups Vodka
- ½ cup Water
- 1 cup Granulated Sugar

Vanilla extract in a 3 cup glass container with a tight fitting lid, combine vanilla beans with the vodka. Cap and allow to "steep" at room temperature for three weeks.

Remove vanilla beans and strain liquid through a cheesecloth, if necessary.

In a medium saucepan, combine water and sugar, stirring constantly, until it comes to a boil and sugar dissolves. Remove from heat and cool. Stir into vodka that has been strained. Pour mixture into a bottle; cap and allow to sit at room temperature one month.

Yields: 2 cups vanilla extract

## **Beefy Mexican Casserole in a Jar**

Submitted by Liz Gardner-McBee, Beaver County

Source: [Cooksrecipes.com](http://Cooksrecipes.com)

- 1 pkg. (1.6 oz) Brown Gravy Mix
- 3 tbsp Taco Seasoning Mix
- 2 tbsp Dried Minced Onion
- 2 tbsp Dried Celery Flakes
- 2 tbsp Beef Bouillon Granules
- 1 tbsp Dried Parsley Flakes
- 3 cups Wagon Wheel Pasta

Pour gravy mix into wide mouth quart jar. In small bowl stir together spices; pour into jar making second layer. Add pasta. Close with lid. Attach gift tag.

**Gift Tag:** Cook 1 pound ground beef, drain and set aside. Empty contents of jar into 13x9-inch baking dish that has been coated with cooking spray. Add 3 ½ cups water; stir to combine. Stir in 1 cup chunky salsa, 1 can (16 oz) Mexican corn (drained) and the cooked hamburger. Cover tightly with foil. Bake at 375° F for 60 minutes or until pasta is tender. Remove foil; sprinkle 1 cup shredded Cheddar cheese over top. Cover loosely and let stand until cheese melts. Makes 8 servings.

### **Taco Seasoning Mix**

- 4 tsp Minced Onion, dried
- 2 tsp Salt
- 2 tsp Chili powder
- 1 tsp Cornstarch
- 1 tsp Crushed Dried Red Pepper
- 1 tsp Instant Minced Garlic
- 1/2 tsp Dried Oregano
- 1 tsp Ground Cumin

Combine all ingredients and store in airtight container. Makes 1 Package or 4T.

## **Goulash Mix**

*Submitted by Liz Gardner-McBee, Beaver Co.*

- ½ cup Dried Minced Onion
- 1 ½ tsp Salt
- 1 ½ tsp Chili Powder
- ½ to ¾ tsp Pepper
- ¾ tsp Sugar
- 3 cups Elbow Macaroni

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. Mix and place the toppings in a small plastic bag. Place the packet on top of the pasta.

**Attach a gift tag with these cooking directions:**

### **Goulash**

- 1 Goulash Mix
- 1 ½ lbs Ground Beef
- 3 (14 ½ oz) can Stewed Tomatoes
- 1 cup Water

In a large skillet brown ground beef and drain off fat. Add tomatoes, Goulash Mix, and water, bring to a boil. Reduce heat and simmer for 15 minutes. Uncover; simmer until macaroni is tender and sauce is thickened

Source: <http://members.tripod.com/~MaryMae/jarlinks.htm>

## **Herb and Spice Blends For Gifts**

*Submitted by Recia Garcia, Dist Ext FCS Program Specialist*

Source: [www.recipecenter.com](http://www.recipecenter.com)

To present as gifts, pack mixes into small jars with lids and labels. Tie jars onto a cookbook filled with herb and spice recipes. Herbs will keep for 6 months, tightly closed, in a cool, dry place.

**Herb and spice blends (makes 1/3 cup of each blend)**

**For Beef:** mix 1 tablespoon coarsely ground black pepper, 1 tablespoon red pepper flakes, 2-½ tablespoons garlic powder and 1 tablespoon dried minced onions.

**For Fish:** mix 2 tablespoons dried dillweed, 2 tablespoons crumbled bay leaves and 2 tablespoons freeze-dried chives.

**For Fruit Pie, Spice Cakes and Cookies:** mix 2 tablespoons ground cinnamon, 1 tablespoon ground nutmeg, 1 tablespoon ground mace, 1 tablespoon ground allspice, 2 teaspoons ground cloves and 2 teaspoons ground cardamom.

**For Vegetables:** mix 2 tablespoons dried thyme, 2 tablespoons dried oregano and 2 tablespoons dried basil.

**For Chicken:** mix 2 tablespoons curry powder, 2 tablespoons paprika and 2 tablespoons dried lemon rind.

**For Tomato Sauce:** mix 2 tablespoons crumbled basil, 2 tablespoons dried minced onions, 1 tablespoon red pepper flakes and 1 tablespoon crumbled dried oregano.

**For Lamb:** mix 1-½ tablespoons dried marjoram, 1 tablespoon crumbled dried rosemary, 1 tablespoon white pepper and 2 tablespoons garlic powder.

## **Crisp Coating Mix**

*Submitted by Recia Garcia, Dist Ext FCS Program Spec*

Source: [www.recipecenter.com](http://www.recipecenter.com)

- 3 cups Corn Flake Crumbs
- 1 cup Wheat Germ
- ½ cup Sesame Seeds
- 4 tsp Dried Parsley, Crushed
- 1 tbsp Paprika
- 2 tsp Salt (optional)
- 1 tsp Dry Mustard
- 1 tsp Celery Salt
- 1 tsp Onion Powder
- ½ tsp Ground Pepper

Use with recipes in chicken & pork in a large bowl, combine all ingredients. Stir with a wire whisk until evenly distributed. Pour into a 5-cup container with a tight-fitting lid. Seal container.

Label with date and contents. Store in a cool, dry place. Use within 2 months.

Yields: about 4-½ cups crisp coating mix

## **Italian Casserole in a Jar**

*Submitted by Liz Gardner-McBee, Beaver County*

Source: [Cooksrecipes.com](http://Cooksrecipes.com)

- 1 pkg (2.75 oz) Peppered or Country Gravy Mix
- 2 tbsp Dried Minced Onion
- 1 tbsp Chicken Bouillon Granules
- 1 tbsp Italian Seasoning
- 1 tbsp Dried Parsley Flakes
- 3 cups Bowtie Pasta

Pour gravy mix into wide mouth quart jar. In small bowl stir together spices; pour into jar making second layer. Add pasta. Close with lid. Attach gift tag.

**Gift Tag:** Cook 12 to 16 ounces Italian sausage in a skillet, drain and set aside. Empty contents of jar into 13x9-inch baking dish that has been coated with cooking spray. Add 3 ½ cups water; stir to combine. Add ½ cup chopped roasted bell pepper, 1 pkg (10 oz) frozen chopped spinach (thawed and squeezed nearly dry) and the cooked sausage. Cover tightly with foil. Bake at 375° F for 60 minutes or until pasta is tender. Remove foil; sprinkle 1 cup shredded Mozzarella cheese over top. Cover loosely and let stand until cheese melts. Makes 8 servings.

# MISCELLANEOUS



## Potato Bread

*Submitted by Mary Rhyne, Kay County*

For a 2 pound loaf layer in jar:

- 2 cups Bread Flour
- 2/3 cup Instant Potato Flakes
- 2 tbsp Dry Milk
- 2½ tbsp Sugar
- 1½ tsp Salt
- 1¾ cup Bread Flour

To prepare mix:

- 1 jar Potato Bread Mix
- 1½ cups plus 2 tbsp Water
- 2 tbsp Butter or Margarine
- 2¼ tsp Active Dry Yeast **or**
- 1½ tsp Bread Machine/Fast Rise Yeast

**Bread Machine directions:** (*Basic or Basic Rapid*)

Add liquid ingredients and butter to pan. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, pushing some of the mixture into the corners. Make a well in center of dry ingredients; add yeast. Proceed to bake bread according to instructions for your particular bread machine.

**To mix by hand:** Add Potato Mix to bowl. Dissolve yeast with warm water and butter. Mix in dry ingredients and knead. Let rise until double in size. Bake in 350 degree oven for 30-35 minutes until golden brown. Remove from pan. Let cool on rack before slicing