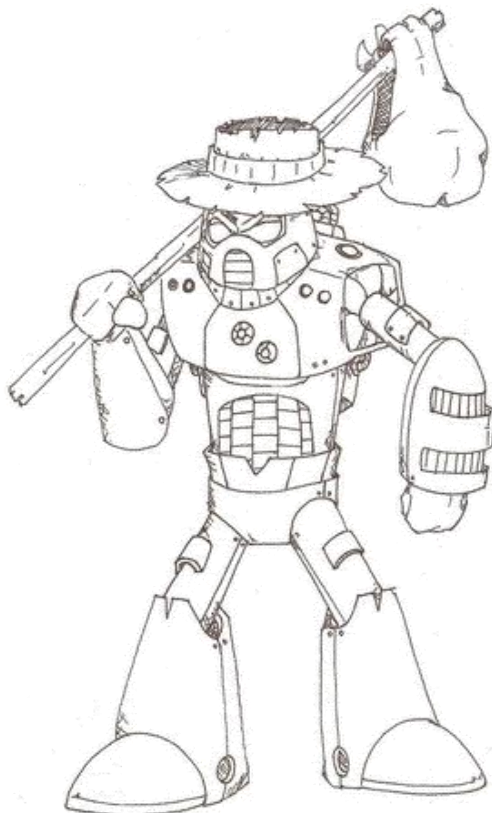




CyberHobo Jar Recipes



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PLEASE NOTE: You will probably want to make these gifts within a month or so of when you plan to give them, as some of them will only stay really fresh for about 10 - 12 weeks after you have put them together. I bought these, made these and some are given to me. So many people bitch about things so **HIT THE BACK BUTTON AND GET THE HELL OF MY SITE!** I really don't give a shit what you think. Rock On or Kiss My Ass, your choice!

~~~BEVERAGES~~~

1. Armaretto Coffee Creamer Mix
 2. Apple Cider Spice Mix
 3. Brandied Spice Coffee Mix
 4. Cafe Cappuccino Mix
 5. Cafe Coco-Mint Mix
 6. Cafe Mocha Mix
 7. Cafe Spiced Viennese Mix
 8. Chai Tea Mix
 9. Chocolate Almond Coffee Mix
 10. Chocolate Mint Coffee
 11. Cider Spice Bundle
 12. Cinnfully Orange Cafe Mix
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 14. Cranberry Orange Spiced Cider Mix
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 18. Good Night Cafe Mix
 19. Gourmet Hot Cocoa Mix
 20. Gourmet Mug 'O Chocolate Mix
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 22. Hot Cocoa Mix
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 26. Irish Flavored Coffee Creamer
 27. Malted Hot Chocolate
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 29. Mexican Hot Chocolate
 30. Mochachino
 31. Mocha Cocoa Mix
 32. Orange Float Mix
 33. Orange Mocha Cafe Mix
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 35. Peach Tea Mix
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 37. Spiced Tea Mix
 38. Sugar Free Cherry Tea Mix
 39. Sugar Free Low Fat Cocoa Treat
 40. Super Rich Hot Chocolate Master Mix
- Variations of this mix:
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 - Orange Cinnamon
 - Scotchy's Cup

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- Minty Hot Chocolate
- Vienna Cafe Mix
- Raspberry Coco-Loco
- Milk Chocolate
- Malted Milk Chocolate
- 41. Swiss Mocha Cafe Mix
- 42. ~~Toffee Coffee Mix~~
- 43. Russian Tea
- 44. Vienna Café



- 45. "Almost Hamburger Helper" Mix
- 46. Applesauce Cake Baked In A Jar
- 47. Applesauce Cookies
- 48. Apple Spice Cake Mix
- 49. Bacon-Flavored Dip Mix
- 50. Banana Bread Baked In A Jar
- 51. Bayou Seasoning Mix
- 52. Beer Pretzel Mix In A Jar
- 53. Blueberry Scones
- 54. Boston Baked Beans Mix
- 55. Bran Muffin Mix
- 56. Bread Machine Mix
- 57. Breakfast Muffins
- 58. Brownie Cakes Baked In A Jar
- 59. Brownie Mix #1
- 60. Brownie Mix #2
- 61. Brownie Mix #3
- 62. Butterscotch Brownies
- 63. Butterscotch Chip Cookies
- 64. Butterscotch Pudding Mix
- 65. Caesar Salad Dressing Mix
- 66. Cafe Au Lait Mix
- 67. Cajun Spice Mix
- 68. Cake In A Coffee Mug
- 69. Calico Bean Soup Mix
- 70. California Corn Bread Mix
- 71. Candy Cookies
- 72. Caramel Nut Cake Baked In A Jar
- 73. Caramel Popcorn
- 74. Carrot Cake Mix
- 75. Celebration Cookie Mix

76. Cherry - Berry Bread Mix
77. Chewy Butterscotch Nut Bars
78. Chewy Coconut - Almond Cookies
79. Chicken Rice Mix
80. Chicken Soup With Bow Noodles
81. Chili Gift Basket
82. Chocolate Applesauce Bread Baked In A Jar
83. Chocolate Chip Cookies #1
84. Chocolate Chip Cookies #2
85. Chocolate Chip Cookies #3
86. Chocolate Chip Oatmeal Cookies
87. Chocolate Cookies
88. Chocolate Covered Raisin Cookies
89. Chocolate Cranberry Cookies
90. Chocolate Pudding Mix
91. Christmas Cookie Mix
92. Christmas Jam
93. Chunky Chocolate Cookies
94. Cinnamon Pancake Mix
95. Cinnamon - Oat Pancakes
96. Cobbler Mix
97. Cocoa Peanut Butter Cookies
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99. Coffee Spoons in a Mug
100. Colonial Corn Bread
101. Cookie Jar Sugar Cookies
102. Cornflake Cookies
103. Country Soup Mix
104. Cowboy Cookie Mix
105. Cranberry Hootycreeks
- ~~106. Crazy Cake Mix In A Jar~~
107. Cream of Mushroom Soup Mix
108. Creole Seasoning Mix
109. Curried Rice Mix
110. Custom Cookies In A Jar
111. Dill-Lemon Rice Mix
112. Dirty Rice Mix
113. Dog Biscuit Mix In A Jar
114. Double Chip Crispy Cookies
115. Double Fudge Brownies
116. Dreamsicle Cookies
117. Fake "Shake -N- Bake" Mix In A Jar
118. Fifteen (15) Bean Soup Mix
119. French Market Soup
120. Friendship Brownies
121. Fruited Rice Mix

122. Fudge Brownie Mix
123. Gingerbread Baked In A Jar
124. Gingerbread Cookies
125. Ginger Spice Muffin Mix
126. Gourmet Cookies
127. Gourmet Reindeer Poop... (Hilarious!!!)
128. Hawaiian Cookies
129. Hearty Soup Mix
130. Herbed Rice Mix
131. Holiday Bean Soup Mix
132. Holiday Biscotti
- ~~133. Holiday Muffin Mix~~
134. Homemade Biscuit Mix
135. Hot Pepper Jelly
136. Hush Puppy Mix
137. Instant Stuffing Mix
138. Jambalaya Mix
139. Jello Cookies
140. Kahlua Brownies Baked In A Jar
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143. Layered Patchwork Soup Mix
144. Lemon Pepper Seasoning Mix
145. Lemon-Poppy Seed Cake Mix
146. Love Soup Recipe
147. M&M's Cookies
148. Magic Cookie Bars
149. Malted Hot Cocoa Mix
150. Mexican Fiesta Dip Mix
151. Mexican Hot Chocolate Mix
152. Mexican Rice Mix
153. Minestrone Soup Mix
154. Mocha Rum Balls Mix
155. Molasses Cookies
156. Mulled Wine Mix
157. Munchy Crunchy Cookie Mix
158. Mushroom and Barley Soup Mix
159. Nutty Pancake Mix
160. Oatmeal Cookies
161. Oatmeal Fruit Cookies
162. Oatmeal Raisin Spice Cookies
163. Old Fashioned Sugar Cookies
164. Onion Soup or Dip Mix
165. Orange Cookies
166. Orange Slice Cookies
167. Palouse Soup Mix

168. Pancake & Waffle Mix
169. Pasta Soup Mix
170. Peanut Butter Cookies #1
171. Peanut Butter Cookies #2
172. Peanut Butter And Chocolate Cookies
173. People Chow Mix
174. Pina Colada Bread in a Jar
175. Pina Colada Jar Cakes
176. Pizza Dough Mix
177. Potato Chip Cookies
178. Potato Soup Mix
179. Praline Syrup
180. Pumpkin Spice Bread Baked In A Jar
181. Raisin Crunch Cookies
182. Ranch Dressing & Dip Mix
183. Red and Green Chippers Holiday Cookie Mix
184. Red Beans & Rice Mix
- ~~185. Red Velvet Cake Baked In A Jar--do not make (nasty)~~
186. Reese's Peanut Butter Cup Cookies
187. Rice Pilaf Mix
188. Rocky Road Crispy Balls
189. Sand Art Brownies
190. Sand Art Cookies
191. Scottish Shortbread Mix
192. S'Mores Squares Mix
193. Snickerdoodles
194. Snow Balls In A Jar
195. Spiced Apple Cake Mix
196. Spicy Salsa / Salsa Spread
197. Split Pea Soup
198. Stuffing Mix
199. Sugar-Free Oatmeal Raisin Cookies
200. Super Gourmet Cookie Mix
201. Sweetheart Truffle Mix
202. "Tangy" Cookie Mix
203. Tortilla Soup Mix
204. Trail Blazer Soup Mix
205. Trail Cookies
206. Truffle Mix
207. Turkey Or Chicken Noodle Soup Mix
208. Vegetarian Black Bean Chili Mix
209. Vegetarian Rice Mix
210. Very Berry Cobbler Mix
211. Veinesse Coffee Balls
212. Walnut Chocolate Chip Muffins
213. White Chocolate Macadamia Cookies

- 214. White Christmas Bars
- 215. White Fruit Cake in a Jar
- 216. Wild West Barbecue Sauce
- 217. Zucchini Bread Baked In A Jar

DIPS AND DRESSINGS

- 218. Buttermilk Ranch Dressing & Dip Mix
- 219. Caesar's Dressing Mix
- 220. Creamy Bacon Dip Mix
- 221. Dilly of a Dip
- 222. Fiesta Dip Mix
- 223. French Dressing Mix
- 224. Greek Salad Dressing
- 225. Italian Dressing Mix

MISC...

- 226. Bath Sachet
- 227. Epsom Bath Salts
- 228. Herbal Salts
- 229. Kitchen Potpourri
- 230. Crystallized Ginger
- 231. Microwave Playdough in a Jar

~~~BEVARAGES~~~

1. AMARETTO COFFEE CREAMER MIX

- ¾ cup non-dairy coffee creamer
- 1 tsp. almond extract
- 1 tsp. ground cinnamon
- ¾ cup confectioners sugar

Combine all ingredients in a container with a tight fitting lid. Shake well to blend. Store in airtight container and give creamer with the recipe for Amaretto Coffee. Yields 12 servings.

ATTACH THE FOLLOWING GIFT TAG:

”Amaretto Coffee”  
In a mug, combine 2 tbsp of creamer with 6 ounces of coffee.



2. APPLE CIDER SPICE MIX

- 2 cups sugar
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1 ½ teaspoon ground allspice
- ½ teaspoon ground mace
- ¼ teaspoon ground nutmeg

Combine all ingredients and store in airtight jar.

ATTACH THE FOLLOWING GIFT TAG:

Spiced Apple Cider  
8 ounces dry red wine or apple cider  
2 teaspoons Apple Cider Spice Mix  
1 cinnamon stick  
1 twist of orange or lemon peel

Heat wine or cider until hot but not boiling. Steep the Apple Cider Spice Mix in the liquid until sugar is dissolved. Pour into serving mug and garnish with cinnamon stick and twist of peel.



3. BRANDIED SPICE COFFEE MIX



1/3 cup ground coffee  
1/2 tsp. brandy extract  
1 1/2 cinnamon sticks (3 - 4 inches long) (break into pieces)  
1/4 tsp. Watkins Whole Cloves  
1/4 tsp. whole allspice

Put coffee in blender; add extracts and whole spices, process, stop and scrape sides of bowl. Process for an additional 10 seconds, add remaining ingredients. Store in an airtight container.

ATTACH THE FOLLOWING GIFT TAG:

Use Brandied Spice Coffee just like your regular brewed coffee. Enjoy!

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4. CAFE CAPPUCINO

Place all ingredients into a blender or food processor and blend until finely ground. Store in an airtight container.

1/2 cup instant coffee granules
3/4 cup sugar
1 cup powdered nondairy creamer
1/2 tsp. dry grated orange rind

ATTACH THIS TO THE JAR

“Café Cappuccino”
Mix 2 tbs. into 1 cup of boiling water.

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#### 5. CAFE COCO-MINT

Place all ingredients into a blender or food processor and blend until finely ground. Store in an airtight container.

1 1/2 cups powdered nondairy creamer  
1 cup sugar  
1/2 cup each instant coffee granules, and unsweetened cocoa  
dash of salt  
6 crushed starlight mint candies

ATTACH THIS TO THE JAR

“Café Coco-Mint”  
Mix 2-3 tbs. into 6oz. boiling water.

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6. CAFE MOCHA

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an airtight container.

- 1 ½ cups instant coffee granules
- ¼ cup each unsweetened cocoa, and powdered nondairy creamer
- 6 tbs. confectionery sugar

ATTACH THIS TO THE JAR
“Café Mocha”

Mix 1-2 tbs. into ¾ cup boiling water.

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7. CAFE SPICED VIENNESE

Place all ingredients into a blender or food processor and blend until finely ground.

- 2/3 cup each instant coffee granules, and sugar
- ¾ cup powdered nondairy creamer
- ½ tsp. Cinnamon
- 1/8 tsp. Nutmeg

ATTACH THIS TO THE JAR

“Café Spiced Viennese”  
Mix 4 tsp. into 8oz. boiling water.

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8. CHAI TEA MIX

- 1 ¼ cup nonfat dry milk powder
- ¼ cup black tea leaves
- 12 cardamom pods
- 4 two inch pieces of cinnamon stick
- 2 tsp. dried lemon peel

Divide all ingredients, layering equally between two 6-oz. jars

ATTACH THIS TO THE JAR

“Chai Tea”

To serve, place contents of one jar in a large saucepan with 4 cups of water. Bring to boiling. Remove from heat, and let stand 5 minutes. Strain through a wire strainer lined with cheesecloth or a coffee filter. Add honey to taste.

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9. CHOCOLATE ALMOND COFFEE MIX

- 1/3 c Ground coffee
- 1/4 tsp. Nutmeg
- 1/2 tsp. Chocolate extract
- 1/2 tsp. Almond extract
- 1/4 c toasted almonds; chopped

Place coffee in processor. With motor running, add mixed extracts. Stop motor; scrape sides. Process an additional 10 seconds. Combine with remaining ingredients. Store in refrigerator. Makes enough mix for 8 6-oz servings.

ATTACH THIS TO THE JAR

”Chocolate Almond Coffee”

To make coffee: In an automatic drip coffeemaker, place mix in paper filter and add 6 cups water.

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10. CHOCOLATE MINT COFFEE

- 3/4 c Nondairy powdered creamer
- 1 c Sugar
- 3/4 c Instant coffee
- 1/4 c Cocoa
- 6 Peppermint candies, crushed

In blender, process all ingredients until candies are pulverized. Store in a jar.

ATTACH THIS TO THE JAR:

"Chocolate Mint Coffee"

- 1 1/2 tbs. Mix
- 6 oz Boiling water
- Whipped Cream and/or Candy Cane -- for garnish (optional)

Pour boiling water over mix in cup. Garnish with whipped cream and stir with candy cane.

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#### 11. CIDER SPICE BUNDLE

6 whole cloves  
6 whole allspice berries  
1 tsp. dried orange rind  
1 cinnamon stick, crushed

Cut two 4-inch squares of cheesecloth, place 1 on top of each other. Place cloves, allspice berries, orange rind and cinnamons on top, pull up corners and tie into bundle with string. Place in jar or mug. Makes 1 bundle, enough for 2 cups cider or apple juice. Doubling recommended for gift giving.

#### ATTACH THIS TO THE JAR

“Cider Spice”

Pour 2 cups cider or apple juice in saucepan or microwaveable container. Place Cider Spice Bundle in cider. Heat just until boiling. Serve hot.

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12. CINNFULLY ORANGE CAFE

Place all ingredients into a blender or food processor and blend until finely ground.

1/3 cup instant coffee granules
1 ½ tsp. grated orange peel
½ tsp. each vanilla powder, and cinnamon

ATTACH THIS TO THE JAR

“Cinfully Orange Café”

Mix 1 tbs. into 6 oz. boiling water.

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#### 13. CINN-MOCHA-SATION

Place all ingredients into a blender or food processor and whirl until finely ground.

1 cup powdered nondairy creamer  
¾ cup sugar  
2/3 cup powdered dry milk  
½ cup unsweetened cocoa

1/3 cup instant coffee granules  
1/4 cup brown sugar  
1 tsp. cinnamon  
1/4 tsp. each salt, and nutmeg

ATTACH THIS TO THE JAR

“Cinn-Mocha-Sation”

Mix 1/4 cup into 3/4 cup boiling water.

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14. CRANBERRY ORANGE SPICED CIDER MIX

Stir together the following ingredients, and store them in an airtight jar:

1/2 cup dried cranberries
12 cinnamon sticks (approx. 1 inch long each)
1/2 tsp. whole cloves
2 tbs. whole allspice
1 tsp. dried grated orange peel

ATTACH THIS TO THE JAR

“Cranberry Orange Spiced Cider Mix”

Serves 12-14. In a large saucepan, combine entire contents of cider mix with 2 quarts of apple cider, 1 quart of water, and 1 sliced orange. Heat through, but do not allow to boil. Serve hot with additional orange slices for garnish, and cinnamon sticks to stir.

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#### 15. CREAMY HOT CHOCOLATE

2 cups skim-milk powder  
3/4 cup granulated sugar  
1/2 cup unsweetened cocoa powder  
1 tsp cinnamon (optional)  
2 cups mini marshmallows

Set sieve over large bowl; pour in skim-milk powder, sugar, cocoa, and cinnamon (if using). Stir to combine until mixture passes through sieve.

Stir in mini marshmallows. Spoon into container. Cover with lid or plastic wrap. (Mix can be stored at room temp for 1 month.) Makes about 4 cups. Present in decorative jar.

ATTACH THIS TO THE JAR

“Creamy Hot Chocolate”

To make Add ¼ cup to mug of very hot milk and stir well.

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16. DIABETIC SWISS MOCHA

½ c Instant skim milk powder
2 tbs. Instant coffee
2 tbs. Cocoa

Combine ingredients in blender. Blend at high speed until well mixed. Or place ingredients in a jar, seal and shake. Makes ½ cup of mix.

ATTACH THIS TO THE JAR

“Diabetic Swiss Mocha Coffee”

Use just like your regular instant coffee!

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17. EASY COCOA MIX

5 quart equivalent of nonfat dry milk  
2 lbs. Nestle's Quick  
1-lb. confectioners sugar  
16-oz. jar of powdered dairy creamer

Mix the above ingredients well and store in an airtight container.

ATTACH THIS TO THE JAR

Hot Cocoa

Add four-tsp. of mix to a cup of boiling water for a quick cup of cocoa.

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18. GOOD NIGHT CAFE

Place all ingredients into a blender or food processor and blend until finely ground. Store in an airtight container.

2/3 cup powdered nondairy creamer
1/3 cup instant coffee granules
1/3 cup sugar
1 tsp. ground cardamom
½ tsp. cinnamon

1/8 tsp. nutmeg

ATTACH THIS TO THE JAR

“Good Night Café”

Mix 1 tbs. into 8oz. boiling water.

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19. GOURMET HOT COCOA MIX

The best tasting instant hot cocoa you will ever have!

1 25 ounce box non-fat dry milk

1 16 ounce jar non-dairy creamer

1 15 or 16 ounce container of presweetened cocoa mix (like Nestles Quik)

1 13 ounce jar chocolate malted milk powder

1 cup powdered sugar

Mix all the ingredients together in a very large container. Use a wire whisk to be sure it is distributed evenly. Divide mixture into jars with tight lids.

ATTACH THIS TO THE JAR

“Gourmet Hot Chocolate Mix”

To make Gourmet Hot Cocoa:

Place 2 - 3 tablespoons of mix into a mug. Add boiling water and stir well. You may use more or less mix to taste or depending on the size of the mug.

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20. GOURMET MUG O' CHOCOLATE MIX

11 cups powdered dry milk

1 cup confectionery sugar

11 ounces powdered non-dairy creamer

2 pounds instant chocolate drink mix

4 heaping tablespoons unsweetened cocoa

1 small box of instant chocolate pudding mix

ATTACH THIS TO THE JAR

“Gourmet Mug O’ Chocolate Mix”

Mix and store in a n airtight container. Use 3 heaping tablespoons per 6-8 ounces of boiling water.

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21. HEARTWARMING TEA MIX

- 1 jar (15 ounces) instant orange breakfast drink mix
- 1 cup granulated sugar
- 1 cup unsweetened instant tea powder
- ½ cup presweetened lemonade-flavored soft drink mix
- 1 tsp. Watkins Pineapple extract
- 1 tsp. Coconut extract

In a blender or food processor, combine all ingredients. Give with serving instructions.  
Yields about 4 ½ cups tea mix.

ATTACH THIS TO THE JAR:

Heartwarming Tea

To serve: Stir a rounded tablespoonful tea mix into 6 ounces hot water.

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22. HOT COCOA MIX

- 3 cups powdered dry milk
- ½ cup unsweetened cocoa, the better the quality, the better the cup of cocoa!
- ¾ cup sugar
- 1 dash of salt

Sift the ingredients into a large bowl. Pack the mix into an airtight container.

ATTACH THIS TO THE JAR:

To make one serving of Hot Chocolate:

Place 4 tablespoons of Hot Chocolate Mix into a mug. Pour in 8 ounces of boiling water.
Stir until the Chocolate mix is dissolved. Garnish with marshmallows or whipped cream.

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23. HOT SPICED WINE MIX

- ¾ cup firmly packed brown sugar
- 2 teaspoons cinnamon
- 1 teaspoon ground cloves
- ½ teaspoon lemon peel
- ½ teaspoon orange peel
- 1 teaspoon allspice



½ teaspoon nutmeg

Combine all ingredients in a small bowl. Place in an airtight container and give with the recipe for Mulled Wine. Yields about ¾ cup of mix.

ATTACH GIFT TAG TO EACH JAR:

“Hot Spiced Wine”

To make Mulled Wine: Combine ¼ cup mix with 1 cup red wine and ¼ cup water. Bring to a boil over medium heat; reduce heat and simmer 5 minutes. Yields 1 serving.

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24. HOT WHITE CHOCOLATE

A great idea for a major chocoholic.

1 tsp. vanilla powder

1 tsp. dried orange peel

½ cup grated white chocolate or white chocolate chips

Combine and blend the ingredients in a small bowl. Store in an airtight container.

ATTACH THIS TO THE JAR:

To make 2 servings of “White Hot Chocolate”:

In a small saucepan, heat 1 1/2 cups milk until bubbles form around the outside. Add ¼ cup White Hot Chocolate Mix and whisk until the chocolate is melted. Continue to whisk until the mixture is hot. Pour into mugs.

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25. INSTANT CAPPUCINO MIX

1 c Instant Coffee Creamer

1 c Instant Chocolate Drink Mix -- powdered

¾ c Instant Coffee Crystals

½ c Sugar

½ tsp. Ground cinnamon

¼ tsp. Ground nutmeg

Combine all of the ingredients and mix well. Pour into jars.

ATTACH THE FOLLOWING NOTE TO THE JAR:

To make Cappuccino:

Use about 3 tablespoons or 4 teaspoons per 6-oz cup of boiling water.

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26. IRISH FLAVORED COFFEE CREAMER

Place all the ingredients into the blender or food processor, and blend until finely ground.
Store in an airtight container.

- 1 package butter mints, crushed
- 2 cups instant chocolate malted milk mix
- ½ cup instant chocolate milk mix
- 2 cups powdered nondairy creamer

ATTACH THIS TO THE JAR:

“Enjoy the Irish Flavored Coffee Creamer”
Use as you please to lighten, sweeten, and give your coffee the delicious flavor of Irish Cream!

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27. MALTED HOT CHOCOLATE

- 3 ½ ounces of malted milk powder
- 5 ½ ounces of powdered non-dairy creamer
- 1 pound of powdered dry milk
- 1 pound of confectionery sugar
- 14 ounces of instant chocolate drink mix
- 8 ounces of mini marshmallows

ATTACH THIS TO THE JAR:

“Malted Hot Chocolate”  
Use 3 heaping tablespoons of mix to one mug of boiling water.

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28. MALTED HOT COCOA MIX

- 25.6 ounce package nonfat dry milk powder
- 6 cups miniature marshmallows
- 16 ounce container instant chocolate milk mix (like Nestle's Quick)
- 13-ounce jar malted milk powder
- 1 cup sifted confectioner's sugar
- 6 ounce jar non-dairy creamer (powdered)
- ½ tsp. salt

In large bowl, combine all ingredients and stir until well blended. Store in airtight jars or containers. Keep in a cool place. Makes about 20 cups.

ATTACH GIFT TAG TO EACH JAR:

To make Malted Hot Cocoa:

Pour 6 ounces of hot water over 1/3 cup cocoa mix in mug; stir until well blended.

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## 29. MEXICAN HOT CHOCOLATE MIX

1/3 cup light brown sugar  
3/4 tsp. ground cinnamon  
1 1/2 tsp. powdered vanilla  
1/4 cup cocoa  
2 1/2 cups powdered milk

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

ATTACH THIS TO THE JAR:

To make Mexican Hot Chocolate:

Heat 3 cups water to boiling and add the Mexican Hot Chocolate Mix to taste. Stir with a whisk until the mixture is smooth. Garnish with cinnamon sticks. 6 servings. For a frothier hot chocolate, mix in a blender.

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30. MOCHACHINO

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an air tight container.

1 cup powdered nondairy creamer
1 cup instant chocolate drink mix
2/3 cup instant coffee granules
1/2 cup sugar
1/2 tsp. cinnamon
1/4 tsp. nutmeg

ATTACH GIFT TAG TO EACH JAR:

“Mochachino”

Mix 3 tbs. into 6oz. boiling water.

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31. MOCHA COCOA MIX

- 2 cups dairy creamer
- 2 cups Carnation instant milk
- ¾ to 1 cup sugar
- ½ cup Hershey's cocoa powder
- ½ cup instant coffee
- 1 vanilla bean, split

Mix in a blender, except the vanilla (bean or liquid), so the size and consistency is equal. Put in an air tight container and add vanilla bean.

ATTACH GIFT TAG TO EACH JAR:

”Mocha Cocoa”

To make 1 cup: heat 6-oz water to boiling and add 4 to 5 heaping tsp. Stir. Add a spoonful of whipped cream or marshmallow.

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32. ORANGE FLOAT MIX

- 4 c Instant Nonfat Dry Milk
- 2 c Powdered Orange Drink Mix
- 1 c Sugar

Combine all ingredients in a large bowl and blend well. Put in a large airtight container and label as Orange Float Mix. Store in a cool, dry place and use within 6 months. Makes about 7 cups mix.

ATTACH GIFT TAG TO EACH JAR:

“Orange Float”

Add 1 egg and ½ cup ORANGE FLOAT MIX to 8 oz. cold water in a blender. Add 2 to 3 ice cubes and blend well. Serve immediately. Makes 1 serving.

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33. ORANGE MOCHA CAFE

Place all ingredients into a blender or food processor and blend until finely ground. Store in an air tight container.

- 1/3 cup instant coffee granules
- ½ cup each unsweetened cocoa, and powdered nondairy creamer
- 2 tsp. dried orange peel

1 tsp. cinnamon

ATTACH GIFT TAG TO EACH JAR:

“Orange Mocha Café”

Mix 1 tbs. into 6oz. boiling water.

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34. ORANGE SPICED COFFEE

- 1 cup dried orange rind
- 2-½ Tbsp. ground cinnamon
- 2-½ Tbsp. ground cloves
- 1 pound freshly ground coffee

Place all ingredients in a 1-gallon ziplock bag, seal and shake. Spoon into airtight containers. Present in a decorated jar.

ATTACH GIFT TAG TO EACH JAR:

“Orange Spiced Coffee”

Use like regular ground coffee.

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35. PEACH TEA MIX

- 1 cup instant tea mix
- 1 3-ounce box peach-flavored gelatin
- 2 cups granulated sugar

Combine all ingredients in a large bowl; mix well. Store in an airtight container.

ATTACH GIFT TAG TO EACH JAR:

“Peach Tea”

For one mug use 2 tsp. tea mix with 8 ounces hot water. Makes about 3 ½ cups tea mix.

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36. SPICED CRANBERRY CIDER MIX

This spicy cider tastes delicious after winter sports, so here's just the gift for a hostess on a ski vacation.

- ½ cup dried cranberries

12 cinnamon sticks
½ tsp. crushed whole cloves
2 Tbsp. whole allspice

In a small bowl, stir the cranberries and spices together. Store in an airtight jar or container.

ATTACH THIS TO THE JAR:

"Spiced Cranberry Cider Mix"

2 quarts apple cider
1 quart water
1 package Spiced Cranberry Cider Mix
2 oranges, sliced

In a large saucepan combine the cider, water, and Spiced Cranberry Cider Mix. Heat through but do not boil. Add most of the orange slices. Serve warm, garnished with the remaining orange slices. Serves 12 to 14.

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### 37. SPICED TEA MIX

1/3 c Instant Tea powder  
1 c Tang  
1/3 c Sugar  
¼ tsp. Ground allspice  
¼ tsp. Ground cloves

Blend well store in airtight container.

ATTACH GIFT TAG TO EACH JAR:

"Spiced Tea"  
Use 1-½ tsp. or more per cup of boiling water.

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38. SUGAR –FREE CHERRY TEA MIX

1 package unsweetened cherry-flavored soft drink mix
1 ¼ cups sugar-free instant tea mix (artificially sweetened)

Combine items in a small bowl until well blended. Store in an airtight container.

ATTACH GIFT TAG TO EACH JAR:

“Sugar Free Cherry Tea”

To serve, stir 2 tsp. tea mix into 8 oz. hot or cold.

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39. SUGAR-FREE LOW-FAT COCOA TREAT

¾ cup unsweetened cocoa

½ tsp. salt

1 quart powdered non-fat dry milk

Your favorite sugar substitute equal to 1 ½ cups sugar

ATTACH GIFT TAG TO EACH JAR:

“Sugar-Free Low-Fat Cocoa Treat”

Mix it up and get ready to sit down to a steamy, creamy cup of guilt free cocoa!

Just use 2 tablespoons of mix to 6 ounces of hot water, in your favorite mug, of course! Why not garnish with a cinnamon stick, or a sprinkling of cinnamon powder.

One mug of this delight contains only 49 calories!

Hmm.... Maybe we'll have a second cup!

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40. SUPER RICH HOT CHOCOLATE MASTER MIX

3 cups nonfat dry powdered dry milk

2 cups semi sweet chocolate chips

Put ingredients in blender, or food processor. (I recommend doing half a batch at a time!) blend it around only until it is "finely ground". Store in an airtight container. Use heaping tablespoons per mug of boiling water.

VARIATIONS:

* Cocoa-Mocha - Add ½ cup instant coffee to the mix.

* Orange-Cinnamon Sip - Add 1 tsp. of grated orange peel and 2 tsp. cinnamon

* Scotch's Cup - Decrease chocolate chips by 1 cup, and add 1 cup butterscotch chips instead!

* Peanut Butter Cup - Decrease chocolate chips as above, and add 1 cup peanutbutter chips.

* Minty Hot Chocolate - Decrease chocolate chips as above, and add 1 cup mint-chocolate chips.

* Raspberry - Coco - Loco - Decrease chocolate chips as above, and add 1 cup of Raspberry- chocolate chips.

* Milk Chocolate - Decrease chocolate chips as above, and add 1 cup of Milk Chocolate chips!

* Malted Milk Chocolate - Prepare as for Milk Chocolate, except substitute ½ cup of malted milk powder for ½ cup of powdered milk.

ATTACH GIFT TAG TO EACH JAR:

Whichever one you decide to make, attach that recipe. Enjoy!

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41. SWISS MOCHA CAFE

Place all ingredients into a blender or food processor and blend until finely ground. Store in an airtight container.

½ cup powdered nondairy creamer  
2 tbs. each instant coffee granules, and unsweetened cocoa

ATTACH GIFT TAG TO EACH JAR:

“Swiss Mocha Café”  
Mix 2 tbs. into 8oz. boiling water.

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42. TOFFEE COFFEE (removed by request)

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an airtight container.

2/3 cup instant coffee granules
1 cup powdered nondairy creamer
1 cup brown sugar

ATTACH GIFT TAG TO EACH JAR:

“Toffee Coffee”
Place 2 - 3 teaspoons of mix in a mug and add boiling water.

~~~~~

43. RUSSIAN TEA

2 & ½ cup Tang  
1 & ½ cup white sugar  
1 - 12 oz of instant lemonade mix (Kool-Aid)



2 tsp. cloves  
1 & ½ cup instant Lemon flavored tea  
2 tsp. cinnamon  
1 tsp. Nutmeg

Measure out all ingredients first into separate bowls. Layer the tang, sugar, lemonade and tea into jar as little or as much as you like.

Repeat the layers often to make a pretty layered looking sand art type look.  
Add the cloves, cinnamon & nutmeg last. This is a very sweet drink.

ATTACH GIFT TAG TO EACH JAR:

“Russian Tea”

Mix dry ingredients well and replace into your jar for storage. Add 2 Tbs. Into coffee cup and add hot water. Stir well

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44. VIENNA CAFE

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an airtight container.

½ cup instant coffee granules
2/3 cup each sugar, and powdered non-dairy creamer
½ tsp. cinnamon

ATTACH GIFT TAG TO EACH JAR:

“Vienna Café”

Mix 2 tsp. per 1 cup boiling water.

~~~~~

#### 45. "ALMOST HAMBURGER HELPER" MIX

2 cups nonfat dry milk  
1 cup corn starch  
1/4 cup beef bouillon powder  
2 tablespoons onion flakes  
1 teaspoon dried basil  
1 teaspoon dried thyme  
1 teaspoon black pepper  
2 tablespoons dried parsley  
1 tablespoon garlic powder

Mix the ingredients together and store in an air tight jar.

ATTACH THE FOLLOWING RECIPES TO THE JAR:

Chili Mac:

1 lb ground beef, browned and drained

1 c water

1/2 c macaroni noodles (uncooked)

2 cans chopped tomatoes

1 T chili powder

1/2 cup mix

Combine all and simmer 20 minutes or until macaroni is cooked.

Stroganoff:

1 lb ground beef, browned and drained

2 c water

1/2 c mix

2 c uncooked egg noodles

1/2 cup sour cream

Combine all except sour cream. Simmer 20 minutes or until noodles are tender. Stir in sour cream and serve.

Potato Beef Casserole:

1 lb ground beef, browned and drained

3/4 c water

6 potatoes, peeled and thinly sliced

1 c frozen mixed veggies

1/2 cup mix

Combine all and simmer, covered, until potatoes are tender, about 30 minutes, stirring occasionally. Remove cover and cook until excess water is evaporated.

Quick Lasagna:

- 1 lb ground beef, browned and drained
- 1/2 c mix
- 1 onion, chopped
- 2 c water
- 16 oz tomato sauce
- 3 c lasagna noodles, uncooked, broken in bits
- 1/4 c parmesan cheese
- 2 c mozzarella cheese, shredded

Combine all except mozzarella in large skillet. Bring to a boil, let simmer for 15 minutes or until noodles are cooked. Top with mozzarella. Turn off heat and let cheese melt.

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46. APPLESAUCE CAKE BAKED IN A JAR

- 2/3 c Shortening
- 2 2/3 c Granulated sugar
- 4 Large eggs
- 2 c Applesauce
- 2/3 c Water
- 3 1/3 c All-purpose flour, sifted
- 1/2 ts Baking powder
- 2 ts Baking soda
- 1 1/2 ts Salt
- 1 ts Ground cinnamon
- 2 ts Ground cloves
- 2/3 c Nuts; chopped, optional

Sterilize 8 (12 oz Ball Quilted Crystal - #14400-81400) canning jars, lids and rings by boiling for 10 minutes. Remove the jars and allow to air-dry and cool. Leave the lids and rings in the hot water until ready to use. Once the jars are cool enough to handle, grease them (use a pastry brush) with shortening (DO NOT use Pam or Baker's Secret); set aside. Cream together the shortening and sugar. Beat in the eggs, one at a time, until the mixture is light and fluffy. Add the applesauce and water; set aside. In another bowl, sift together the flour, baking powder, baking soda, salt, cinnamon and cloves. Blend dry ingredients into the applesauce mixture. Fold in the nuts. Pour batter into the jars, filling them about 1/2 full. Place jars onto a cookie sheet or they'll fall over. Bake in a preheated 325-degree oven for 35-40 minutes or until a pick inserted deep into the center of each cake comes out clean. Remove jars from the oven, one-at-a-time (use HEAVY-DUTY MITTS, the jars ARE HOT!); place a lid, then a ring on top and screw down tightly.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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#### 47. APPLESAUCE COOKIES

- 1 cup brown sugar
- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 teaspoon ground cinnamon
- 3/4 cup raisins
- 3/4 cup chopped nuts

Combine flour, salt, cinnamon and baking soda - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down.

Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.

#### INSTRUCTIONS FOR GIFT CARD:

To make Applesauce Cookies:

Whip 3/4 cup of butter or shortening until light and fluffy. Add 1 egg and 1/2 cup applesauce and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 8 - 12 minutes at 350 degrees F.

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48. APPLE SPICE CAKE MIX

Stir together the following ingredients, and store them in an airtight jar:

- 3 cups flour
- 1 1/2 cups sugar
- 1 1/2 tsp. each baking soda and cinnamon
- 1 tsp. vanilla powder
- 1/4 tsp. nutmeg
- 1 cup chopped walnuts
- 1/2 cup raisins

INSTRUCTIONS FOR GIFT CARD:

“Apple Spice Cake”

To make a cake serving 8 to 10 people: Preheat oven to 350 degrees. Grease and flour an 8 cup bundt pan. Combine mix with 1 1/2 cups oil, 3 eggs, and 3 cups chopped apples.

Mix until well blended. Pour batter into the bundt pan, And bake for 1 hour and 10 minutes. Allow to cool before removing from pan.

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#### 49. BACON-FLAVORED DIP MIX

2 tbs. Instant Bacon Bits  
1 tsp Instant Beef Bouillon  
1 tbs. Instant Minced Onion  
1/8 tsp Minced Garlic

Combine all ingredients in a small bowl; blend well. Spoon mixture onto a 6-inch square of aluminum foil and fold to make airtight. Label as Bacon-Flavored Dip Mix. Store in a cool, dry place and use within 6 months. Makes 1 package (about 3 T) of mix.

Fill a large mason jar with any type of snacks for dipping (small snack crackers, pretzels, breadsticks, etc.). Attach package of dip mix to jar and decorate for gift-giving.

ADD THESE DIRECTIONS TO LABEL:

To make Bacon Flavored Dip:

Combine 1 cup of sour cream and 1 package of mix. Chill at least 1 hour before serving. Makes about 1 cup of dip. VARIATIONS: Substitute 1 cup yogurt, 1 cup cottage cheese or 1 (8 oz) package of softened cream cheese for sour cream.

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50. BANANA BREAD BAKED IN A JAR

2-2/3 cups white sugar
2/3 cup vegetable shortening
4 eggs
2/3 cup buttermilk
2 cups mashed, ripe bananas
1 tsp. vanilla
3-1/2 cups white flour
1/2 tsp. nutmeg
1 tsp. cinnamon
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
2/3 cup chopped nuts (optional)

In large bowl, cream sugar and shortening with electric mixer. Add eggs and mix well. Next, add buttermilk and vanilla and mix well. Place dry ingredients in a separate bowl

and mix well. Add creamed ingredients to dry ingredients and mix well. Gently stir in mashed bananas and nuts.

Prepare seven one-pint wide-mouth canning jars with vegetable shortening. Place one cup of batter in each jar; do not use more than one cup or batter will overflow and jar will not seal. Place jars evenly spaced on a cookie sheet. Bake at 325 degrees F for 45 minutes, or until a toothpick inserted in center comes out clean.

Working quickly, wipe rim, place lid and ring on jar and secure. Jars will seal quickly. Repeat with remaining jars. When ready to serve, bread will slide out.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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51. BAYOU SEASONING MIX

Stir together the following ingredients, and store them in an airtight jar:

- 2 tbs.+1/2 tsp. paprika
- 2 tbs. garlic powder
- 1 tbs. each salt, onion powder, oregano, thyme, cayenne, and black pepper. . you'll love it!

ADD THESE DIRECTIONS TO LABEL:

Season Everything you can

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52. BEER PRETZEL MIX IN A JAR

- 3 1/3 cups flour
- 2 teaspoons sugar
- 1 package yeast
- 1 tsp salt
- 1/2 tsp rosemary
- 1 tsp basil
- 1/4 tsp garlic powder
- 1 Tbsp dried onion
- 3/4 cup parmesan cheese

Stir together flour, sugar, yeast, and salt in a bowl. Stir together rosemary, basil, garlic, onion, and cheese in another. Divide ingredients equally among two 16 ounce bottles or jars. Makes 2 gifts.

ATTACH THESE INSTRUCTIONS TO EACH JAR:

Empty jar into mixing bowl. Add 6 oz beer (3/4 cup). Stir to combine. Knead on lightly floured surface until smooth. Cover and let rest in a warm area until doubled. (45 minutes). Roll out on lightly floured surface into a 10x6 inch rectangle and cut lengthwise into 6 strips. (Shape if desired or leave as is). Cover and let rise again until nearly doubled; about 30 min. Bake on the top rack of a 400F oven for about 8 minutes or until lightly golden. Transfer to wire rack to cool.

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### 53. BLUEBERRY SCONES

These are delicious warm from the oven with butter and jam; a perfect breakfast food. A jar of homemade blueberry jam would make a wonderful accompaniment to this.

2 cups all purpose unbleached flour  
1/2 cup Vanilla sugar\*\*  
1/4 cup nonfat dry milk powder  
2 tsp baking powder  
1 tsp dried lemon peel  
1/4 tsp salt  
1/3 cup shortening  
1 cup dried blueberries

Stir together flour, sugar, milk, baking powder, lemon peel, and salt. Cut in shortening using a pastry cutter or fork until the mixture resembles coarse crumbs. Stir in berries. Layer into a 1 quart canning jar, tapping gently on the counter between layers to settle before adding the next. Add additional dried blueberries to fill in small gaps if necessary. Stores at room temp for up to 6 weeks, or freeze for up to 6 months.

\*\*To make vanilla sugar, fill a 1 quart jar with sugar. Split a vanilla bean in half lengthwise and add both halves to the sugar. Flavor gets better after a couple of weeks, and it will keep as long as regular sugar.

#### GIFT TAG DIRECTIONS:

To make Blueberry Scones:

Place jar contents in a large mixing bowl. Add 1 beaten egg and 1/4 cup water; stir just until moistened. Turn dough out onto a lightly floured surface and quickly knead gently for 12 to 15 strokes or until nearly smooth. Pat to 1/2 inch thickness. Cut into desired shape and place 1 inch apart on an ungreased baking sheet. Brush with milk. Bake at 400 for 12-15 minutes or until golden. Transfer to a rack to cool slightly and serve warm.

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54. BOSTON BAKED BEANS MIX

2 c Small white pea beans
1/2 tsp dried thyme
1 Bay leaf
1/4 tsp Ground ginger
1/2 tsp Pepper
1 1/2 tsp Salt

Mix and store in an airtight jar.

ATTACH THE FOLLOWING INSTRUCTIONS TO THE JAR:

"Boston Baked Beans"

1 jar Bean Mix
2 slices bacon; diced
4 3/4 c water
3/4 c chopped onion
1 clove garlic; minced
3 tbs dark molasses
2 tbs mustard

Combine all ingredients in bean pot or crockpot. Cook at 300 in oven, or on low in crockpot 10-12 hours, stirring occasionally to prevent sticking. 8-10 servings.

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55. BRAN MUFFIN MIX

1 1/2 c all bran cereal, crushed  
1 1/4 c self rising flour  
1/2 c sugar  
1 c golden raisins

Layer the ingredients in a jar, packing down between each layer.

ADD THE FOLLOWING GIFT TAG TO THE JAR:

To make Bran Muffins:

Preheat oven to 400. Combine contents of jar, 1/2 c melted butter, 1/2 c milk, and 1 beaten egg. Mix just till moistened. Grease muffin cups and fill 2/3 full. Bake 16-18 minutes. Makes 1 dozen muffins. For Pineapple Bran Muffins: Add 1 (8 oz) can drained crushed pineapple to the batter.

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56. BREAD MACHINE MIX

2 teaspoons salt
1/4 cup sugar
2 tablespoons dry milk
3 1/2 cups bread flour
1/2 cup wheat flour

Mix salt, sugar, dry milk, and flours. Divide into two jars. Makes 2 gifts.

ATTACH THIS TO EACH JAR:

To make Bread:

Add the contents of jar to bread machine, in the order suggested by machine manufacturer, along with:

2/3 cup water or milk
1 tablespoon oil, butter or shortening
1 teaspoon bread machine yeast or 1 1/2 teaspoons active dry yeast

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#### 57. BREAKFAST MUFFINS

1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1 cup rolled oats  
1/2 cup brown sugar  
3 tablespoons finely minced candied lemon peel  
1/2 cup finely minced dried cherries, apples or apricots  
1/3 cup chopped almonds or walnuts

Layer ingredients in a jar and seal.

ADD RECIPE DIRECTIONS TO JAR:

To make Breakfast Muffins:

Beat 1/4 cup vegetable oil, 1 cup milk or vanilla yogurt, and 1 egg in a mixing bowl until combined. Stir in jar contents, approximately 40 strokes. Spoon into 12 greased or lined muffin cups. Bake at 400 for 20-25 minutes, cool in pan for five minutes and transfer to a wire rack. Serve warm. Makes 12 muffins.

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58. BROWNIE CAKES BAKED IN A JAR

2 Canning jars; wide mouth
1 c All-purpose flour
1 c Sugar
1/2 ts Baking soda
1/4 ts Ground cinnamon (optional)
1/3 c Butter; or Margarine
1/4 c Water
3 tb Unsweetened cocoa powder
1/4 c Buttermilk
1 Egg; beaten
1/2 ts Vanilla extract
1/4 c Walnuts; finely chopped

Sterilize, two 1-pint straight-sided wide-mouth canning jars (specifically made for canning jams and jellies) lids and rings by boiling for 10 minutes (keep the lids and rings in the hot water until ready to use); set aside. In a small bowl stir together flour, sugar, baking soda and cinnamon, if desired. Set aside. In a medium saucepan combine butter or margarine, water and cocoa powder; heat and stir until butter or margarine is melted and mixture is well blended. Remove from heat; stir in flour mixture. Add buttermilk, egg and vanilla; beat by hand until smooth. Stir in nuts. Pour mixture into the prepared canning jars; place jars onto a cookie sheet. Preheat oven to 325-degrees. Bake for 35-40 minutes or until a pick inserted deep into each cake comes out clean. Remove cakes from the oven, one at a time. Place a lid, then a ring onto the jars and screw down tightly. USE HEAVY-DUTY MITTS, the jars ARE HOT!! Place jars onto your counter to cool. You'll hear a "plinking" sound. If you miss the sound, wait until the cakes are cool and press on the lids, they shouldn't move at all, that means they've sealed.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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#### 59. BROWNIE MIX #1

2-1/4 cups sugar  
2/3 cup cocoa (clean inside of jar with paper towel after this layer)  
3/4 cup chopped pecans  
1-1/4 cups flour mixed with 1 tsp. salt + 1 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

RECIPE TO ATTACH TO JAR:

To make Brownies:

Empty brownie mix in large mixing bowl; stir to combine. Add 3/4 cup melted butter and 4 eggs slightly beaten; mix until completely blended. Spread batter in a greased 9x13-inch baking pan. Bake at 350° for 30 minutes. Cool completely in pan. Cut into 2-inch squares. Yield: 2 dozen.

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60. BROWNIE MIX #2

1 1/2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/3 cup flaked coconut
1/2 cup semisweet chocolate chips
3/4 cup white sugar
1/3 cup chopped pecans
2/3 cup packed brown sugar

In a 1 quart or 1 liter jar, layer the ingredients in the order listed. Pack down firmly after each addition.

ATTACH A GIFT TAG WITH THE FOLLOWING DIRECTIONS:

To make Brownies:

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch square pan. In a large bowl, stir together 2 eggs, 2/3 cup oil, and 1 teaspoon vanilla. Stir in the contents of the jar, and mix well. Spread evenly into the prepared pan. Bake for 25 to 30 minutes in preheated oven, or until a toothpick inserted into the brownies comes out clean. Cool, and cut into squares. Makes 16 brownies.

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#### 61. BROWNIE MIX #3

1 cup flour  
1/2 tsp baking soda  
1 1/2 cups sugar  
1/4 cup cocoa powder  
1/3 cup toasted almonds, coconut, or and/or mini marshmallows  
Any combination of the following to fill the rest of the jar:  
chocolate chips, m&m's, any chocolate covered candy bar, chopped

Layer ingredients in 1 quart jar, packing down well between each layer.

ATTACH THE FOLLOWING GIFT TAG:

To make Brownies:

Combine 1/2 cup melted margarine with 2 beaten eggs. Stir in 2 teaspoons vanilla and contents of jar. Pour into greased 8x8" square pan. Bake at 350 F for 30 to 35 minutes or until brownies test done. Remove from oven and let cool. Cut into squares and serve.

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62. BUTTERSCOTCH BROWNIES

2 cups all-purpose flour
1 1/2 tablespoons baking powder
1/4 teaspoon salt
1/2 cup flaked coconut
3/4 cup chopped pecans
2 cups packed brown sugar

To a one liter jar, add flour, baking powder, and salt; stir together, and pack down. Then add and pack down remaining ingredients in this order: coconut, pecans, brown sugar.

ATTACH A LABEL WITH THE FOLLOWING INSTRUCTIONS:

To make Butterscotch Brownies in a Jar:
Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking pan. Empty jar of brownie mix into a large mixing bowl; stir to break up lumps. Add 3/4 cup softened butter, 2 beaten eggs, and 2 teaspoons of vanilla extract; mix until well blended. Spread batter evenly in the prepared pan. Bake for 25 minutes. Allow to cool in the pan some before cutting into squares.

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## 63. BUTTERSCOTCH CHIP COOKIES

1 1/8 cups all-purpose flour  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/4 teaspoon baking powder  
1/2 cup packed brown sugar  
1/2 cup white sugar  
1 cup flaked coconut  
1 cup high protein crisp rice and wheat cereal  
3/4 cup butterscotch chips  
1/2 cup chopped pecans

Layer the ingredients in the order given in a one quart wide mouth canning jar. Firmly pack each ingredient in place. It will be a tight fit, but all ingredients will fit in the jar. Use pinking shears to cut an 8 or 9 inch circle from gingham, calico, or a seasonal fabric.

Place the fabric over the wide mouth lid and rim and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

ATTACH A CARD TO THE RIBBON OR RAFFIA WITH THE FOLLOWING DIRECTIONS:

To make Butterscotch Chip Cookies:

Empty jar of cookie mix into a large mixing bowl. Add 1/2 cup of butter or margarine, 1 egg, and 1/2 teaspoon of vanilla. Use hands to mix the wet and dry ingredients together. When completely blended, roll into large walnut sized balls. Place on unprepared cookie sheets and use the palm of your hand to flatten each cookie ball. Bake at 350 in a preheated oven for 8-10 minutes. Makes 2 dozen.

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64. BUTTERSCOTCH PUDDING MIX

2 cups nonfat dry milk
5 cups brown sugar, packed
1 tsp. salt
3 cups cornstarch

Mix and store in airtight container; divide into gift jars.

ATTACH TAG TO GIFT JAR:

To make Butterscotch Pudding:

Add 1/2 cup mix to 2 cups milk. Heat and stir constantly while boiling. Cool, then serve.

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#### 65. CAESAR SALAD DRESSING MIX

1 1/2 t Grated Lemon Peel  
1 t Oregano  
1/8 t Instant Minced Garlic  
2 T Grated Parmesan Cheese  
1/2 t Pepper

Combine all ingredients in a small bowl; stir until well blended. Put mixture in a foil packet or 1-pint glass jar (or use a salad dressing cruet and the dressing can be made right in the cruet - what a great idea!). Label as Caesar Salad Dressing Mix. Store in a cool dry place and use within 3 to 4 months.

INSTRUCTIONS FOR LABEL:

To make Caesar Salad Dressing:

Combine mix, 1/2 cup vegetable oil, and 1/4 cup lemon juice in a glass jar. Shake until well blended. Chill before serving. Makes about 3/4 cup of Salad Dressing.

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66. CAFE AU LAIT MIX

2 cups Powdered non dairy creamer

1 cup instant coffee

Blend ingredients together. Store in air tight jar.

ATTACH TO JAR:

To make Cafe Au Lait:

Mix 1 tablespoon mix with 1 cup hot water.

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67. CAJUN SPICE MIX

1 c Sweet paprika

1 tbs. Paprika

1 tbs. Black pepper

1 tbs. White pepper

3 tbs. Cayenne

1 tbs. Garlic powder

1 tbs. Onion powder

1 tbs. Salt

1 tbs. Rosemary

Combine all ingredients and store in airtight container.

ATTACH THIS TO THE JAR

“Cajun Spice”

Add zip to your dishes with this exotic spice mix!

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68. CAKE IN A COFFEE MUG

(Please read all instructions before starting!)

You will need 8 coffee mugs... (makes 8 gifts)

Cake Mix.....

1 cake mix any flavor

1 (4 serving size) instant pudding mix (not sugar free), any flavor

Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 - 4 ½ cups dry mix and will make 8 coffee cup cake mixes. Place ½ cup dry mix into a sandwich bag. Place mix into a corner of the bag and tie it there with a twist tie. Label this bag "Cake Mix". Continue making and labeling packets until you have 8 packets.

Flavor suggestions:

Lemon cake mix- lemon pudding

Yellow cake mix- vanilla pudding

Devils food cake mix- chocolate pudding

Pineapple cake mix- coconut pudding

Butterscotch cake mix- butterscotch pudding

Glaze mix.....

1/3 cup powdered sugar

1 ½ tsp dry flavoring (such as powdered lemonade mix, powdered orange breakfast drink mix, cocoa powder - Select a flavoring appropriate to the cake you are making)

Vanilla powder sold by coffee flavorings (or use French Vanilla CoffeeMate)

Place the glaze mix ingredients into a sandwich bag and tie into corner of bag. Label this bag "Glaze Mix" and attach it to the "Cake Mix" bag with a twist tie. You can also include another bag labeled "Toppings", if desired. (Example: For the pineapple coconut cake, include flaked coconut in a separate bag with instructions to sprinkle it over the frosted cake.)

Select one of 8 large coffee cups. Check it to be sure it holds 1 ½ cups of water. That way you will be sure you have bought the size the recipe calls for. It can't have any metallic paint on it because it will be used in the microwave. Place one baggie of cake mix and one baggie of glaze mix in each coffee cup. Add one baggie of toppings into each cup also, if using. Continue with the remaining coffee cups.

NOW ATTACH THE FOLLOWING BAKING INSTRUCTIONS TO EACH COFFEE CUP:

"BAKE A CAKE IN A COFFEE MUG!!"

Generously spray inside of coffee cup with cooking spray. Empty contents of large packet into cup. Add 1 egg white, 1 tbsp oil, 1 tbsp water to dry mix.

Mix 15 seconds, carefully mixing in all the dry mix. Microwave on full power 2 minutes. (you may not get satisfactory results in a low wattage small microwave). While cake is

cooking, place ingredients from "Glaze Mix" into a very small container and add 1 ½ tsp water. Mix well. When cake is done, pour glaze over cake in cup. Enjoy while warm.



69. CALICO BEAN SOUP

- 1/3 cup yellow split peas
- 1/3 cup green split peas
- 1/3 cup dried lima beans
- 1/3 cup dried pinto beans
- 1/3 cup dry kidney beans
- 1/3 cup dried great Northern beans
- 1/4 cup dried minced onion
- 2 teaspoons chicken bouillon granules
- 1/4 teaspoon ground cumin
- 1/4 teaspoon garlic powder

OTHER SOUP INGREDIENTS

- 8 cups water
- 2 carrots, chopped
- 2 stalks celery, chopped
- 2 pounds smoked ham hocks

ATTACH TO JAR:

“Calico Bean Soup”

Bring Bean Soup Mix and water to a rolling boil in a large pot. Cover, remove from heat, and let sit 1 hour.

Return pot to heat, stir in carrots and celery. Stir in ham hocks, bring to a boil. Cover, reduce heat and simmer 2 hours, until beans are tender, skimming fat as necessary.

Remove ham hocks from soup. Remove meat from bone, chop and return to soup. Heat through and serve.



70. CALIFORNIA CORN BREAD MIX

This is a sweet, cake-like corn bread that is delicious with honey butter.

- 2 cups Bisquick baking mix
- 1/2 cup cornmeal
- 1/2 cup sugar
- 1 Tbsp. baking powder

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

ATTACH TO JAR:

"California Corn Bread"

1 jar 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. Poor into a greased 8-inch baking pan and bake for 30 minutes. Serves 4 to 6.

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#### 71. CANDY COOKIES

1/2 cup sugar  
1/2 cup brown sugar, firmly packed  
1 tsp. powdered vanilla  
1 tsp. baking soda  
2 cups flour

Combine all ingredients in a medium bowl. Whisk the ingredients together until they are evenly distributed, making sure all brown sugar lumps are crushed. Store in an airtight container

ATTACH THIS TO THE JAR:

"Candy Cookies"

Makes 3 dozen cookies

1 cup unsalted butter or margarine, softened  
1 large egg  
1 package Candy Cookie Mix  
1 cup candy bar chunks (Reese's peanut butter cups, Butterfinger bars, white or milk chocolate chunks)

Preheat oven to 350 degrees F. In the large bowl of an electric mixer, beat the butter until it is smooth. Add the egg, and continue beating until the egg is combined. Add the Candy Cookie Mix and candy bar chunks and blend on low just until the cookie mix is incorporated. Form the cookies into 1 1/2-inch balls & place them 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes, until golden on the edges. Remove from oven, and cool on cookie sheet for 2 minutes.

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72. CARAMEL NUT CAKE BAKED IN A JAR

This recipe makes 6 pint-sized cakes.

2 cups brown sugar 2/3 cup sugar
1 cup (2 sticks) butter 4 eggs, slightly beaten
2/3 cup milk 1 Tbsp. Vanilla extract
3 1/2 cups flour 1 tsp. Baking powder
2 tsp. Baking soda 1 tsp. Salt
1 cup chopped nuts

In large bowl, cream sugars and butter with an electric mixer. Add eggs and mix well. Next add vanilla and milk, again mixing completely. Place dry ingredients and spices in a large bowl and mix with a whisk. Add creamed mixture and mix with whisk or wooden spoon. Gently stir in nuts.

Grease the inside of the jars with Pam. Place 1 cup batter into each jar. Place jars on baking sheet and bake at 325 degrees for approx. 50 minutes, or until toothpick inserted in center comes out clean.

Remove cakes from oven, one at a time, and place sterilized lid and ring on each while they are still hot. The jars will seal as they cool. (Just as with canning vegetables, etc. you will hear a slight "pop" as the jars seal and the lids bend inward slightly. If they do not "pop" they are not sealed properly.)

Use any unsealed cakes immediately or refrigerate them and they will last about 2 weeks this way. Sealed cakes may be stored without refrigeration for up to 6 months.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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### 73. CARAMEL POPCORN

2 cups un-popped Popcorn  
1 cup Sugar  
2 cup packed Brown Sugar  
1/2 teaspoon baking soda

You will also need:

1 cup butter  
1/2 cup corn syrup  
1 teaspoon vanilla extract

ATTACH THE FOLLOWING INSTRUCTIONS:

To make Caramel Popcorn:

Preheat oven to about 250 degrees , put popcorn in a large bowl. In saucepan melt butter, then stir in corn syrup, brown sugar, and salt. Boil and stir constantly. Boil for about 4 minutes then pour a thin stream over popcorn stirring constantly. Place in two large shallow baking dishes and bake in preheated oven, stirring every 15 minutes, for 1 hour. Remove from oven and let cool completely before breaking into pieces.

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74. CARROT CAKE MIX

2 cups sugar
2 tsp. powdered vanilla
1/2 cup chopped pecans
3 cups all-purpose flour
2 tsp. baking soda
1 Tbsp. cinnamon
1/4 tsp. nutmeg

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

ATTACH THIS TO THE JAR:

"Carrot Cake"

Makes 1 13x9-inch cake

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

Preheat oven to 350 degrees F & grease 13x9 inch pan. Place Carrot Cake Mix in large mixing bowl. Make a well in the center of the mix & add the oil, eggs, carrots & pineapple. Blend until smooth. Pour into the prepared pan & bake for 40 to 50 minutes, or until a toothpick inserted into center comes out clean. Cool the cake and frost if desired or dust with powdered sugar.

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#### 75. CELEBRATION COOKIE MIX

3/4 cup all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 cup chopped walnuts  
1 cup "M&M's"® Chocolate Mini Baking Bits, divided  
1/2 cup raisins  
3/4 cup firmly packed light brown sugar  
1-1/4 C uncooked quick oats

In medium bowl combine flour, baking soda, salt, and cinnamon.

In 1-quart clear glass jar with tight-fitting resealable lid, layer flour mixture, walnuts, 1/2 cup "M&M's"® Chocolate Mini Baking Bits, raisins, brown sugar, remaining 1/2 cup "M&M's"® Chocolate Mini Baking Bits, and oats.

Seal jar; wrap decoratively.

GIVE AS A GIFT WITH THE FOLLOWING INSTRUCTIONS:

To make Celebration Cookies:

Preheat oven to 350° F. Lightly grease cookie sheets; set aside. In large bowl beat 3/4 cup (1 1/2 sticks, 169g) butter, 1 large egg, and 3/4 teaspoon vanilla extract until well blended. Stir in contents of jar until well blended. Roll into 1-inch balls and place about 2 inches apart on prepared cookie sheets. Bake 12 to 15 minutes. Cool 2 minutes on cookie sheets; cool completely on wire racks. Store in tightly covered container. Makes 4 dozen cookies.

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76. CHERRY - BERRY BREAD MIX

2-1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup Quaker oats (quick or old fashioned, uncooked)
3/4 cup dried cherries

To make mix: In large bowl, combine flour, baking powder, baking soda, cinnamon and salt; mix well. Add oats, cherries and cranberries; mix well. Transfer to resealable plastic bag, a decorative quart jar with lid or other airtight container. Store in a cool dry place. (Or, add to jar in layers)...

ATTACH GIFT TAG TO JAR:

"Cherry - Berry Bread"

1 jar Cherry - Berry Bread Mix
3/4 cup honey
3/4 cup milk
12 tablespoons (1-1/2 sticks) butter or margarine, melted and cooled
2 large eggs, lightly beaten
3/4 cup dried cranberries

Heat oven to 350°F. Lightly spray four 6 x 3-3/4-inch disposable aluminum foil mini loaf pans with no-stick cooking spray. Place bread mix in large bowl. In small bowl, combine honey, milk, butter and eggs with wire whisk or fork; mix well. Add to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not overmix.) Pour into pans, dividing evenly. Bake 22 to 28 minutes or until tops of breads feel firm when touched and wooden pick inserted near center has a few moist crumbs clinging

to it. (Do not overbake.) Cool breads in pans on wire rack. Wrap tightly in aluminum foil. Store at room temperature up to 2 days. For longer storage, label and freeze. Serves 4 mini loaves.

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## 77. CHEWY BUTTERSCOTCH NUT BARS

- 1/2 cup butterscotch chips
- 1/2 cup pecan pieces or coarsely chopped pecans, toasted and cooled completely
- 1/2 cup packed light brown sugar
- 1 cup buttermilk biscuit and baking mix (like Pioneer)
- 1/2 cup packed dark brown sugar
- 1 cup buttermilk biscuit and baking mix

In 1-quart wide-mouth glass jar, gently layer and pack ingredients in the order listed, beginning with butterscotch chips. If there is any space left after adding the last ingredient, add more chips or pecans to fill the jar. Place lid on top. Cut an 8-inch circle of fabric to cover lid. Place fabric over lid; secure in place with ribbon or raffia. Decorate as desired.

Note: To toast pecans, place in a microwave-safe dish and microwave on High for 4 to 5 minutes, stirring every minute. After measuring the brown sugar, crumble it between your fingers for uniform texture. Be sure to pack the brown sugar firmly in the jar to prevent the baking mix from sifting down through it.

### MAKE A GIFT CARD WITH BAKING INSTRUCTIONS TO ATTACH AS FOLLOWS:

To make Chewy Butterscotch Nut Bars:  
Empty contents of jar into medium bowl. Stir in 1/2 cup (1 stick) butter or margarine, melted; 1 large egg; and 1 teaspoon vanilla. Press into an 8x8x2-inch baking pan coated with cooking spray. Bake at 350 degrees for 18 to 22 minutes or until bars are light golden brown and center is almost set. Yield: Makes 16 bars.

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78. CHEWY COCONUT - ALMOND COOKIES

- 1 C. shredded coconut
- 1/2 C. sliced almonds, toasted and cooled completely
- 1/2 C. packed dark brown sugar
- 1 C. buttermilk biscuit and baking mix
- 1/2 C. packed light brown sugar
- 1 C. buttermilk biscuit and baking mix

NOTE: To toast almonds, place them on a microwave-safe plate and microwave on high for 1 to 4 minutes, stirring every minute. Timing is determined by wattage of your microwave.

In 1-quart wide-mouth glass jar, gently layer and pack ingredients in the order listed (yes, there are two layers of biscuit and baking mix). If there is any space left after adding the last ingredient, add more baking chips or nuts to fill the jar. Place lid on top.

INSTRUCTIONS TO PLACE ON GIFT CARD ATTACHED TO JAR:

To make Chewy Coconut - Almond Cookies:
Empty contents of jar into medium bowl. Stir in 1 stick butter or margarine, melted, 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°F for 10 to 12 minutes or until cookies are light golden brown. Makes 2 1/2 dozen cookies.



79. CHICKEN RICE MIX

- 4 cups raw long-grain rice
- 4 tbsp. instant chicken bouillon granules
- 1 tsp. salt
- 2 tsp. dried tarragon
- 2 tsp. dried parsley flakes
- 1/4 tsp. white pepper

Combine all ingredients in a large bowl and stir until evenly distributed. Put about 1 1/3 cups mixture each into three airtight containers or plastic bags. Label. Store in a cool, dry area. Use within 6 to 8 months. Makes about 4 cups of mix.

ATTACH THIS TO THE JAR

- Chicken Rice
- 2 cups of water
- 1 tbsp. butter or margarine
- 1 1/3 cups Chicken Rice Mix

Bring water and butter to a simmer in a medium saucepan. Stir in rice mix, reduce heat, and cover. Cook until liquid is absorbed, about 15 - 20 minutes. Yield: 4 to 6 servings.

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## 80. CHICKEN SOUP WITH BOW NOODLES

Approx. 3 1/2 cup Bow Noodles (farfalle)  
1/4 cup Mushrooms -- dried, chopped (opt.)  
2 Tbs. Minced Onion -- dried  
3 Tbs. Chicken Bouillon granules -- instant  
1 Tbs. Parsley flakes  
1 teaspoon Thyme  
6 -7 whole cloves

You can do this two ways. You can layer the bow noodles with the spices in between (except for whole cloves) . Or you can put the noodles in the jar with the spices tied up in a baggie.

### ADD THESE DIRECTIONS TO YOUR GIFT CARD:

To make Chicken Soup with Bow Noodles:  
Bring 8 cups water to boil in a large pot. Add contents of jar EXCEPT whole cloves. Push whole cloves into a small onion and drop into soup. Simmer until noodles are done approx 8- 12 minutes. The cloves gives this soup a WONDERFUL flavor!!

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81. CHILI GIFT BASKET

Put into a jar or large bag...
3 cups dried beans (pink, red, or kidney -- sorted)

Combine spices and put into a small bag...
3 Tbsp. mild chili powder
2 Tbsp. dehydrated onions
1 Tbsp. granulated garlic
1 tsp. oregano
2 tsp. salt
1/2 tsp. cayenne pepper (optional)

Include also in your gift basket...
2 (14oz.) cans diced tomatoes in juice
1 (8oz.) can tomato sauce
1 package Corn Bread Mix

1 small can whole kernel corn
1 small can diced green chilis (not the hot kind)

ADD THIS LABEL TO JAR:

To make Chili:

Wash beans. Put into pot with spices. Cook until done, about 1 to 1 ½ hours. Meanwhile, brown 1 lb. ground beef (if desired), and drain. Add meat to the beans with the tomatoes and sauce. Simmer to blend flavors. Serve with Chili Corn Bread, if desired.

To make Chili Corn Bread:

Stir the well-drained corn and chilis into the corn bread mix just before baking. Bake in a well-buttered 8" square pan at 425 degrees for 25 minutes.

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## 82. CHOCOLATE APPLESAUCE BREAD BAKED IN A JAR

1 c butter -- softened  
3 c granulated sugar  
4 egg whites -- whipped  
1 tbsp vanilla  
1 tsp almond extract  
2 c applesauce -- at room temperature  
3 c unbleached flour  
3/4 c cocoa powder -- sifted  
1 tsp baking soda  
1/2 tsp baking powder  
1/8 tsp salt

Preheat oven at 325F degrees. Place a baking sheet onto middle rack and remove top rack from oven. Before starting batter, wash 8 (1 pint) wide mouth canning jars with lids in hot soapy water and let drain, dry, and cool to room temperature.

Generously prepare jars with butter. In a mixing bowl, combine butter, sugar, egg whites, vanilla, almond extract, and applesauce. In another mixing bowl, combine flour, cocoa powder, baking powder, baking soda, and salt. Mix wet ingredients with dry ingredients just until moistened. Spoon 1 level cupful of batter into each jar. Carefully wipe rims clean, then place jars on baking sheet (or they'll tip over) in the center of oven.

Bake 40 minutes. Keep lids in hot water until they're used. When cakes are done, remove jars which are HOT from oven one at a time. If rims need cleaning, use moistened paper towel. Carefully put lids and rings in place, then screw tops on tightly shut. Place jars on a wire rack; they will seal as they cool. Makes 8 cakes.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered

to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.



### 83. CHOCOLATE CHIP COOKIES #1

- 1 2/3 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1/2 cup white sugar
- 2 cups semisweet chocolate chips
- 1/2 cup packed brown sugar

Combine the flour, baking soda, white sugar, and the chocolate chips. Place 1/2 of the mixture in a clean quart sized glass jar, and pack firmly. Place the brown sugar on top, again packing firmly. Place the remaining flour mixture on top. Cover with a lid.

#### ATTACH THE FOLLOWING TAG TO THE JAR:

To make Chocolate Chip Cookies:

Empty contents of jar into a large bowl. In separate bowl combine 3/4 cup of butter, 1 1/2 eggs, and 1 teaspoon vanilla. Beat until creamy. Add to dry mixture. Drop by tablespoonful onto an ungreased cookie sheet, and bake in a preheated 375 degrees F (190 degrees C) oven for 8 to 10 minutes. Makes 2 dozen.



### 84. CHOCOLATE CHIP COOKIES #2

- 1/2 cup sugar
- 1/2 cup chopped nuts
- 1 cup chocolate chips
- 1 cup packed brown sugar
- 2-1/4 cups flour mixed with 1 tsp. baking soda and 1/4 tsp. salt

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

#### RECIPE TO ATTACH TO JAR:

To make Chocolate Chip Cookies:

Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter; 1 egg, slightly beaten; and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 13 to 15 minutes. Cool 10 minutes on baking sheet. Remove to wire racks to

cool completely. These cookies will firm up when completely cooled. Enjoy! Yield: 3 dozen.

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85. CHOCOLATE CHIP COOKIES #3

1 cup packed brown sugar
1/2 cup white sugar
1 1/2 cups semisweet chocolate chips
2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda

Mix the salt and baking soda with the flour, then layer the ingredients into the jar. Use scissors to cut a 9 inch-diameter circle from calico. Place over lid, and secure with rubber band. Tie on a raffia or ribbon bow to cover rubber band.

ATTACH A CARD WITH THE FOLLOWING DIRECTIONS:

To make Chocolate Chip Cookies:

Preheat oven to 375 degrees F (190 degrees C). In a large bowl, cream 1 cup of unsalted butter or margarine until light and fluffy. Beat in 1 egg and 1 teaspoon of vanilla. Mix in cookie mix. Drop teaspoonfuls of dough, spaced well apart, onto a greased cookie sheet. Bake for 8 to 10 minutes in preheated oven, or until lightly browned. Cool on wire racks. Makes 4 dozen.

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### 86. CHOCOLATE CHIP OATMEAL COOKIES

3/4 cup white sugar  
3/4 cup packed brown sugar  
1 cup rolled oats  
1 1/2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1 cup semisweet chocolate chips  
1 cup chopped walnuts (optional)

Using a 1 quart or 1 liter jar, layer in the ingredients in the order given. Pack down the jar after each addition. Put the lid on, and cover with an 8 inch circle of fabric. Secure the fabric over the lid using a rubber band, then cover the rubber band by tying a nice piece of ribbon or raffia around the lid.

ATTACH A TAG TO THE RIBBON WITH THE FOLLOWING INSTRUCTIONS:

To make Chocolate Chip Oatmeal Cookies:

Preheat oven to 350 degrees F. In a medium bowl, cream together 3/4 cup of softened butter, with 2 eggs and 1 teaspoon of vanilla. Add the entire contents of the jar, and mix by hand until combined. Drop dough by heaping spoonfuls onto a lightly greased cookie sheet. Bake for 12 to 15 minutes. Makes 2 dozen.

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87. CHOCOLATE COOKIES

1 1/2 cups white sugar
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

Combine flour, salt, and baking soda - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down.

Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.

ADD THE FOLLOWING INSTRUCTIONS TO THE GIFT CARD AND ATTACH TO JAR:

To make Chocolate Cookies:

Whip 1 1/4 cup of butter or shortening until light and fluffy. Add 2 eggs and 1 tsp. vanilla and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 8 minutes at 350 degrees F.

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## 88. CHOCOLATE COVERED RAISIN COOKIES

3/4 cup sugar  
1/2 cup packed brown sugar  
1 cup chocolate covered raisins  
1/2 cup milk chocolate chips  
1-3/4 cups flour mixed with 1 tsp. baking powder and 1 tsp. salt

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

RECIPE TO ATTACH TO THE JAR:

To make Chocolate Covered Raisin Cookies:

Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375° for 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on cookie sheet; remove to wire racks to cool completely. Yield: 2½ dozen.

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89. CHOCOLATE CRANBERRY COOKIES

Layer the following ingredients in order in a wide mouth quart size canning jar:

- 3/4 cup sugar
- 1/3 cup cocoa powder (clean inside of jar with tissue after this layer)
- 1/2 cup brown sugar (pack firmly)
- 1 1/2 cup dried cranberries
- 1 cup chocolate chips or shaved summer coatings
- 1 3/4 cup flour + 1 tsp. baking powder + 1/2 tsp baking soda (mixed)

Remember to press firmly between each layer. Place lid and ring onto jar.

THE RECIPE ATTACHED SHOULD READ AS FOLLOWS:

To make Chocolate Cranberry Cookies:

Empty jar of cookie mix into large mixing bowl. Add 1 1/2 stick butter or margarine, 1 egg, and 1 tsp. vanilla. Mix until completely blended. Shape into balls and place 2" apart on sprayed baking sheets. Bake at 375 degrees for 13-15 minutes. Makes 2 1/2 dozen cookies.

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90. CHOCOLATE PUDDING MIX

- 2 1/2 cups instant nonfat dry milk
- 5 cups sugar
- 3 cups cornstarch
- 1 teaspoon salt
- 2 1/2 cups unsweetened cocoa

Mix well and store in airtight container; divide into gift jars.

ATTACH THIS NOTE TO JAR:

To make Chocolate Pudding:

Make sure you stir mix before using - then measure out 2/3 cup of mix in a medium saucepan. Add 2 cups milk, one teaspoon vanilla and one tablespoon butter and cook over low heat stirring constantly until mixture comes to a boil. Continue cooking and stirring for one minute. Remove from heat and allow to cool. May be placed in individual serving bowls then cooled.

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91. CHRISTMAS COOKIE MIX

3 C flour
1 C packed dark brown sugar
1/2 C granulated sugar
1 tsp. baking powder
3/4 tsp. salt
1/2 tsp. baking soda
1 1/3 C semi-sweet chocolate chips

Layer the following the above ingredients in a 1 quart Mason jar. Use a nice ribbon 2 attach two small plastic bags of candy melts to the rim of the jar. Each bag should have about 20 candy melts in it -- one bag in red, one in green (or whichever colors you prefer).

Note: Candy melts are similar to chocolate, but are designed to melt easily for the home cook. Find them in candy and cake decorating supply shops.

ATTACH THE FOLLOWING DIRECTIONS TO JAR:

To make Christmas Cookies:

Empty contents of this jar into a large bowl. Combine 3/4 cup melted, cooled butter with 2 eggs and 1 tablespoon vanilla extract. Stir this into the contents of the jar until just mixed. Drop dough by tablespoons full, 2" apart, onto an greased cookie sheet. Bake at 350°F for 10-12 minutes or until lightly golden. Cool on a wir rack for a minute before removing from pan to cool completely on the rack. Melt each colour of candy melts in a plastic zipper storage bag in the microwave until melted, about 30 seconds. Snip corner of each bag; drizzle over cookies.

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## 92. CHRISTMAS JAM

1 package dried apricots (12 oz size)  
1 can chunk pineapple (1lb 14oz)  
3½ cups water  
8 oz jar marichino cherries

6 cups sugar

In large saucepan, combine apricots, pineapple and juice and water and cherry liquid. Let stand 1 hour Cook slowly til apricots are tender. Add sugar and continuing slow cooking, stir often till thick and clear. Add cherries, (cut into quarters). Cook a few more minutes (220°F on candy thermometer). Pour into jars and seal with wax.

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93. CHUNKY CHOCOLATE COOKIES

3/4 c. firmly packed dark brown sugar
1/2 c. sugar
1/4 c. cocoa powder (clean inside of jar with dry paper towel after this layer)
1/2 c. chopped pecans (you could also use macadamia nuts..yummy!)
1 c. jumbo chocolate chip morsels (I used Hershey's semi-sweet mini kisses)
1 3/4 c. flour mixed with 1 t. baking soda, 1 t. baking powder, and 1/4 t. salt

Layer ingredients in order in a 1 quart wide mouth canning jar. Make sure you pack all down firmly before adding the flour mixture. It will be a tight fit.

INSTRUCTIONS TO ATTACH TO JAR:

"Chunky Chocolate Cookies"

1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.
2. Add:
1 1/2 sticks butter or margarine, softened at room temperature
1 egg, slightly beaten
1 t. vanilla
3. Mix until completely blended. The dough is sticky, so you will need to finish mixing with your hands.
4. Shape into walnut size balls and place 2 " apart on parchment lined baking sheet (my daughter just sprayed it with PAM...she didn't have a clue what parchment was!)
5. Bake at 350 degrees for 11 - 13 minutes. Cool 5 minutes on baking sheet. Remove to racks to finish cooling.

Makes 3 dozen cookies.

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### 94. CINNAMON PANCAKE MIX

3 cups all-purpose flour  
3 Tbsp. sugar  
2 Tbsp. baking powder  
4-1/2 tsps. ground cinnamon  
1-1/4 tsp. salt

In brown bag or 1 quart jar, combine all ingredients; seal bag or jar, adding dried fruits (apples are especially good!) if necessary to fill small gaps.

**GIFT TAG DIRECTIONS:**

To make Cinnamon Pancakes:

In medium bowl, combine 3/4 c. milk, 1 egg, and 2 T. salad oil. With fork, blend in 1-1/3 c. pancake mix until moistened but still lumpy. Cook on lightly greased griddle or skillet. Makes about 10 5" pancakes.

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95. CINNAMON - OAT PANCAKES

4 cups quick cooking oats
4 cups whole wheat blend flour OR... 2 cups all purpose and 2 cups whole wheat flour
1 cup non-fat dry milk
2 tablespoons cinnamon
5 teaspoons salt
3 tablespoons baking powder
1/2 teaspoon cream of tartar

Combine all ingredients in a large bowl; stir well. Store in an airtight jar or container in refrigerator. Give with the recipe for pancakes. Yields about 8 cups of mix, enough for 2 (1-quart) gift jars.

RECIPE TO ATTACH TO JAR:

To make Cinnamon - Oat Pancakes:

In a mixing bowl, beat 2 eggs. Gradually beat in 1/3 cup vegetable oil. Alternately beat in 2 cups of pancake mix and 1 cup water. Heat a lightly greased skillet over medium high heat. Pour a heaping spoonful of batter onto hot skillet. Cook pancakes until bubbles appear on surface and begin to break (about 2 to 3 minutes). Turn and cook 2 to 3 minutes more or until golden brown. Yields 12 5"pancakes.

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**96. COBBLER MIX**

1 cup all-purpose flour



1 tsp. baking powder  
1 cup sugar  
1 tsp. powdered vanilla

Combine and blend the ingredients in a small bowl. Store in an airtight container.

ATTACH THIS TO THE JAR:

"Berry Cobbler"

4 cups fresh berries (blueberries, raspberries or boysenberries)  
1/4 cup orange juice  
1/4 cup sugar  
1 tsp. cinnamon  
1 cup unsalted butter, melted  
1 egg  
1 package Cobbler Mix

Preheat oven to 375 degrees F. In large mixing bowl combine berries, juice, sugar and cinnamon. Place berries in a 13x9-inch pan. In small mixing bowl blend the butter with the egg. Add the Cobbler Mix & stir until the mixture sticks together. Drop the cobbler topping by tablespoonfuls on top of the berry filling. Bake for 35 to 45 minutes or until the topping is golden brown and the filling is bubbling. Allow to cool for 15 minutes before serving. Serves 8 to 10.

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97. COCOA PEANUT BUTTER COOKIES

1 cup packed brown sugar
1 1/2 cups packed confectioners' sugar
3/4 cup cocoa
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

In a separate bowl, mix together the flour, baking powder and salt. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Clean the inside of the jar with a dry paper towel after adding the confectioners' sugar and after adding the cocoa powder. Be sure to pack everything down firmly before adding the flour mixture, it will be a tight fit. ATTACH THIS GIFT TAG TO THE JAR:

To make Cocoa Peanut Butter Cookies:

Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add: 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add 1/2 cup creamy peanut butter, 1 egg, slightly beaten, and 1

teaspoon of vanilla. Mix until completely blended. You will need to use your hands to finish mixing. Shape into walnut sized balls and place 2 inches apart on a parchment lined baking sheets. DO NOT USE WAXED PAPER. Press balls down with a fork. Bake at 350 degrees F (175 degrees C) for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies.



98. COCONUT GRANOLA

- 2/3 cup shredded coconut
- 1 tsp. cinnamon
- 4 1/2 tsp. grated orange peel
- 1/4 tsp. nutmeg
- 1/2 cup firmly packed brown sugar
- 4 oz. wheat flakes
- 1 1/2 sticks melted, unsalted butter
- 4 oz. barley flakes**
- 1/4 cup pure maple syrup
- 4 oz. rye flakes**
- 1/2 cup blanched whole almonds
- 1/2 cup dry-roasted cashews

Preheat oven to 300 degrees F. Line 2 baking sheets with aluminum foil. Mince orange peel with sugar in food processor about 1 minute. Add butter, maple syrup, cinnamon and nutmeg and blend 5 seconds. Add remaining ingredients; toss thoroughly. Spread on pans and bake until dry, stirring every ten minutes, about 45 minutes. Cool and store in airtight container or jar. Attach a pretty lid if giving as a gift.

**Available at natural food stores or substitute rolled oats.



99. COFFEEHOUSE SPOONS IN A MUG

- 6 ounces semisweet chocolate pieces
- 4 ounces milk chocolate pieces (or white, mint, etc. chocolate)
- Flavorings of your choice (extracts, such as rum, almond, mint, etc, or spices such as cinnamon)
- 20 plastic spoons

1. Place a piece of waxed paper on a cookie sheet large enough to hold 20 to 24 of your plastic spoons. Place semisweet chocolate pieces in a heavy saucepan over low heat, stirring constantly until the chocolate begins to melt.

2. Immediately remove from heat; stir until smooth. Dip spoons into chocolate, tapping the handle of the spoon against the side of the pan to remove excess chocolate. Place spoons on waxed paper; refrigerate for 30 minutes or until chocolate is set.
3. Place milk chocolate (or chocolate of your choice) in a heavy saucepan over low heat, stirring constantly until chocolate begins to melt.
4. Immediately remove from heat; stir until smooth. Place the melted chocolate in a small, heavy self-sealing bag. Using scissors, make a small cut in the corner of the bag; drizzle on or both sides of the covered spoons, making a decorative pattern. (Small dots, zigzag lines, circles, etc.) Note: The above 2 steps can be reversed if you like! Get 6 ozs. of white chocolate to cover the spoons and 4 ozs. of chocolate of your choice to use to decorate the spoons. Also, don't rule out various flavored chips- raspberry, butterscotch, etc.
5. Refrigerate spoons for 30 minutes to allow chocolate to set. Wrap each spoon separately in clear or colored plastic wrap. Use ribbon to tie off plastic wrap. Store in a cool dry place until ready to give as gifts.
6. Place chocolate covered spoons in a new coffee mug and give along with other homemade goodies

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#### 100. COLONIAL CORN BREAD MIX

Stir together the following ingredients, and store them in an airtight jar:

2 cups of Bisquick, or any type of complete pancake and waffle mix

1/2 cup cornmeal

1/2 cup sugar

1 tbs. baking powder

ATTACH A CARD WITH THE FOLLOWING INSTRUCTIONS:

“Colonial Corn Bread Mix”

To make cornbread for 4-6 people: Preheat oven to 350 degrees. Add entire contents of jar to 2 eggs, 1-cup milk, and 1/2 cup melted butter. Stir ingredients just until blended.

Place this in a greased, 8-inch square baking pan, and bake for 30 minutes

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101. COOKIE JAR SUGAR COOKIES

1 1/2 cups white sugar

4 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground nutmeg
1 teaspoon vanilla extract

Combine the flour with the baking powder, baking soda, salt and nutmeg. In a clean 1 quart sized glass jar with a wide mouth layer the white sugar followed by the flour mixture. Press firmly in place and seal.

ATTACH A CARD WITH THE FOLLOWING INSTRUCTIONS:

To make Cookie Jar Sugar Cookies:

In a large bowl, beat 1 egg with 1 cup softened butter or margarine until light and fluffy. At low speed of an electric mixer add 1/2 cup sour cream, 1 teaspoon vanilla and contents of Jar. Mix until combined. Using hands if necessary. Cover dough and refrigerate for several hours or overnight. Remove dough from the refrigerator. Preheat oven to 375 degrees F (190 degrees C). Roll chilled dough out on a lightly floured surface to 1/8 inch thick. Cut dough into desired shapes. Place on an ungreased cookie sheet and bake at 375 degrees F (190 degrees C) for 10 to 12 minutes.

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## 102. CORNFLAKE COOKIES

1 1/4 cups white sugar  
1/4 teaspoon salt  
2 1/2 cups coconut  
1 1/2 cups corn flake cereal

Place sugar and salt in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down (put cornflakes in last and don't crunch them down!).

Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.

ATTACH THE FOLLOWING INSTRUCTIONS TO THE JAR:

To make Cornflake Cookies:

Whip 3 egg whites until stiff. Add 1/2 teaspoon of vanilla extract. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on an ungreased cookie sheet. Bake for 15 minutes at 325 degrees F.

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103. COUNTRY SOUP MIX

- 1/2 cup barley
- 1/2 cup dried split peas
- 1/2 cup uncooked rice
- 1/2 cup dry lentils
- 2 tablespoons dried minced onion
- 2 tablespoons dried parsley
- 2 teaspoons salt
- 1/2 teaspoon lemon pepper
- 2 tablespoons beef bouillon granules
- 1/2 cup uncooked alphabet pasta
- 1 cup uncooked twist macaroni

In a wide mouth 1 quart jar, layer the barley, peas, rice and lentils. Then layer around the edges the onion, parsley, salt, lemon pepper, bouillon and the alphabet pasta. Fill the rest of the jar with the twist macaroni.

ATTACH THE FOLLOWING INSTRUCTIONS TO THE JAR:

“County Soup”

Add contents of jar to 3 quarts of water, 2 stalks of chopped celery, 2 sliced carrots, 1 cup of shredded cabbage (optional) and 2 cups diced tomatoes. Over medium low heat, cover and simmer about 1 hour, or until vegetables are tender.

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### 104. COWBOY COOKIE MIX

- 1 1/3 cups quick cooking oats
- 1/2 cup packed brown sugar
- 1/2 cup white sugar
- 1/2 cup chopped pecans
- 1 cup semisweet chocolate chips
- 1 1/3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt

Directions

1 Layer the ingredients in a 1 quart jar in the order given. Press each layer firmly in place before adding the next one.

ATTACH THE FOLLOWING INSTRUCTIONS TO THE JAR:

“Cowboy Cookies”

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.  
In a medium bowl, cream together 1/2 cup of butter or margarine, 1 egg, and 1 teaspoon of vanilla. Stir in the entire contents of the jar. You may need to use your hands to finish mixing. Shape into walnut sized balls. Place 2 inches apart on the prepared cookie sheets. Bake for 11 to 13 minute



105. CRANBERRY HOOTYCREEKS

- 5/8 cup all-purpose flour
- 1/2 cup rolled oats
- 1/2 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup brown sugar
- 1/3 cup white sugar
- 1/2 cup dried cranberries
- 1/2 cup white chocolate chips
- 1/2 cup chopped pecans

Layer the ingredients in a 1 quart or 1 liter jar, in the order listed.

ATTACH A TAG WITH THE FOLLOWING INSTRUCTIONS:

To make Cranberry Hootycreeks:  
Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet or line with parchment paper. In a medium bowl, cream together : 1/2 cup butter or margarine, softened, 1 egg, and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients and mix together by hand until well blended. Drop by heaping spoonfuls onto the prepared baking sheets. Bake for 8 to 10 minutes, until edges start to brown. Cool on baking sheets or remove to cool on wire racks. Makes 18 cookies.



106. ~~CRAZY CAKE MIX IN A JAR~~

- 2 cups flour
- 2/3 cup Cocoa Powder
- 3/4 tsp. Salt
- 1 1/2 tsp. Baking Powder
- 1 1/3 cups Sugar

In a large bowl, combine flour, salt, cocoa powder & baking powder. Layer ingredients in jar in order given in a 1 quart canning jar. It is helpful to tap jar lightly on a padded

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107. CREAM OF MUSHROOM SOUP MIX

1 C dried mushrooms
1/2 tsp. dried onion
1/2 tsp. dried lemon rind, grated
3 T all-purpose flour
1 tsp. salt
1/8 tsp. pepper
1 C dried milk powder
Combine all ingredients and store in a tightly covered container.

ATTACH THESE INSTRUCTIONS:

“Cream of Mushroom Soup”
Stir into 1 1/2 quarts boiling water. Cook, stirring constantly until smooth and thickened.
Cover and cook over very low heat 20 to 30 minutes. Serves 4.

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108. CREOLE SEASONING MIX

2 tablespoons plus 1-1/2 teaspoons paprika  
2 tablespoons garlic powder  
1 tablespoon salt  
1 tablespoon onion powder  
1 tablespoon dried oregano  
1 tablespoon dried thyme  
1 tablespoon cayenne pepper  
1 tablespoon pepper

Combine all ingredients. Yield: 1 gift ( about 1/2 cup ). Place in a pretty jar tied with a ribbon.

ATTACH THESE INSTRUCTIONS:

Use Creole Seasoning Mix to season chicken seafood, steak or vegetables.

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109. CURRIED RICE MIX

This curried rice mix is an interesting complement for plain chicken or pork.

1 cup long-grain rice

1 chicken bouillon cube, crumbled
2 Tbsp. dried minced onion
1/4 cup raisins
1/2 tsp. curry powder

Layer the ingredients in the order given in a 1-1/2-cup jar.

ATTACH THIS TO THE JAR:

To make Curried Rice:

In a medium saucepan bring 2 1/2 cups water to a boil. Add the rice mix.
Cover and reduce the heat to a simmer for 20 minutes.

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#### 110. CUSTOM COOKIES IN A JAR

1 cake mix, any flavor  
1/2 c. oats, quick or old fashioned  
1 c. chocolate chips

Optional add ins:

Butterscotch chips, raisins, milk chocolate chips, white chips, nuts, etc.  
Use your imagination and go crazy.

This is mixed up and put into a 1 quart container.

PUT THIS INFO ON A CARD AND ATTACH TO JAR:

To make cookies, add to mix:

1/2 c. oil  
2 eggs slightly beaten

Drop dough by rounded teaspoon 2 inches apart onto ungreased cookie sheet.  
Bake at 350 degrees for 8 - 10 minutes. Cool a minute before removing from cookie sheet. HINT: Do not over-bake. In fact they are much better under-baked a little and left on cookie sheet for 5 minutes before removing.

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111. DILL-LEMON RICE MIX

4 c Long Grain Rice, Uncooked
5 t Dried Grated Lemon Peel
4 t Dill Weed Or Dill Seed

2 t Salt
8 t Instant Chicken Bouillon

Combine all ingredients in a large bowl and blend well. Put about 1 1/2 cups of mix into 3 1-pint airtight containers and label as Dill-Lemon Rice Mix. Store in a cool, dry place and use within 6 to 8 months. Makes about 4 1/2 cups of mix.

INSTRUCTIONS FOR GIFT TAG:

To make Dill-Lemon Rice:

Combine 1 1/2 cups of mix, 2 cups cold water, and 1 T butter or margarine in a medium saucepan. Bring to a boil over high heat; cover and reduce heat. Cook for 15 to 25 minutes until liquid is absorbed. Makes 4 to 6 servings.

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#### 112. DIRTY RICE MIX

1 tsp. cayenne pepper, or to taste  
1/4 tsp. each Salt and freshly ground black pepper  
1 tsp. paprika  
1 tsp. dry mustard  
1/2 tsp. ground cumin  
1/2 tsp. dried thyme  
1/2 tsp. dried marjoram  
1 Tbsp. finely chopped garlic  
1 1/2 cup uncooked long grain rice

Combine all dry seasonings, salt and pepper and place in small clear plastic bag. Label bag "Dirty Rice Spice Mix". Place rice in small jar and place packet of seasonings on top.

#### ATTACH THIS TO THE JAR

"Dirty Rice"

2 tbsp. Dirty Rice Spice Mix  
1 1/2 cup long grain rice  
2 Tbs. vegetable oil  
1/4 lb. ground pork or beef  
3 cups canned or fresh beef or chicken stock.  
1/2 cup EACH, finely chopped onions, green and/or red bell pepper, and celery. Cook the meat in the vegetable oil in a large skillet over high heat for about 5 minutes, until thoroughly browned. Stir in the seasonings and the onion, peppers, and celery. Reduce the heat to a moderate flame and cook, stirring frequently, for about 10 minutes. Add the stock and stir, being careful to scrape all the brown bits off the bottom of the skillet. Add the rice and stir thoroughly. Cover and reduce the heat to very low. Cook for 15 minutes

without lifting the lid. Remove from the heat and fluff the rice with a fork. Keep tightly covered if not served immediately. Serves 4 to 6.



### 113. DOG BISCUIT MIX IN A JAR!

- 1 quart wide-mouth canning jar
- 1 dog biscuit cookie cutter
- 16 inches of a pretty ribbon
- 1 large envelope (punch a hole in the upper left corner)
- 1 cup all-purpose unbleached flour
- 1 cup whole wheat flour
- 1/2 cup yellow cornmeal
- 1/2 cup instant nonfat dry milk powder
- 1 teaspoon brown sugar; or white sugar
- 1/2 teaspoon garlic powder
- pinch of salt

In a medium mixing bowl, combine: 1 cup all-purpose unbleached flour, 1 cup whole wheat flour, 1/2 cup yellow cornmeal, 1/2 cup instant nonfat dry milk powder, 1 teaspoon brown sugar or white sugar, 1/2 teaspoon garlic powder, pinch of salt . Using a funnel, pour dry ingredients into the jar.

Close jar tightly. Tie dog biscuit cookie cutter and instruction card around the top of the card with a pretty ribbon.

Type baking instructions (see below) on a pretty piece of paper or card and tuck inside the envelope.

#### INSTRUCTIONS CARD:

##### Make Your Own Dog Biscuits!!

Position a rack in the center of the oven. Preheat it to 250 degrees F. Place Dog Biscuit Mix ingredients in a medium sized bowl. Add in 1 large egg, 1/2 cup shredded sharp cheddar cheese, 1/4 cup grated Parmesan cheese, 1/4 to 1/2 cup (or more) hot chicken broth, beef broth or very hot water. Make a dough that's very heavy, but not sticky. Add more flour or water, 1teaspoon at a time if dough is too moist (use flour) or too dry (use hot water). Turn out dough onto a floured pastry cloth and knead 8-10 times until elastic. Let dough rest for 5 minutes. Roll out dough 1/2 of an inch thick and cut with a dog-bone shaped cutter. Place cookies close together as they will not spread. Bake for 1 hour, rotate the baking trays in the oven (turn tray around 180 degrees), and bake them another half hour. Cool the cookies in the pan for 1 minute, then transfer to a wire cake rack to cool completely.



#### 114. DOUBLE CHIP CRISPY COOKIES

1/2 cup white chocolate chips  
1/2 cup crispy rice cereal  
1 1/2 cups all-purpose flour  
3/4 teaspoon baking soda  
1/4 teaspoon baking powder  
1/2 cup packed brown sugar  
1/2 cup semisweet chocolate chips  
1/2 cup rolled oats  
1/2 cup white sugar

In a 1 quart jar, layer the ingredients in the order listed. Pack down firmly after each addition.

ATTACH A GIFT TAG WITH THE FOLLOWING INSTRUCTIONS:

To make Double Chip Crispy Cookies:

Preheat the oven to 350 degrees F (175 degrees C). In a large bowl, cream 1/2 cup margarine until light and fluffy. Mix in 1 egg and 2 tablespoons water. Add the entire contents of the jar, and stir until well blended. Drop by rounded spoonfuls onto an ungreased cookie sheet. Bake for 10 to 12 minutes in preheated oven. Remove from baking sheets to cool on wire racks.

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115. DOUBLE FUDGE BROWNIES

Dense and fudgy, these are the best brownies in the world.

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

Mix all the ingredients together and store in an airtight container.

ATTACH THIS TO THE JAR:

"Double-Fudge Brownies"

1 cup butter or margarine, softened
4 eggs
1 package Double-Fudge Brownie Mix

Preheat the oven to 325 degrees F. Grease a 12 by 9 inch pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Double-Fudge Brownie Mix & continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, & bake for 40 to 50 minutes. Makes 24.

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#### 116. DREAMSICLE COOKIES

1/2 cup Tang instant breakfast drink powder  
3/4 cup sugar  
1-1/2 cups vanilla chips  
1-3/4 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

#### RECIPE TO ATTACH TO THE JAR:

To make Dreamsicle Cookies:

Empty cookie mix in a large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet. Bake at 375° for 12 to 14 minutes or until tops are very lightly browned. Cool 5 minutes on cookie sheet. Remove to wire racks to cool completely. Yield: 2½ dozen.

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117. FAKE "SHAKE -N- BAKE" MIX IN A JAR

3 cups corn flake crumbs
1 cup wheat germ
1/2 cup sesame seeds
4 teaspoons dried parsley flakes -- crushed
1 tablespoon paprika
2 teaspoons salt
1 teaspoon dry mustard
1 teaspoon celery salt
1 teaspoon onion salt
1/2 teaspoon ground pepper

In a large bowl, combine all ingredients. Combine with a fork until evenly mixed. Pour into a 5-cup jar with a tight-fitting lid. Seal container. Store in a cool dry place. Use within 2 months.

ATTACH THIS NOTE TO THE JAR:

"Fake Shake -n- Bake"

To use: Pour desired amount of mix into a large plastic food storage bag; set aside. In a shallow bowl, beat 2 eggs and 1 tablespoon milk until blended. Dip each piece of chicken, fish, or pork into egg mixture; drain briefly. Place 2 to 3 pieces at a time in plastic bag, shaking until evenly coated. Remove from bag; arrange on prepared baking sheet. Bake as desired.

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#### 118. FIFTEEN (15) BEAN SOUP MIX

- 1 pound dried black beans
- 1 pound dried red beans
- 1 pound dried kidney beans
- 1 pound dried navy beans
- 1 pound dried great northern beans
- 1 pound dried baby lima beans
- 1 pound dried large lima beans
- 1 pound dried pinto beans
- 1 pound dried green split peas
- 1 pound dried yellow split peas
- 1 pound dried black-eyed peas
- 1 pound dried red lentils
- 1 pound dried green lentils
- 1 pound dried brown lentils
- 1 pound dried cranberry beans

Combine beans in a very large bowl. Pour 2 cups into a large Mason-type jar.

ATTACH THIS NOTE TO THE JAR:

"15 Bean Soup"

2 cups 15 bean soup mix, 1 smoked Ham Hock, 2 cans (14.5 oz) stewed tomatoes, 1 medium onion, 2 ribs celery--chopped, 1 clove garlic--minced, 1 bay leaf--minced, 6 cups water, 1/4 cup chopped fresh parsley, 1 tbsp. red wine vinegar, 2 tbs. salt, 1 tsp. ground black pepper, 1 tsp. chili powder, 1 tsp. ground cumin.

INSTRUCTIONS: Cover bean mix with water and soak overnight. Drain beans and place in a stockpot. Add ham hock, tomatoes, onion, celery, garlic, bay leaf and 6 cups water. Bring to a boil over medium-high heat; reduce to medium-low, cover, and simmer 1 hour. Add remaining ingredients; continue to simmer 1 hour or until beans are tender. Serve warm.

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119. FRENCH MARKET SOUP IN A JAR

1 pound dried navy beans
1 pound dried pinto beans
1 pound dried Great Northern beans
1 pound split peas
1 pound yellow split peas
1 pound dried black-eyed peas
1 pound lentils
1 pound dried baby lima beans
1 pound dried lima beans
1 pound dried soybeans
1 pound pearl barley
1 pound dried red beans

Directions

1 In a very large container, combine navy beans, pinto beans, great Northern beans, split peas, yellow split peas, black-eyed peas, lentils, baby limas, limas, soybeans, barley and red beans; mix well. Divide evenly into 14 lidded jars.

ATTACH THIS NOTE TO THE JAR:

“French Market Soup”

ADDITIONAL INGREDIENTS: 2 quarts water; 1 ham hock; 1 1/4 teaspoon salt; 1/4 teaspoon pepper; 1 (10 ounce) can diced tomatoes with green chiles; 1 large onion, chopped; 1 clove garlic, minced. TO PREPARE: Soak 2 cups French Market Bean Mix in water to cover, 8 hours or overnight. In a large soup pot, bring 2 quarts water and ham hock to a boil. Reduce heat and simmer 20 minutes. Remove ham hock. Stir in soaked beans, salt, pepper, diced tomatoes and green chiles, onion and garlic. Bring to a boil again, skimming foam off the top. Reduce heat, cover and simmer about 1 hour, until beans are tender.

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## 120. FRIENDSHIP BROWNIES

Layer in a quart jar:

1 C & 2 Tbsp. flour  
3/4 tsp. salt  
2/3 C brown sugar  
2/3 C sugar  
1 tsp. baking powder

1/3 C baking cocoa  
1/2 C chocolate chips  
1/2 C chopped walnuts

ATTACH TO JAR:

To make Friendship Brownies:

Beat together: 3 eggs, 2/3 C oil and 1 tsp vanilla. Add brownie mix and stir together. Spread in 9X9 greased pan. Bake at 350 degrees for 34-38 minutes (or until toothpick tests clean).

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121. FRUITED RICE MIX

4 tb Instant Chicken Bouillon
3 c Long-grain White Rice; uncooked
1 tb Salt
1 c Dried Apples; crushed
3 tb Dried onion; minced
1/3 c Golden Raisins
1 1/2 tb Curry powder
1/3 c Slivered Almonds; toasted
Combine all ingredients, mixing well. Store in a jar.

ATTACH THE FOLLOWING RECIPE TO THE JAR:

To make Fruited rice:

In heavy 2 quart saucepan, combine 1 cup of Fruited rice mix with 2 cups of water and 2 T butter or margarine. Cover tightly. Bring to a boil. Reduce heat to medium-low. Without lifting lid, simmer 30 minutes or until water is absorbed. Yield: about 3 1/2 c. of cooked rice.

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#### 122. FUDGE BROWNIE MIX

Stir together the following ingredients, and store them in an airtight jar:

2 cups sugar  
1 cup flour  
1 cup unsweetened cocoa  
1 cup pecans  
1 cup chocolate chips

ATTACH THE FOLLOWING RECIPE TO THE JAR:

### “Fudge Brownies”

To make a 12 X 9 inch pan (two dozen) of brownies: preheat oven to 325 degrees. Combine brownie mix with 1 cup of softened butter and 4 whole eggs. Mix well. Spread into a greased pan, and bake for 40 to 50 minutes, or until toothpick inserted into the center comes out clean.

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123. GINGERBREAD BAKED IN A JAR

- 2 1/4 c Flour (all-purpose)
- 3/4 c Sugar
- 1 ts Baking soda
- 1/2 ts Baking powder
- 1/4 ts Salt
- 2 ts Ginger (ground)
- 1 ts Cinnamon (ground)
- 1/2 ts Cloves (ground)
- 3/4 c Margarine (softened)
- 3/4 c Water
- 1/2 c Molasses

Preheat oven to 325-degrees (NO higher). Sterilize 5 (12 oz) Ball Quilted Crystal (#14400-81400) jam/jelly canning jars, lids and rings by boiling them for 15 minutes. Remove the jars from the water and allow them to air-dry on your counter top; leave the lids and rings in the hot water until you're ready to use them. Once the jars are cool enough to handle, use a pastry brush to grease them with shortening (DO NOT use butter, margarine, PAM or Baker's Secret); set aside. In a large bowl, combine flour, sugar, baking soda, baking powder, salt, ginger, cinnamon and cloves. Stir in margarine, water and molasses until well blended. Divide batter among the 5 jars (they should be about 1/2 full). Place jars onto a cookie sheet or they'll tip over. Bake in preheated 325-degree oven for 35 minutes or until cake tester inserted in center comes out clean. Move the jars around in the oven while they're baking, so they'll bake evenly. Have your HOT lids ready. Using HEAVY-DUTY MITTS (the jars ARE HOT!) Take one jar at a time from the oven and place a lid on, then the ring. Tightly screw on lids--do it FAST because the lid gets REAL hot! Allow jars to cool on your countertop. Once the jars are cool, ecorate with round pieces of cloth. Unscrew the ring (the lid should be sealed by now) and place a few cotton balls or a wad of batting on top of the lid (makes it poofy on top), then a piece of cloth (about 3" larger than the lid) on top and screw the ring back on. Decorate as desired. I used pinking shears to cut the cloth rounds out, otherwise some material will start to unravel. A hot glue gun is INVALUABLE--glue on dried flowers, bows, ribbons, etc.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.


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## 124. GINGERBREAD COOKIES

2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 cup packed brown sugar  
1 1/2 cups all-purpose flour  
2 teaspoons ground ginger  
1 teaspoon ground cloves  
1 teaspoon ground cinnamon  
1 teaspoon ground allspice

Mix 2 cups of the flour with the baking soda and baking powder. Mix the remaining 1 1/2 cups flour with the spices. In a one-quart, wide-mouth canning jar layer the ingredients starting with the flour baking powder mixture then the brown sugar and finally the flour and spice mixture.

ATTACH A CARD TO THE JAR WITH THE FOLLOWING DIRECTIONS:

To make Gingerbread Cookies:

Empty contents of jar into a large mixing bowl. Blend together well. Add 1/2 cup softened butter or margarine, 3/4 cup molasses and 1 slightly beaten egg. Mix until completely blended. Dough will be very stiff so you may need to use your hands. Cover and refrigerate for 1 hour. Preheat oven to 350 degrees F (175 degrees C). Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes with a cookie cutter. Place cookies on a lightly greased cookie sheet about 2 inches apart. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Decorate as desired. Makes 18 cookies.

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125. GINGER SPICE MUFFIN MIX

A great gift for people on the go!!

1 3/4 cups flour
2 Tbsp. sugar
3 tsp. baking powder
1/2 tsp. baking soda
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. ground ginger
1/4 tsp. ground cloves
1/2 tsp. salt

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

ATTACH THIS TO THE JAR:

"Ginger Spice Muffins"

Makes 1 dozen

1 pkg. Ginger Spice Muffin Mix
1/4 cup butter or margarine, melted
1 egg
1 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 the mixture 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.

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## 126. GOURMET COOKIES

1 cup all-purpose flour  
1/2 tsp. baking powder  
1/2 tsp. baking soda  
1-1/4 cup rolled oats  
1 (5.5 ounce) milk chocolate bar  
1/2 cup white sugar  
1/2 cup brown sugar  
1/2 cup chopped nuts, your choice (optional)  
1/2 cup chocolate chips

With wire whisk, mix flour, baking powder, and baking soda. Pour into jar and pack down level with heavy object. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar. Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with chocolate chips until even with the top. Use scissors to cut a nine-inch-diameter circle from the fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

ATTACH A CARD WITH THE FOLLOWING DIRECTIONS:

To make Gourmet Cookies:

Preheat oven to 375 degrees F. Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from

jar into bowl, mix thoroughly. Roll into walnut-sized balls, place on slightly greased cookie sheet two inches apart. Bake for 8-10 minutes. Yield: 3 dozen.

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127. GOURMET REINDEER POOP... (Hilarious!!)

- 1/2 cup butter
- 2 cups granulated sugar
- 1/2 cup milk
- 2 teaspoons cocoa
- 1/2 cup peanut butter
- 3 cups oatmeal -- not instant
- 1/2 cup chopped nuts -- optional

Mix butter, sugar, milk and cocoa together in a large saucepan. Bring to a boil, stirring constantly; boil for 1 minute. Remove from heat and stir in remaining ingredients. Drop by teaspoon full (larger or smaller as desired) onto wax paper and let harden. They will set up in about 30-60 minutes. These will keep for several days without refrigerating, up to 2 weeks refrigerated and 2-3 months frozen. Pack into ziplock sandwich bags or a large mason jar.

ATTACH THE FOLLOWING NOTE TO EACH BAG OR JAR:

I woke up with such scare when I heard Santa call...
"Now dash away, dash away, dash away all!"
I ran to the lawn and in the snowy white drifts,
those nasty reindeer had left "little gifts".
I got an old shovel and started to scoop,
neat little piles of "Reindeer Poop!"
But to throw them away, seemed such a waste,
so I saved them, thinking-you might like a taste!
As I finished my task, which took quite awhile,
Old Santa, passed by and he sheepishly smiled.
And I heard him exclaim as he was in the sky...
"Well they're not potty trained, but at least they can fly!"

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### 128. HAWAIIAN COOKIES

- 1/3 cup sugar
- 1/2 cup packed brown sugar
- 1/3 cup packed flaked coconut
- 2/3 cup chopped macadamia nuts
- 2/3 cup chopped dates

2 cups flour mixed with 1 tsp. baking soda and 1 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

RECIPE TO ATTACH TO JAR:

To make Hawaiian Cookies:

Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Press cookie down slightly with the heel of your hand. Bake at 350° for 11 to 13 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2½ dozen.

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129. HEARTY SOUP MIX

- 1 pk (14 oz) Dry Green Split Peas
- 1 pk (14 oz) Alphabet Macaroni
- 1 1/2 c Brown Rice
- 1 pk (12 oz) Pearl Barley
- 1 pk (12 oz) Lentils
- 4 c Dry Minced Onion

Combine all ingredients in a large bowl. Stir to evenly distribute ingredients. Pack into 3 quart size jars. Store in a cool, dry place and use within 6 months. Shake well before using. Makes 3 gifts.

ATTACH THE FOLLOWING TO EACH JAR:

Hearty Soup Stock: Put 6 cups of water and 1 1/3 cups of mix in a large kettle or Dutch oven. Add 1 1/2 T salt. Bring to a boil. Cover and simmer 1 to 1 1/2 hours. Add 2 carrots, sliced, 1 or 2 stalks celery, chopped, 1 1/2 cups cabbage, shredded, 2 (15 oz) cans of tomato sauce, 1 (24 oz) can vegetable juice cocktail, and if desired 1 lb lean cooked ground beef or leftover cooked beef. Simmer 20 more minutes, until vegetables are cooked.

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130. HERBED RICE MIX

- 1 package ( 3 pounds ) long grain rice
- 2 cups dried celery flakes
- 2/3 cup dried minced onion
- 1/2 cup dried parsley flakes

2 tablespoons dried chives  
1 tablespoon dried tarragon  
3 to 4 teaspoons salt  
2 teaspoons pepper

Combine the first eight ingredients; mix well. If giving for gifts, divide into individual jars. Makes 10 cups total.

**INSTRUCTIONS TO ATTACH TO EACH JAR:**

To prepare one serving of Herbed Rice:

In a sauce pan over medium heat, bring 2/3 cup water and 1 tablespoon butter to a boil. Add 1/4 cup rice mixture. Reduce heat; cover and simmer for 20 minutes. Remove from heat; let stand for 5 minutes or until liquid is absorbed. Fluff with a fork. Yield: 1 serving.

NOTE: To prepare more than 1 serving, multiply the rice mix, water, and butter by the total number or desired servings and cook as directed.

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131. HOLIDAY BEAN SOUP MIX

1 Lb. Dried Black Beans
1 Lb. Dried Red Beans
1 Lb. Dried Kidney Beans
1 Lb. Dried Navy Beans
1 Lb. Dried Great Northern Beans
1 Lb. Dried Baby Lima Beans
1 Lb. Dried Large Lima Beans
1 Lb. Dried Pinto Beans
1 Lb. Dried Green Split Peas
1 Lb. Dried Yellow Split Peas
1 Lb. Dried Black-Eye Peas
1 Lb. Lb. Dried Green Lentils
1 Lb. Dried Brown Lentils

Combine beans in a very large bowl. Pour two cups of bean mix into pretty jars. (16-oz. jars hold two cups of bean mix.) Give with the following recipe for holiday bean soup. You could also layer the beans in the jar for prettier effect. Just put a little of each of the beans in until you fill it to the top.

ATTACH TO JAR:

"Holiday Bean Soup"

Beans from Jar
1 Smoked Ham Hock

2 Cans (14.5 Oz each) Stewed Tomatoes
1 Medium Onion Chopped
1 Clove Garlic, Minced or 1/4 teas. Liquid Garlic Spice
1 Bay Leaf
6 Cups Water
1/4 Cup Fresh Parsley
1 Tbsp. Red Wine Vinegar
2 teas. Salt
1 teas. Chili Powder
1 teas. Cumin Seed

Cover beans with water and soak overnight. Drain beans and place in a stockpot. Add ham hock, tomatoes, onion, garlic, bay leaf and 6 cups of water, and remaining ingredients. Bring to a boil over medium-high heat, cover & simmer 1 hour or until beans are tender. Remove bay leaf before serving. Serve warm. Makes 11 cups of soup.

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### 132. HOLIDAY BISCOTTI

3/4 cup dried cranberries or cherries  
3/4 cup shelled green pistachios  
2 cups all purpose unbleached flour  
1/2 teaspoon cinnamon  
2 tsp baking powder  
2/3 cup Sugar

Layer all the ingredients in a 1 quart canning jar. Tap gently on the counter top to settle each layer before adding the next. Add additional dried fruits or pistachios to fill any gaps.

#### GIFT TAG DIRECTIONS:

To make Holiday Biscotti:

Beat 1/3 cup butter in a large mixing bowl on med speed for 30 secs. Add 2 eggs, and beat on med until well combined. Stir in contents of jar just until combined using a wooden spoon. Divide into 2 loaves on cookie sheet, chilling if necessary to make dough easier to handle. Each loaf should be about 9 inches long and 2 inches wide. Bake at 375\* for 25-30 min or until a toothpick inserted in the center comes out clean. Cool on sheet for 1 hour. Cut each loaf diagonally into 1/2 inch thick slices using a serrated (bread) knife. Place slices on an ungreased cookie sheet. Bake at 325\* for 8 minutes, then turn over and bake for 8-10 minutes more or until dry and crisp. Transfer to wire rack to cool. Makes 32.

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134. HOMEMADE BISQUICK MIX

- 8 cups Flour
- 1 ¼ cups Nonfat Dry Milk
- ¼ cup Baking Powder
- 1 tbsp. Salt
- 2 cups Shortening

Combine flour, milk, baking powder and salt. Cut in shortening. Store in tightly closed container in cool place.

ATTACH THIS TO THE JAR

“Homemade Bisquick”

Use like your regular Bisquick in biscuits, pancakes, waffles and more

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### 135. HOT PEPPER JELLY

- 1 cup bell peppers, seeded & chopped
- 1/3 cup jalapeno peppers, seeded & chopped
- 1 1/2 cup cider vinegar
- 6 cup sugar
- 5 drops green food coloring
- 1 bottle or pkg of pectin

Place both peppers in a blender container with 1 cup of vinegar, blend smooth. Pour into a large, heavy-bottomed pan. Rinse blender container with the remaining vinegar & add to pan. Follow directions included with the pectin product regarding when to add sugar & pectin. With liquid pectin, you stir in the sugar; bring mixture to a boil that can not be stirred down over medium-high heat. Remove from heat and let stand 5 min. Skim foam from top of mixture & discard. Stir in liquid pectin & food coloring. Immediately pour jelly into containers. Seal or refrigerate until used. Give as a gift with crackers and cream cheese or cheddar cheese. Note: To make jelly hotter, blend jalapeno seeds with the peppers.

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136. HUSH PUPPY MIX

- 1 1/2 cups yellow corn meal
- 3/4 cups all-purpose flour
- 3 Tbsp. dried minced onion
- 1 tsp. baking powder

1 tsp. sugar
1 tsp. salt
1/2 tsp. baking soda
1/4 tsp. ground red pepper

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

ATTACH TO JAR:

To make Hush Puppies:

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

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**137. INSTANT STUFFING MIX**

3-1/2 cups unseasoned bread cubes  
3 tablespoons dried celery flakes  
1 tablespoon dried parsley flakes  
2 teaspoons dried minced onion  
2 teaspoons chicken bouillon granules  
1/4 teaspoon poultry seasoning  
1/4 teaspoon sage.

Place bread cubes in a jar . In a small plastic bag, combine celery flakes, onion, bouillon, poultry seasoning, and sage; mix well Tie bag shut and attach to jar of bread cubes.

Yield: 1 gift

**INSTRUCTIONS TO ATTACH TO JAR:**

To prepare Stuffing:

In a sauce pan over medium heat, bring 1 cup water, 2 tablespoons butter and contents of seasoning packet to a boil. Reduce heat; cover and simmer for 10 minutes. Remove from heat; add bread cubes and mix gently. Cover and let stand for 5 minutes. Toss with a fork before serving. Serving suggestions: add some sautéed mushrooms, almonds and celery.

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138. JAMBALAYA MIX

Makes 1 1/2 Cups of Mix

1 cup raw long-grain rice

1 tablespoon instant minced onion
1 tablespoon green bell pepper flakes
1 tablespoon parsley flakes
1 bay leaf
2 teaspoons beef bouillon granules
1/2 teaspoon garlic powder
1/2 teaspoon black pepper
1/2 teaspoon thyme
1/4 - 1/2 teaspoon crushed red pepper

Place mix in a jar.

DECORATE AND ATTACH GIFT TAG WITH THE FOLLOWING RECIPE:

"Jambalaya"

1 1/2 cups Jambalaya Mix
3 cups water
8 oz can tomato sauce
1/2 cup cooked ham or smoked sausage
1/2 cup cooked shrimp

Combine first three ingredients and bring to a boil (in a 6 quart pot) .
Reduce heat to simmer; add ham or sausage and cook 20 minutes. Add shrimp and cook 5 minutes more. Remove and discard bay leaf. Makes about 8 Cups.

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### 139. JELLO COOKIES

This makes beautiful little pastel colored cookies. This makes about 4 cups mix, enough to fill a quart sized jar.

Mix well in big bowl with wire whisk:

1/2 cup sugar  
1 (3 oz.) package Jello -- any flavor (orange, lemon, cherry)  
1 tsp. baking powder  
1 tsp. salt  
2-1/2 cups flour

To give as a gift, place the lid on the jar and cut a piece of fabric in a circle which is several inches larger than the jar lid. Pinking shears make a nice edge. Secure the fabric to the lid with a rubber band. Attach the directions to the jar with a ribbon or raffia.

ATTACH THESE DIRECTIONS FOR BAKING THE COOKIES:

To make Jello Cookies:

Mix 3/4 cup shortening, 2 eggs and 1 tsp. vanilla together in a bowl. Add entire contents of jar. Mix well. Roll cookies into small balls. Place them on greased cookie sheets, then dip the bottom of a glass in sugar and press onto dough until flat. Bake at 350 for 7-10 minutes until done but not browned. Makes about 2-1/2 dozen cookies.

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140. KAHLUA BROWNIES BAKED IN A JAR

- 1 c. flour
- 1 c. sugar
- 1/2 tsp. baking soda
- 1/4 tsp cinnamon
- 1/3 c. butter
- 1/4 c. water
- 3 tbs. unsweetened cocoa powder
- 1/4 c. buttermilk
- 1 egg, beaten
- 1/2 tsp. vanilla extract
- 1/4 c. walnuts finely chopped (optinal)
- 2 straight sided pint canning jars, greased

In a small bowl stir together flour, sugar, baking soda, & cinnamon set aside. In a saucepan combine butter, cocoa powder & water. Heat and stir until butter is melted & mixture is well blended. Remove from heat; stir in flour mixture. Add buttermilk, egg & vanilla; beat by hand until smooth. Stir in nuts.

Divide equally among the two jars. Place jars on a cookie sheet. Bake for 35 to 40 minutes in a preheated 325 degree oven. Heat up 2oz of Kahlua liquor. When brownies are done remove one at a time; pour 1 oz. of the Kahlua on top and put on lid and ring. Jars will seal as they cool.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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#### 141. KRISPY COOKIES

- 3/4 cup sugar
- 1 cup oatmeal
- 1 cup M&M's
- 3/4 cup brown sugar, firmly packed
- 2 cups flour

1 tsp. baking powder  
1/2 tsp. soda  
Rice Krispies to fill jar  
(4 1/2 cups go into the jar before the Rice Krispies)

Layer the above ingredients in a 1 qt. wide-mouth jar... a canning funnel works great!  
Pack very firmly.

**ATTACH THE FOLLOWING GIFT TAG TO THE JAR:**

To make Krispy Cookies:

Place the contents of the cookie mix jar into a bowl and add 1 egg and 1 stick of butter or margarine. Mix well with a spoon. Drop, by the spoonful, onto a lightly greased cookie sheet. Bake at 350° F for 10-12 minutes.

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142. LAYERED FRIENDSHIP SOUP MIX IN A JAR

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 teaspoons 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:

"Friendship Soup Mix"

Ingredients to Add:

1 pound ground beef
3 quarts water
1 (28-ounces) 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).

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### 143. LAYERED PATCHWORK SOUP MIX

½ cup barley  
½ cup dried split peas  
½ cup uncooked white rice  
½ cup dry lentils  
1 tablespoon dried parsley  
1 teaspoon granulated garlic  
1 teaspoon ground black pepper  
1 teaspoon salt  
½ teaspoon garlic powder  
1 teaspoon Italian seasoning  
1 teaspoon dried sage

#### Directions

- 1) In a wide mouth pint jar layer the barley, split peas and lentils.
- 2) In a small plastic bag combine the parsley flakes, minced garlic, pepper, salt, garlic powder, herb seasoning and sage.

#### ATTACH THIS TO THE JAR:

#### “Patchwork Soup”

Empty jar into a colander, rinse and pick over beans. Place beans in a large stockpot and cover with 10 cups water. Stir in 1 chopped medium onion, and the seasoning packet. Bring to a boil. Lower heat, cover and simmer for 1 hour, stirring occasionally. Check after 30 minutes and add additional water if necessary.

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144. LEMON PEPPER SEASONING MIX

Lemon pepper adds a piquant flavor when used on grilled meats.

1 cup ground black pepper
1/3 cup dried lemon peel
3 Tbsp. coriander seeds
1/4 cup dried minced onion
1/4 cup dried thyme leaves

Stir all the ingredients together and store in an airtight jar.

ATTACH THIS TO THE JAR:

"Lemon Pepper Seasoning Mix"

Use to make Grilled Lemon Chicken:

1/4 cup fresh lemon juice
1/4 cup extra virgin olive oil
2 tsp. of this Lemon Pepper Seasoning Mix
6 chicken cutlets

Preheat the broiler or BBQ grill. In a low, flat dish stir together the lemon juice, oil and Lemon Pepper Seasoning Mix. Add the chicken breasts, and marinate in the refrigerator for 30 to 45 minutes. Grill over hot coals or broil for 4 minutes on each side, or until done. Serve hot or at room temperature. Serves 4.

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#### 145. LEMON POPPY-SEED CAKE MIX

This cake is delightful with its lemony flavor and the added crunch of poppy seeds.

1 1/2 cups sugar  
3 cups cake flour  
1 1/2 tsp. baking powder  
1/4 cup poppy seeds

Combine all the ingredients in a large mixing bowl. Blend with a wire whisk. Store the mix in an airtight jar or container.

ATTACH THIS TO THE JAR:

"Lemon Poppy-Seed Cake"

3/4 cup butter  
6 eggs  
1/3 cup milk  
1 tsp. vanilla extract  
1 tsp. lemon extract (not lemon juice)  
Zest of 1 lemon  
1 pkg. Lemon Poppy-Seed Cake Mix

Glaze:

1/2 cup sugar  
1/2 cup lemon juice

Preheat oven to 350 degrees F. Butter an 8- to 9-cup Bundt pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating after each addition.

Add the milk, extracts, and lemon zest. The mixture will look curdled. Add the Cake Mix, and continue to beat on medium speed for 3 to 4 minutes until mixture is smooth. Pour the batter into greased pan and bake for 45 to 55 minutes. Serves 8.

Glaze: Combine sugar and lemon juice in a small saucepan over medium heat, and bring to boil for 3 minutes. When cake is removed from oven, poke cake all over with a wooden skewer and brush glaze over cake. Let the cake stand for 1 hour and remove from pan to cool on a wire rack. Wrap the cake in plastic wrap.

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146. LOVE SOUP RECIPE

Layer the following ingredients in a 1 quart mason jar and attach the "love note."

1 box of Lipton onion soup (use both packet)
1/2 c split dried peas
1/2 c Alphabet macaroni
1/2 c shell macaroni
1/2 c colored macaroni
1/4 c lentils

NOTE TO ATTACH:

When you feel you are too busy
and a meal you need to fix,
Get out a kettle, 7 cups of water,
1/2 pound of hamburger, and this mix.

Let it cook and simmer slowly,
While you have your things to do,
And when you sit to eat it,
Remember... We love you!!

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#### 147. M&M's COOKIES

1-1/4 cups sugar  
1 cup M&Ms  
2 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

#### RECIPE TO ATTACH TO JAR:

To make M&M's Cookies:

Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375° for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2½ dozen.

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148. MAGIC COOKIE BARS

Layer these ingredients in a clean glass container in order given:

- 1 cup pecans, coarsely chopped
- 1-3 1/2 ounce bag flaked coconut (1 1/3 cups)
- 1-6 ounce package real chocolate chips
- 1 1/2 cups graham cracker crumbs (wrap in plastic wrap if desired, so it will be easier to separate when making the cookies)

ATTACH RECIPE CARD TO CONTAINER:

"Magic Cookie Bars"

- 1/2 cup butter (1 stick, melted)
- 1-14 ounce can condensed milk
- Magic Cookie Bar Mix

Preheat oven to 350 degrees F (325 degrees for glass dish). In a 13"x9" baking pan, melt butter in the oven. Sprinkle graham cracker crumbs over the butter. Pour the condensed milk evenly over the crumbs. Top evenly with the remaining ingredients; press down firmly. Bake 30 minutes or until lightly browned.

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#### 149. MALTED HOT COCOA MIX

- 25.6 ounce package nonfat dry milk powder
- 6 cups miniature marshmallows
- 16 ounce container instant chocolate milk mix (like Nestle's Quik)
- 13 ounce jar malted milk powder
- 1 cup sifted confectioners sugar
- 6 ounce jar non-dairy creamer (powdered)
- 1/2 tsp. salt

In large bowl, combine all ingredients and stir until well blended. Store in airtight jars or containers. Keep in a cool place. Makes about 20 cups.

ATTACH GIFT TAG TO EACH JAR:

To make Malted Hot Cocoa:

Pour 6 ounces of hot water over 1/3 cup cocoa mix in mug; stir until well blended.

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150. MEXICAN FIESTA DIP MIX

This is an unusual Southwestern dip mix that can be given in a small sombrero.

- 1/2 cup dried parsley
- 1/3 cup minced onion
- 1/4 cup dried chives
- 1/3 cup chili powder
- 1/4 cup ground cumin
- 1/4 cup salt

In a large bowl, combine the spices and store in an airtight jar or container.

ATTACH THIS TO THE JAR:

"Mexican Fiesta Dip"

- 3 Tbsp. Mexican Fiesta Dip Mix
- 1 cup mayonnaise or low-fat mayonnaise
- 1 cup sour cream or low-fat yogurt

In a medium mixing bowl combine the Dip Mix with the mayonnaise and sour cream. Whisk the mixture until smooth. Refrigerate for 2 to 4 hours. Serve with tortilla chips or fresh vegetables. Makes 2 cups.

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151. MEXICAN HOT CHOCOLATE MIX

- 1/3 cup light brown sugar
- 3/4 tsp. ground cinnamon
- 1 1/2 tsp. powdered vanilla
- 1/4 cup cocoa
- 2 1/2 cups powdered milk

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

ATTACH THIS TO THE JAR:

To make Mexican Hot Chocolate:

Heat 3 cups water to boiling and add the Mexican Hot Chocolate Mix to taste. Stir with a whisk until the mixture is smooth. Garnish with cinnamon sticks. 6 servings. For a frothier hot chocolate, mix in a blender.

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152. MEXICAN RICE MIX

4 c Raw Long Grain Rice
4 ts Salt
1 ts Dried Basil
1/2 c Green Pepper Flakes
5 ts Parsley Flakes

Combine all ingredients in a large bowl; stir until well blended. Put about 1 1/2 cups of mix into three 1-pint airtight containers and label as Mexican Rice Mix. Store in a cool, dry place and use within 6 to 8 months. Makes about 4 1/2 cups of mix and 3 gifts.

ATTACH THE FOLLOWING INSTRUCTIONS TO EACH JAR:

Mexican Rice: Combine contents of jar, 2 cups cold water, and 1 T butter or margarine in a medium saucepan. Bring to a boil over high heat; cover and reduce heat. Cook for 15 to 25 minutes, until liquid is absorbed. Makes 4 to 6 servings.

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### 153. MINESTRONE SOUP MIX

4 beef bouillon cubes, or 4 tsp. bouillon granules  
1/2 C dried onion, chopped  
1/2 tsp. dried garlic, minced  
1/2 C dried navy beans  
1/2 tsp. dried oregano  
2 bay leaves  
6 peppercorns  
1 C dried tomatoes, sliced or chopped  
1 C dried celery slices  
1 C dried carrot slices  
2 C dried green beans  
2 T dried green pepper  
1 tsp. Salt

Combine ingredients and store in tightly covered container.

ATTACH THE FOLLOWING INSTRUCTIONS TO EACH JAR:

“Minestrone Soup”

TO USE: add to 4 quarts boiling water and simmer over low heat 2 to 3 hours, until beans are tender. Remove bay leaves and peppercorns before serving. Serves 8 to 10.

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154. MOCHA RUM BALLS MIX

2 cups crushed vanilla wafers
1 1/4 to 1 1/2 cups icing sugar
1 cup finely chopped almonds
2 Tbsp cocoa powder
1 1/2 tsp instant coffee crystals
1/2 tsp cinnamon, optional

Layer ingredients into a 1 quart jar, tamping down layers to eliminate air gaps.

ATTACH THE FOLLOWING GIFT TAG:

To make Mocha Rum Balls:

Place contents of jar into a bowl. Add 4 to 5 tablespoons rum, espresso, and/or coffee. Form into small balls. Roll in icing sugar. Place on a cookie sheet to dry. Store in airtight container.

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#### 155. MOLASSES COOKIES

Soft, crinkle-coated with sugar, and spicy, these old-fashioned cookies are delightful.

2 cups all-purpose flour  
1 cup sugar  
1 tsp. baking soda  
1 tsp. baking powder  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
1/4 tsp. cloves  
1/8 tsp. allspice  
1 tsp. ginger

In a large mixing bowl, combine all ingredients. Store the mix in an airtight jar or container.

ATTACH THIS TO THE JAR:

"Molasses Cookies"

3/4 cup butter or margarine, softened  
1 egg  
1/4 cup sulfured molasses  
1 package Molasses Cookie Mix

Preheat oven to 375 degrees F. In large bowl, cream together the butter, egg, and molasses. Add the Molasses Cookie Mix and beat until smooth. Shape the dough into 1-

inch balls; roll in granulated sugar & place 2 inches apart on ungreased cookie sheets. Bake for 9 to 11 minutes. Cool on wire racks. Makes 4 dozen cookies.



### 156. MULLED WINE MIX

- ¾ cup firmly packed brown sugar
- 2 teaspoons cinnamon
- 1 teaspoon ground cloves
- ½ teaspoon lemon peel
- ½ teaspoon orange peel
- 1 teaspoon allspice
- ½ teaspoon nutmeg

Combine all ingredients in a small bowl. Place in an airtight container and give with the recipe for Mulled Wine. Yields about ¾ cup of mix.

#### ATTACH THIS RECIPE TO JAR:

To make Mulled Wine:

Combine ¼ cup mix with 1 cup red wine and ¼ cup water. Bring to a boil over medium heat; reduce heat and simmer 5 minutes. Yields 1 serving.



### 157. MUNCHY CRUNCHY COOKIE MIX

- 1 cup all-purpose flour
- ½ teaspoon baking powder
- ¾ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup white sugar
- ¾ cup brown sugar
- 1 cup corn flakes cereal
- ¾ cup semisweet chocolate chips
- 2 tablespoons flaked coconut
- 1 cup rolled oats

In a 1 liter jar, mix flour, baking powder, baking soda, and salt. Pack down, and add the remaining ingredients in the following order: sugar, brown sugar, corn flakes cereal, coconut, chocolate chips, oatmeal. Pack down jar after each ingredient.

#### DECORATE JAR AND ATTACH A LABEL THAT SAYS:

To make Munchy Crunchy Cookies:

Preheat oven to 350 degrees F (175 degrees C). In a large bowl stir together 1/2 cup melted butter, 1 egg, and 1/4 teaspoon of vanilla. Add entire contents of the jar and mix well. Roll dough into 2-inch balls, place on a cookie sheet, and bake in the preheated oven for 10 to 12 minutes. Makes 30 cookies.

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158. MUSHROOM AND BARLEY SOUP MIX

1/2 C dried barley
1/4 C dried mushroom slices
2 T dried onions, minced
1/4 C dried carrot slices
2 T dried parsley flakes
2 T dried dill
2 bay leaves
2 beef bouillon cubes, or 2 tsp. bouillon granules

Combine ingredients in a plastic bag, glass jar, or any tightly sealed container. Store in a dark, cool place.

DECORATE JAR AND ATTACH A LABEL THAT SAYS:

“Mushroom & Barley Soup”

Add to 1 quart boiling water and simmer until barley is tender. Remove bay leaves before serving. Serves 4

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#### 159. NUTTY PANCAKE MIX

Stir together the following ingredients, and store them in an airtight container:

3 1/2 cups flour  
3 cups dried powdered milk  
1 cup finely ground nuts (try walnuts, pecans, hazelnuts, or even a mixture!)  
2/3 cup baking powder  
1/2 cup sugar  
1 tbs. salt

DECORATE JAR AND ATTACH A LABEL THAT SAYS:

“Nutty Pancake Mix”

To make pancakes: Place 2 1/2 cups mix with 1 1/4 cups water, 1 egg, and 2 tbs. corn oil in a large bowl and stir until moistened through. Grease up your griddle and set it over medium heat. Use about 1/4 cup batter per pancake, and cook on each side until golden brown. This recipe makes about one dozen pancakes.

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160. OATMEAL COOKIES

3 cups rolled oats
1 cup brown sugar
1 cup all-purpose flour
1/3 cup white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon

In a 1 quart jar, layer the ingredients in the following order: half of the oats, half of the brown sugar, flour. Mix together the sugar, baking soda and cinnamon, put on top of flour, then remaining brown sugar and remaining oats. Screw on the lid.

ATTACH A GIFT TAG WITH THE FOLLOWING INSTRUCTIONS:

To make Oatmeal Cookies:

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. In a large bowl, beat 1 1/4 cups of butter with 1 egg and 1 teaspoon of vanilla until fluffy. Stir in the contents of the jar. Drop cookies by rounded tablespoons 2 inches apart onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Cool on cookie sheets for 1 minute before removing to wire racks to cool completely.

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## 161. OATMEAL FRUIT COOKIES

1/2 cup packed brown sugar  
1/4 cup white sugar  
3/4 cup wheat germ  
1 cup quick cooking oats  
1/2 cup dried cherries  
1/2 cup golden raisins  
2/3 cup flaked coconut  
1 cup all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt

Mix the flour, baking soda and salt together. Starting with the brown sugar layer the ingredients in a 1 liter sized glass jar in the order given. Ending with the flour mixture.

ATTACH A CARD WITH THE FOLLOWING DIRECTIONS:

To make Oatmeal Fruit Cookies

Preheat the oven to 350 degrees F (175 degrees C). Line one baking sheet with parchment paper. Empty the contents of the jar into a large bowl. Using a wooden spoon blend the mixture until well combined. Using your hands work in 1/2 cup softened butter or margarine until the mixture resembles coarse crumbs. Beat 1 egg with 1 teaspoon vanilla and 1/4 cup milk. Still using your hands or a wooden spoon blend the egg mixture into the dough until well combined. Drop teaspoon sized mounds 2 inches apart onto the prepared baking sheet. Bake at 350 degrees F (175 degrees C) for 10 to 14 minutes or until the edges are lightly browned. Place cookies on a rack to finish cooling. Makes approximately 2 dozen cookies.

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162. OATMEAL RAISIN SPICE COOKIES

3/4 cup packed brown sugar
1/2 cup sugar
3/4 cup raisins
2 cups uncooked quick oats
1 cup flour mixed with 1 tsp. cinnamon, 1/2 tsp. nutmeg, 1 tsp. baking soda and 1/2 tsp. salt

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

RECIPE TO ATTACH TO JAR:

To make Oatmeal Raisin Spice Cookies:

Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet; remove to wire racks to cool completely. Yield: 3 dozen.

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### 163. OLD FASHIONED SUGAR COOKIES

- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/8 teaspoon salt
- 1 1/2 cups white sugar

In a medium bowl, stir together the flour, baking powder, baking soda and salt; set aside. In a 1 quart large mouth jar, layer the sugar on the bottom and the flour mixture on top.

#### ATTACH A TAG WITH THE FOLLOWING INSTRUCTIONS:

To make Old Fashioned Sugar Cookies:

Empty the contents of the jar into a large bowl. Cut in 1 cup of softened butter until the mixture is crumbly. In a separate bowl, beat 2 eggs, 1 teaspoon vanilla and 1/2 teaspoon of lemon extract until light and fluffy. Pour into the dry ingredients and mix until well blended. Cover bowl and chill for 1 hour. Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets. Bake for 10 to 12 minutes in the preheated oven, until edges begin to brown. You can decorate them with sugar before baking or frost after baking.

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164. ONION SOUP OR DIP MIX

- 3 onion bouillon cubes, crushed
- 1 beef bouillon cube, crushed
- 2 tsp. cornstarch
- 1/3 cup instant onion flakes
- 2 dashes pepper

Put all ingredients in a small sandwich bag. Seal well and store in cool, dry place.

Fill a large mason jar with any type of snacks for dipping (small snack crackers, pretzels, breadsticks, etc.). Attach package of dip mix to jar and decorate for gift-giving.

LABEL AS FOLLOWS:

Onion Soup: Empty package into a pot and gradually stir in 4 cups cold water and 1 Tbsp. butter. Bring to boil, reduce heat and cover. Simmer 20 minutes. Ladle soup into oven proof bowls, sprinkle with croutons or toasted bread. Then add one slice provolone cheese. Briefly put bowls under a broiler to melt cheese. Serve. Makes 4 1-cup servings.

Onion Dip: Mix one package onion soup mix with 2 cups sour cream. Chill before serving.

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165. ORANGE COOKIES

- 1 1/2 cups brown sugar
- 1 Tbsp. dried grated orange rind
- 1 teaspoon vanilla extract
- 3 teaspoons baking powder
- 3 1/4 cups all-purpose flour

Combine flour, baking powder and orange rind - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.

ADD THE FOLLOWING INSTRUCTIONS ON A GIFT CARD AND ATTACH TO JAR:

To make Orange Cookies:

Whip 1 cup of butter or shortening until light and fluffy. Add 2 eggs, 1/2 cup sour cream and 1 tsp. vanilla and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 12 minutes at 350 degrees F. You can ice these with a thin icing made of 1 cup icing sugar and enough orange juice to make the icing spreadable.

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166. ORANGE SLICE COOKIES

3/4 cup sugar
1/2 cup packed brown sugar
1-3/4 cups flour mixed with 1 tsp. baking powder and 1/2 tsp. baking soda
1½ cups orange slice candies, quartered (wrap in plastic wrap)

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

RECIPE TO ATTACH TO JAR:

To make Orange Slice Cookies:

Remove candies from jar and set aside. Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Stir in orange candies. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375° for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2½ dozen.

167. PALOUSE SOUP MIX

2-1/2 c. green split peas (16 oz. pkg.)
2-1/2 c. lentils (16 oz. pkg.)
2-1/2 c. pearl barley (16 oz. pkg.)
2 c. alphabet macaroni (8 oz. pkg.)--OR use brown rice instead
1 c. dried onion flakes (2 3/8-oz. pkgs.)
1/2 c. celery flakes (1 3/8-oz. pkg.)
1/2 c. parsley flakes (1 1/4-oz. pkg.)
Optional: 1-1/2 t. thyme AND/OR 1-1/2 t. white pepper

Mix all ingredients together. Store in jar(s) with tight-fitting lid(s). Makes 10 c. of mix.

ATTACH TO JAR(S):

Palouse Soup Mix:

Combine 1 c. of soup mix with 4 c. of water or seasoned stock in large pan. Add 1 c. of cooked chopped meat, if desired. Bring to a boil. Reduce heat to low and cover pan. Simmer gently for 45 to 60 minutes, or until peas are tender. Add 1/2 t. salt if desired.

Minestrone Variation:

Combine 1 c. of soup mix with a 16-oz. can of stewed tomatoes, 2 to 3 c. water or stock, 1 chopped carrot, 1 to 2 chopped potatoes, and 1/2 t. basil. (Optional: 1 clove minced garlic). Bring to a boil. Reduce heat to low and cover pan. Simmer 45 to 60 minutes or until peas are tender. Add 1/2 t. salt, if desired.

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168. PANCAKE & WAFFLE MIX

- 2 cups dry buttermilk powder
- 8 cups flour
- 1/2 cup sugar
- 8 teaspoons baking powder
- 4 teaspoons baking soda
- 2 teaspoons salt

In a large bowl, combine all ingredients. Mix with fork until evenly distributed. Pour into a 12-cup jar with a tight-fitting lid (or may also be divided into smaller jars). Seal container. Label. Store in a cool dry place. Use within 6 months.

ATTACH THE FOLLOWING TO THE JAR:

PANCAKES:

- 1 egg, beaten
- 2 tablespoons vegetable oil
- 1 cup water, more if desired
- 1 1/2 cups Mix

In a medium bowl, combine egg, oil, and 1 cup water. With a wire whisk, stir in mix until blended. Let stand 5 minutes. Stir in additional water for a thinner batter. Preheat griddle according to manufacturer's directions. Lightly oil griddle. Pour about 1/3 cup batter onto hot griddle to make 1 pancake. Cook until edge is dry and bubbles form. Turn with spatula. Cook 35 to 45 seconds longer until browned on both sides. Repeat with remaining batter. Makes ten 4-inch pancakes

WAFFLES:

- 2 1/2 cups Mix
- 2 cups water
- 3 eggs, separated
- 4 tablespoons vegetable oil

Preheat waffle iron. In a large bowl, combine mix, water, egg yolks, and oil. Beat with a wire whisk until just blended. In a medium bowl, beat egg whites until stiff. Fold into egg mixture. Bake according to waffle iron instructions.

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169. PASTA SOUP MIX

1/2 cup small shell macaroni or other small pasta
1/4 cup dry lentils
1/4 cup dried chopped mushrooms (optional)
2 Tablespoons grated Parmesan cheese
1 Tablespoon minced dried onion
1 Tablespoon instant chicken bouillon granules
1 tsp. dried parsley flakes
1/2 tsp. dried oregano, crushed
Dash garlic powder
Layer the ingredients in a jar.

ATTACH THE FOLLOWING GIFT TAG TO THE JAR:

Pasta Soup: Combine contents of jar 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.

Pea Soup: Combine contents of jar 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 tsps. 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 contents of jar 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 tsps. curry powder. Garnish with apple slices and fresh mint leaves. Makes 3-4 main-dish servings.

Pepperoni-Vegetable Soup: Combine contents of jar with 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.

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170. PEANUT BUTTER COOKIES #1

- 3/4 cup chopped salted peanuts
- 3/4 cup packed brown sugar
- 3/4 cup sugar
- 3/4 cup peanut butter chips
- 1-1/2 cups flour mixed with 1 tsp. baking soda and 1/4 tsp. salt

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

RECIPE TO ATTACH TO JAR:

To make Peanut Butter Cookies:

Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1/2 cup creamy peanut butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 11 to 13 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 3 dozen.



171. PEANUT BUTTER COOKIES #2

- 1 cup packed brown sugar
- 1 1/2 cups confectioners' sugar
- 3/4 cup unsweetened cocoa powder
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt

In a separate bowl, mix together the flour, baking powder and salt. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Clean the inside of the jar with a dry paper towel after adding the confectioners' sugar and after adding the cocoa powder. Be sure to pack everything down firmly before adding the flour mixture, it will be a tight fit.

ATTACH THIS GIFT TAG TO THE JAR:

To make Peanut Butter Cookies:

1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.
2. Add: 1/2 cup butter or margarine, softened at room temperature. **DO NOT USE DIET MARGARINE.** Add 1/2 cup creamy peanut butter, 1 egg, slightly beaten, and 1 teaspoon of vanilla.
3. Mix until completely blended. You will need to use your hands to finish mixing.

4. Shape into walnut sized balls and place 2 inches apart on a parchment lined baking sheets. DO NOT USE WAXED PAPER. Press balls down with a fork. 5. Bake at 350 degrees F (175 degrees C) for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies.

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172. PEANUT BUTTER AND CHOCOLATE COOKIES

3/4 cup sugar
1/2 cup brown sugar
1 3/4 cups flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 cup peanut butter chips*
1/2 cup chocolate chips*

*or you can use 8 peanut butter cups, cut into pieces

Mix together the flour, baking powder and baking soda in a medium bowl. Set aside. Layer ingredients in order given in a one quart canning jar. Press each layer into place. It will be a tight.

ATTACH THESE DIRECTIONS TO JAR:

To make Peanut Butter and Chocolate Cookies:

Sift out the chips and set aside. Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter or margarine, softened at room temperature. Add in 1 egg, slightly beaten, and 1 teaspoon vanilla. Mix until completely blended. Mix in chips or peanut butter cups. Shape into walnut sized balls. Place 2 inches apart on greased cookie sheets. Bake at 375 degrees F for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

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#### 173. PEOPLE CHOW

6 oz Chocolate chips  
1/2 c Butter or margarine  
1/2 c Creamy peanut butter  
1/2 t Ground cinnamon  
8 c Cheerios  
2 c To 3 cups powdered sugar

Stirring constantly, melt chocolate chips and butter in a medium saucepan over medium heat. Remove from heat. Add peanut butter and cinnamon; stir until smooth. Place cereal in a large bowl. Pour chocolate mixture over cereal; stir until evenly coated. Pour powdered sugar into a large paper bag; add chocolate-coated cereal. Gently shake bag until mixture is evenly coated with sugar. Spread onto waxed paper; allow to cool completely. Store in airtight container. Present in decorative jar.

ATTACH THIS TO THE JAR

“People Chow”

Enjoy

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174. PINA COLADA BREAD IN A JAR

1 Can Pineapple -- (20 oz) crushed
1 Cup Margarine -- at room temperature
3 ½ Cups Brown sugar -- packed
4 Eggs -- whipped
½ Cup Rum (your favorite brand)
3 1/3 Cups Unbleached flour
1 ½ Teaspoons Baking powder
1 Teaspoon Baking soda
1 Cup Coconut -- shredded

ATTACH THIS TO THE JAR:

“Pina Colada Bread in a Jar”

Preheat oven at 325. Before starting batter, wash 8 (1 pint) wide mouth canning jars with lids in hot soapy water and let drain, dry, and cool to room temperature. Generously prepare jars with cooking spray and flour. Drain pineapple for 10 minutes, reserving juice. Puree drained pineapple in a blender. Measure out 1 ½ cups puree, adding a little juice if necessary to make 1 ½ cups. Set puree aside. Discard remaining juice. In a mixing bowl, combine applesauce, half brown sugar until light and fluffy. Beat in eggs and pineapple puree. Set aside. In another mixing bowl, combine flour, baking powder, and baking soda. Gradually, add to pineapple mixture in thirds, beating well with each addition. Stir in coconut. Spoon 1 level cupful of batter into each jar. Carefully wipe rims clean, then place jars on baking sheet (or they'll tip over) in the center of oven. Bake 40 minutes. Keep lids in hot water until they're used. When cakes are done, remove jars which are HOT from oven one at a time. If rims need cleaning, use moistened paper towel. Carefully put lids and rings in place, then screw tops on tightly shut. Place jars on a wire rack; they will seal as they cool.

Once jars are cool, decorate with round pieces of cloth and then glue on flowers, ribbons, etc. on lid, ring and side of jar. Unscrew the ring (the lid should be sealed by now) and

place a few cotton balls on top of the lid (makes it poofy on top), then a piece of cloth (about 3" larger than the lid) on top and screw the ring back on. Decorate as desired.

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#### 175. PINA COLADA JAR CAKES

1 can (20oz) unsweetened crushed pineapple  
1 stick + 3 T unsalted butter, softened (11 Tbs)  
3 1/2 cups light brown sugar, packed  
4 eggs  
1/2 cup dark rum  
3 1/3 cups flour  
1 1/2 teaspoons baking powder  
1 teaspoon baking soda  
1 cup coconut, sweetened flaked

Preheat oven to 325 degrees F. Before starting batter, wash 8 (1-pint) wide mouth canning jars with lids in hot, soapy water and let them drain, dry, and cool to room temperature. Generously grease inside of jars.

Drain crushed pineapple for about 10 minutes in a colander, reserving juice. Puree drained pineapple in a food processor. Measure out 1 1/2 cups puree, adding a little juice if necessary to make 1 1/2 cups. Set puree aside. Discard remaining juice or reserve for another use.

With an electric mixer, beat together butter and half of brown sugar until light and fluffy. Beat in eggs, then remaining sugar. Beat in pineapple puree and rum and set aside.

Sift together flour, baking powder, and baking soda. Gradually add to pineapple mixture in thirds, beating well after each addition to make a thick batter. Stir in coconut.

Spoon 1 level cupful of batter into each jar. Carefully wipe rims clean, then place jars in center of preheated oven. Bake 40 minutes.

About 10 minutes before cakes are done, bring a medium saucepan of water to a boil. Put in jar lids, cover, and remove from heat. Keep lids in hot water until they're used.

When cakes are done, remove jars from oven. If jar rims need cleaning, use a moistened paper towel. Carefully put lids and rings in place, then screw tops tightly shut. Place jars on a wire rack; they will seal as they cool. Makes 8 cakes.

**WARNING:** Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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176. PIZZA DOUGH MIX

This is a gift for friends of all ages, whether a starving college student or a senior citizen-
-everyone loves pizza.

- 2 3/4 cups bread flour
- 1 package (1 Tbsp.) active dry yeast
- 2 tsp. salt

In a medium bowl, combine all the ingredients. Place the mix in an airtight container.

ATTACH THIS TO THE JAR:

"Pizza"

Makes 2 (12-inch) pizzas

- 1 package Pizza Dough Mix
- 2 Tbsp. olive oil
- 1 cup warm water
- 1 cup tomato sauce
- 1/2 cup grated mozzarella cheese
- 1/3 cup freshly grated Parmesan
- 1 tsp. crushed oregano

Place the Pizza Dough Mix in a large bowl & add the oil and water. Beat with a wooden spoon or dough hook until mixture forms a ball. Turn out onto a floured board and knead for 5 minutes. Transfer to a greased bowl and let the dough rise for 90 minutes. Divide the dough in half and pat into two 12-inch circles. For thin crust, fill and bake the pizzas now. For thicker crust, let pizzas rise 30 to 45 minutes. Top the pizza dough with tomato sauce, cheeses of your choice, crushed oregano, and olive oil drizzled over the pizzas. Preheat the oven and bake at 425 degrees F for 20 to 25 minutes. Let stand 5 minutes.

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### 177. POTATO CHIP COOKIES

- 1 cup white sugar
- 1 1/2 cups crushed potato chips
- 2/3 cup chopped pecans
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder

In a small bowl, stir together the flour and baking powder. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit. Press each layer firmly in place before adding next ingredient.

#### DECORATE THE JAR AND ATTACH A TAG WITH THE FOLLOWING DIRECTIONS:

To make Potato Chip Cookies:

Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Add: 2 sticks butter, softened and 1 teaspoon vanilla. Mix until blended completely. Shape into balls the size of walnuts. Flatten. Bake at 350 degrees F (175 degrees C) for 14 to 18 minutes until edges are very lightly browned. Cool 5 minutes on the cookie sheets. Remove cookies to wire racks to cool completely. Makes 2 1/2 dozen cookies.

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178. POTATO SOUP MIX

- 1-3/4 cups instant mashed potatoes
- 1-1/2 cups dry milk
- 2 Tb. 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 ingredients in a bowl and mix. Makes 6 servings. Place in 1 quart canning jars to store.

INSTRUCTIONS TO ATTACH TO JAR:

To make Potato Soup:

Place 1/2 cup mix in soup bowl and add 1 cup boiling water. Stir until smooth.

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### 179. PRALINE SYRUP

Pair up a jar of this delicious syrup with one of the Pancake Gift Jars for a special treat!

2 cups dark corn syrup  
1/3 cup dark brown sugar  
1/2 cup water  
1 cup pecan pieces  
1/2 teaspoon vanilla

Combine syrup, sugar, and water in a saucepan over medium heat. Bring to a boil; boil for 1 minute. Remove from heat; stir in pecans and vanilla. Pour into hot pint-sized jars, leaving 1/4 inch head space. Adjust caps. Process 10 minutes in a boiling water bath. Makes about 4 pints.

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180. PUMPKIN SPICE BREAD BAKED IN A JAR

8 jars Ball (#14400-81400) -- (12 oz)
8 new lids - don't use old ones
8 rings okay to use old ones
1 c raisins
2 c unbleached flour
2 tsp baking soda
1/4 tsp baking powder
1/2 tsp salt
2 tsp cloves
2 tsp cinnamon
1 tsp ginger
4 egg whites -- whipped
2 c granulated sugar
1 c margarine -- softened
2 c pumpkin

Preheat oven at 325.

Place a baking sheet onto middle rack and remove top rack from oven. Before starting batter, wash jars, lids, and rings in hot soapy water and let drain, dry, and cool to room temperature.

Generously prepare inside of jars with margarine.

To prepare batter, combine raisins, flour, baking soda, baking powder, salt, cloves, cinnamon, and ginger in a mixing bowl. In another mixing bowl, combine egg whites, sugar, margarine, and pumpkin.

Divide batter among 8 jars (should be slightly less than half full).

Carefully wipe rims clean, then place jars on baking sheet (or they'll tip over) in the center of oven. Bake 40 minutes.

Keep lids in hot water until they're used. When cakes are done, remove jars which are HOT from oven one at a time. If rims need cleaning, use moistened paper towel. Carefully put lids and rings in place, then screw tops on shut.

Place jars on a wire rack; they will seal as they cool. Once jars are cool, decorate with round pieces of cloth.

Unscrew the ring; the lid should be sealed by now. Place a few cotton balls on top of the lid (makes it poofy on top), then a piece of cloth (about 3" larger than the lid) on top and screw the ring back on.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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#### 181. RAISIN CRUNCH COOKIES

- 1/2 cup sugar
- 1/2 cup raisins
- 1-1/4 cups packed flaked coconut
- 1 cup crushed cornflakes
- 3/4 cup packed brown sugar
- 1/2 cup quick oats
- 1-1/4 cups flour mixed with 1 tsp. baking soda and 1 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

#### RECIPE TO ATTACH TO JAR:

To make Raisin Crunch Cookies:

Empty cookie mix in large mixing bowl; stir to combine. Add 1 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 10 to 12 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 3 to 4 dozen.

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182. RANCH DRESSING AND DIP MIX

This versatile mix can be used to make a dressing for salads, a dip for fresh veggies, or topping for baked potatoes.

1 1/2 Tbsp. dried parsley
1/2 Tbsp. dried chives
1/4 Tbsp. dried tarragon
1/2 Tbsp. lemon pepper
1 Tbsp. salt
1/4 Tbsp. oregano
1/2 Tbsp. garlic powder

In a medium bowl, combine all the ingredients. Store in a small airtight sandwich bag.

Fill a large mason jar with any type of snacks for dipping (small snack crackers, pretzels, breadsticks, etc.). Attach package of dip mix to jar and decorate for gift-giving.

LABEL AS FOLLOWS:

"Ranch Dressing"

1/2 cup mayonnaise

1/2 cup buttermilk

1 Tbsp. Ranch Dressing & Dip Mix

In a large bowl whisk together the mayonnaise, buttermilk and dressing & dip mix.

Refrigerate for one hour before serving. Makes 1 cup.

"Ranch Dip"

2 Tbsp. Ranch Dressing & Dip Mix

1 cup mayonnaise or low-fat mayo

1 cup sour cream or low-fat yogurt

Combine the Ranch Dressing and Dip Mix with mayonnaise and sour cream.

Refrigerate for 2 hours before serving with raw vegetables, or as a topping for baked potatoes. Makes 2 cups.

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### 183. RED AND GREEN CHIPPERS HOLIDAY COOKIE MIX

Layer ingredients in order in a 1 quart mason jar. Press each layer lightly in place before adding next ingredient to the jar.

1 1/4 cups sugar

1 1/4 cups M&M red and green holiday candies

2 cups of flour mixed with 1/2 tsp. baking soda, and 1/2 tsp. Baking powder

RECIPE TO ATTACH:

"Red and Green Chippers Holiday Cookie Mix"

Directions: Makes 2 1/2 dozen cookies. Preheat oven to 350 degrees. Empty Cookie mix into a large jar and stir until blended. Add 1/2 cup softened butter and 1 egg. Mix until

cookie dough forms. Roll dough into 1 inch balls, and place two inches apart on a greased cookie sheet. Bake for 12-14 inches, or until edges begin to brown.

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184. RED BEANS & RICE MIX

Seasonings:

1 tablespoon dried bell pepper flakes
1 tablespoon dried minced onion
1/2 teaspoon dried minced garlic
2 teaspoons seasoned salt
1 bay leaf
1 teaspoon sugar
1/4 teaspoon cayenne pepper
1/2 teaspoon celery seed
1 teaspoon ground cumin
1/4 teaspoon crushed red pepper

Beans & Rice:

2 cups dried red beans
1 cup uncooked long grain white rice

In a small bowl, combine seasoning ingredients. Place in a small, sealable plastic bag or container. Fill a pint canning jar with red beans. Fill a sealable plastic bag with rice.

RECIPE TO ATTACH:

"Red Beans & Rice"

2 cups red beans (included)
1 ham bone
Seasoning mixture (included)
1 cup uncooked rice (included)
2 cups water
1 tsp. salt
1 pound spicy smoked sausage, sliced
Salt & pepper to taste

Wash beans. Place in a Dutch oven; cover with water and soak overnight. The following day, add ham bone and seasoning mixture. If necessary, add additional water to cover the beans. Cook, partially covered, over medium-low heat 3 to 4 hours. About 30 minutes before serving, combine rice, water and salt in a saucepan and bring to a boil. Reduce heat to low. Cover pan and cook 30 minutes without lifting lid. About 20 minutes before serving, add sausage, salt and pepper to beans. Serve over rice.

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**185. RED VELVET CAKE BAKED IN A JAR**

(removed) do not make

- 2/3 c. mayonnaise
- 3 c. white sugar
- 3 eggs
- 1 tbsp. vanilla
- 2 c. applesauce, unsweetened
- 3 c. white flour
- 2/3 c. unsweetened cocoa powder
- 1 tsp. baking soda
- 1/2 tsp baking powder
- 1/8 tsp. salt
- 2 tsp. red food coloring

Prepare jars as any other cake in a jar. Beat together mayonnaise and half of sugar until fluffy. Add eggs, remaining sugar, vanilla, food coloring and applesauce. Sift together dry ingredients and add to applesauce mixture a little at a time: beat well after each addition. Pour one cup of batter in each jar and carefully remove any batter from the rims. Place jars in a preheated 325 degree oven and bake for 40 minutes. While cakes are baking heat jar lids until ready to use. Remove cakes from oven one at a time clean rims add lid and bands. Jars will seal as they cool. Makes 8 pint jars.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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186. REESE'S PEANUT BUTTER CUP COOKIES

- 3/4 cup sugar
- 1/4 cup packed brown sugar
- 1-3/4 cups flour mixed with 1 tsp. baking powder and 1/2 tsp. baking soda
- 8 large Reese's peanut butter cups candies cut into 1/2 inch pieces (wrap in plastic wrap)

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

RECIPE TO ATTACH TO JAR:

To make Reese's Peanut Butter Cup Cookies:

Remove candies from jar and set aside. Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until

completely blended. Stir in candies. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375° for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2½ dozen.

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#### 187. RICE PILAF MIX

3 cups uncooked long grain white rice  
1 cup chopped dried apples  
½ cup currants  
3 tbsp. chicken-flavor instant bouillon  
1 ½ tsp. curry powder  
½ tsp. garlic powder  
¼ tsp. allspice

In medium bowl, combine all ingredients. Store in airtight container. About 4 2/3 cups mix.

#### ATTACH THIS TO THE JAR

”Rice Pilaf”  
2/3 cup Rice Pilaf Mix  
1 ½ cups water

To prepare pilaf, stir dry mix to evenly distribute ingredients. In medium saucepan, combine mix and water. Bring to a boil. Cover; simmer over low heat 14 to 18 minutes or until rice is tender and liquid is absorbed.

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188. ROCKY ROAD CRISPY BALLS

¾ c sugar
½ c chopped pecans
1 ¼ c rice crispies
1 c mini marshmallow
1 ¼ c milk chocolate chips

Place first 4 ingredients in qt.wide mouth jar. Place chips in zipper sandwich bag. Push in jar to make fit.

ADD GIFT TAG TO JAR:

To make Rocky Road Crispy Balls:

Remove bag of chips, place in sauce pan add 1/2 stick margarine. Melt over medium heat stirring till melted. Empty remaining jar mix into bowl and stir, then add melted chips. Stir well to coat. Roll into balls and place on wax paper to set.

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#### 189. SAND ART BROWNIES

5/8 cup all-purpose flour  
3/4 teaspoon salt  
1/3 cup unsweetened cocoa powder  
1/2 cup all-purpose flour  
2/3 cup packed brown sugar  
2/3 cup white sugar  
1/2 cup semisweet chocolate chips  
1/2 cup vanilla baking chips  
1/2 cup walnuts

Mix the 5/8 cup of flour with salt. In a clean wide mouth quart or liter sized jar layer the ingredients in the order given. Starting with the flour and salt mixture and ending with the walnuts.

ATTACH A DECORATIVE TAG TO THE OUTSIDE OF THE JAR WITH THE:

“Sand Art Brownies”:

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x9 inch square baking pan. Pour the contents of the jar into a large bowl and mix well. Stir in 1 teaspoon vanilla, 2/3 cup vegetable oil and 3 eggs. Beat until just combined. Pour the batter into the prepared pan and bake at 350 degrees F (175 degrees C) for 25 to 30 minutes. Makes one 9x9 pan. Enjoy!

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190. SAND ART COOKIES

1/2 cup white sugar
1/2 cup rolled oats
1/2 cup candy-coated chocolate pieces
1/2 cup packed brown sugar
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup crisp rice cereal
1/2 cup semisweet chocolate chips

In a 1 quart or 1 liter jar, layer the ingredients in the order given.

Lightly pack down the jar after each addition.

ATTACH A CARD WITH THE FOLLOWING INSTRUCTIONS:

To make Sand Art Cookies:

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet. Empty the entire contents of the jar into a medium bowl. Add 1 large egg and 1/2 cup of margarine melted; mix well. Form dough into 1 inch balls and bake for 10 to 12 minutes in the preheated oven. Makes about 2 dozen cookies.

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#### 191. SCOTTISH SHORTBREAD MIX

This older recipe never fails to bring a smile.

1 1/2 cups all-purpose flour  
3/4 cup powdered sugar  
1/4 tsp. salt

In a medium bowl, combine all the ingredients, blending well. Store in an airtight container.

ATTACH THIS TO THE JAR:

"Scottish Shortbread"

1 cup butter, softened  
1 package Scottish Shortbread Mix

Preheat the oven to 300 degrees F. Knead the butter into the shortbread mix and press the mixture firmly into an 8-inch pie plate, or shortbread mold. Bake for 1 hour. The shortbread should be pale in color, not browned. Cut into wedges while still warm. Makes 16 pieces.

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192. S'MORES SQUARES MIX

Layer in a 1 quart canning jar:

1 cup milk chocolate chips
1 1/2 cups mini marshmallows
1/3 cup brown sugar
1 sleeve graham crackers; reduced to crumbs

ATTACH GIFT TAG TO SAY:

To make S'mores Squares:

Empty contents of jar into a bowl. Melt 1/2 cup butter, add 1 teaspoon vanilla. Pour over dry ingredients, mixing well. Pat into a greased 9" square pan. Bake at 350 for 15 minutes. Makes 9 to 12 bars.

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193. SNICKERDOODLES

Snickerdoodles are soft sugar cookies dusted with cinnamon and sugar.

2 3/4 cups all purpose flour  
1/4 tsp. salt  
1 tsp. baking soda  
2 tsp. cream of tartar  
1 1/2 cups sugar

In a large bowl, combine the ingredients with a whisk. Store the mix in an airtight jar or container.

ATTACH THIS TO THE JAR:

"Snickerdoodles"

1 cup butter or margarine, softened  
2 eggs  
1 jar Snickerdoodle Mix  
1/2 cup sugar  
1 Tbsp. cinnamon

Preheat oven to 350 degrees F. In the large bowl of an electric mixer, cream the butter until light; add the eggs & beat on low speed until the mixture is smooth. Add the Snickerdoodle Mix & continue to beat on low speed until the dough begins to form. Combine the sugar & cinnamon in a small bowl.

Shape the dough into 1-inch balls & roll in the cinnamon-sugar blend. Arrange on ungreased baking sheets 2 inches apart & bake for 16 to 19 minutes, or until light tan. Transfer to wire racks to cool. Makes about 5 dozen cookies.

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194. SNOW BALLS IN A JAR

- 1/2 cup confectioners' sugar
- 2 cups all-purpose flour
- 1 cup chopped pecans

In a medium bowl, combine the confectioners' sugar and flour. Place into a 1 quart canning jar. Put the chopped pecans on top and close the lid.

ATTACH A TAG WITH THE FOLLOWING INSTRUCTIONS:

To make Snow Balls:

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets. In a medium bowl, cream together 3/4 cup of shortening and 1/4 cup of margarine. Stir in 2 teaspoons of vanilla. Add the entire contents of the jar, and mix well. Roll dough into 1 inch balls and place them on the prepared cookie sheet. Bake for 20 to 25 minutes, until lightly browned. Cool, and roll in confectioners' sugar. Makes 4 dozen.

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195. SPICED APPLE CAKE MIX

- 3 cups all-purpose flour
- 1 1/2 cups sugar
- 1 1/2 tsp. baking soda
- 1 tsp. powdered vanilla
- 1 1/2 tsp. cinnamon
- 1/4 tsp. ground nutmeg
- 1 cup chopped nuts
- 1/2 cup golden raisins

Combine and blend ingredients in a medium bowl. Store in an airtight container.

ATTACH THIS TO THE JAR:

"Spiced Apple Cake"

- 1 package Spiced Apple Cake Mix
- 1 1/2 cups canola oil
- 3 large eggs
- 3 cups chopped apples

Preheat the oven to 350 degrees F & grease a tube or Bundt pan. Place the Spiced Apple Cake Mix into a large mixing bowl. Make a well in the center of the Mix; add the oil, eggs, and apples. Stir until mixture is smooth. Pour

into the prepared pan and bake for 1 hour & 10 minutes, or until a toothpick inserted into the center comes out clean. Cool; remove from the cake pan.  
Serves 8 to 10.

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196. SPICY SALSA / SALSA SPREAD

1 1/2 cup dried cilantro
1 tsp. garlic powder (more to taste)
1/2 cup dried chopped onion
1/4 cup dried red pepper flakes
1 tbs. salt
1 tbs. pepper

In a small bowl, combine all ingredients until well blended. Store in an airtight jar or container. Give with serving instructions.

SERVING INSTRUCTIONS:

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 crackers

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#### 197. SPLIT PEA SOUP MIX

2-1/2 cups green split peas (16 oz. pkg.)  
2-1/2 cups lentils (16 oz. pkg.)  
2-1/2 cups pearl barley (16 oz. pkg.)  
2 cups alphabet macaroni (8 oz. pkg.)  
1 cup dried onion flakes  
1/2 cup celery flakes  
1/2 cup parsley flakes  
1-1/2 teaspoons thyme  
1-1/2 teaspoons white pepper

Mix all ingredients together. Store in a jar with a tight-fitting lid. Stir before using. Makes 10 cups of mix.

#### ATTACH GIFT TAG TO JAR:

To make Split Pea Soup:

Combine 1 cup of soup mix with 4 cups of water or seasoned stock in large pan. Add 1 cup of cooked chopped meat, if desired. Bring to a boil. Reduce heat to low and cover pan. Simmer gently for 45 to 60 minutes, or until peas are tender. Add 1/2 teaspoon of salt if desired.

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198. STUFFING MIX

Stir together the following ingredients, and store them in an airtight container:

3 1/2 cups unseasoned bread cubes
3 tbs. celery flakes
1 tbs. parsley flakes
2 tsp. onion flakes
2 tsp. chicken flavored bullion granules
1/4 tsp. poultry seasoning
1/4 tsp. ground sage

ATTACH GIFT TAG TO JAR:

“Stuffing Mix”

Directions: Bring 1 cup of water and 2 tbs. butter to a boil in a medium saucepan. Add Stuffing Mix and stir to moisten. Cover the pot and remove it from the heat, allowing it to stand for 5 minutes. Enjoy!

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#### 199. SUGAR-FREE OATMEAL RAISIN COOKIES

1 1/2 cup rolled oats  
1 cup artificial sweetener  
1 1/2 cup flour  
1/2 tsp salt  
2 tsp. baking powder  
1 cup raisins

Layer the ingredients in a jar, packing down well between each layer.

RECIPE TO ATTACH TO THE JAR:

To make Sugar-Free Oatmeal Raisin Cookies:

Preheat oven to 350 and grease cookie sheets. Mix 2/3 cup melted butter, 4 egg whites, 1/2 cup skim milk and 1 tsp vanilla. Add to jar contents and mix well. Drop by tsp onto cookie sheet 1-2 inches apart. Bake 10-15 minutes.

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200. SUPER GOURMET COOKIES MIX

1 cup all-purpose Flour
1/2 tsp. Baking Powder
1/2 tsp. Baking Soda
1-1/4 cups Rolled Oats
1 single serving size Milk Chocolate Bar (size can vary)
1/2 cup White Sugar
1/2 cup Brown Sugar
1/2 cup chopped Nuts, your choice (optional)
1/2 cup Chocolate Chips

In a large bowl, combine the flour, baking powder and baking soda. Layer ingredients in order given in a quart size canning jar. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. It is helpful to tap jar lightly on a padded surface (towel on counter) as you layer ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

ATTACH THIS TO THE JAR

“Super Gourmet Cookies”

Remove chocolate chips and nuts with a large spoon. Empty cookie mix into large mixing bowl. Stir mix with large wooden spoon to evenly distribute ingredients. Add 1/2 cup softened butter or margarine, 1 egg and 1 tsp vanilla. Mix until completely blended. Mixture will be thick, so you may need to use a wooden spoon to finish mixing. Shape into walnut sized balls and place onto a greased cookie sheet 2 inches apart. Bake at 375°F for 8 to 10 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet and then place cookies on baking racks to finish cooling.

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## 201. SWEETHEART TRUFFLE MIX

2 cups chips - semi/sweet or milk chocolate (12 oz bag)  
2 1/2 cups powdered sugar  
1/2 cup powdered non dairy coffee creamer  
1/2 cup unsweetened cocoa  
1/4 cup paramount crystals (a form of shortening you can find at confectionary supply stores)  
1/4 teaspoon flavoring oil (cherry, orange, lemon, amaretto, etc.)  
Pinch of salt (just a few grains)

Combine chips and dry ingredients in a food processor. Process on high for

at least a minute or two until powdered. With food processor running, drizzle flavoring oil into feed tube. Process another 30 seconds.

Place 2 1/3 cups mix in a pint sized jar. Place 1/3 cup unsweetened cocoa\* (to roll the truffles in) in a small baggie, seal baggie, place on top of mix.

**INCLUDE THESE DIRECTIONS:**

To prepare Sweetheart Truffles:

Heat 1/4 cup milk to boil, pour into a medium sized bowl. Remove plastic bag from jar. Add mix to milk.. Stir to blend well.

Beat with spoon for about one minute. Refrigerate until firm. Empty contents of plastic bag into a small bowl. Shape rounded tablespoons of mixture into balls, roll in unsweetened cocoa.

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202. "TANGY" COOKIE MIX

1/2 cup Tang Instant Breakfast Drink -- powder

3/4 cup sugar

1 1/2 cups vanilla chips

1 3/4 cups flour

1/2 teaspoon baking soda

1/2 teaspoon baking powder

Mix flour, baking powder, and soda together. Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

RECIPE TO ATTACH TO JAR:

To make "Tangy" Cookies:

Empty cookie mix in a large mixing bowl; stir to combine. Add: 1/2 cup softened butter 1 egg slightly beaten 1 tsp. vanilla Mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet. Bake at 375F degrees for 12 to 14 minutes or until tops are very lightly browned. Cool 5 minutes on cookie sheet. Remove to wire racks to cool completely.

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**203. TORTILLA SOUP MIX**

Ingredients for Jar - Size of jar: Quart:

1 cup converted long grain rice



2 to 2-1/2 cups crushed tortilla chips  
1 (5 oz.) can chicken

Seasonings - mix the following and place in a thin zipper sandwich bag:

2 T. chicken bouillon granules  
2 t. lemonade powder with sugar  
1 t. lemon pepper  
1 t. dried cilantro leaves  
1/2 t. garlic powder  
1/2 t. ground cumin  
1/2 t. salt  
1/4 cup dried minced onions

Place ingredients in jar in this order:

1. Place rice in jar first.
2. Place seasoning packet into jar next. Gently flatten bag so it is visible from all sides of jar.
3. Fill jar with tortilla chips.
4. Put lid on jar.
5. Attach can of chicken to top of jar.
6. Decorate jar.

ATTACH THE FOLLOWING RECIPE TO JAR:

To make Tortilla Soup:

Carefully empty tortilla chips from jar into a dish. Set aside. Remove seasoning packet. Set aside. Place rice in large pan. Add 10 cups water and 1 (10 oz.) can diced tomatoes and green chilies and seasonings from packet. Bring to a boil. Lower heat, cover and simmer 20 minutes. Add tortilla chips. Cover and simmer 5 more minutes. Serve immediately. Makes 12 cups soup.

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204. Trail Blazer Soup Mix

1 c. pinto beans
1 c. black beans
1 c. kidney beans
1 c. yellow split peas
1 c. black-eyed peas
1 c. lentils
1 c. green split peas
1 c. Great Northern beans

In a pint jar, layer 2 TB. of each legume in order listed, until jar is full.
Screw on lid. (May cover lid with a circle of fabric and twine to tie on recipe.)

RECIPE TO ATTACH TO JAR:

“Trail Blazer Soup”

- 1 pt. bean soup mix
- 7 c. water
- 1 ham hock
- 1 garlic clove, minced
- 1 lg. onion, chopped
- 1 tsp. chili powder
- 1-2 tsp. salt
- 1 8-oz can tomato sauce
- 2 carrots, chopped
- 1 rib celery, chopped

Place all ingredients in a slow cooker pot. Cover and cook on medium for 7 hours or until beans are tender. (May cook soup in a stock-pot on the stove. Cover and simmer until done.) Remove meat from ham hock and return to soup. Before serving, add 3 T. lemon juice. Top soup with sour cream or grated cheese.



205. TRAIL COOKIES

- 1/2 cup packed brown sugar
- 1/2 cup sugar
- 3/4 cup wheat germ
- 1/3 cup quick oats
- 1 cup raisins
- 1/3 cup packed flaked coconut
- 1/2 cup chopped pecans
- 3/4 cup flour mixed with 1 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

RECIPE TO ATTACH TO JAR:

To make Trail Cookies:

Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2½ dozen.

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## 206. TRUFFLE MIX

2 cups chips - semi/sweet or milk chocolate; (12 oz bag)  
2 ½ cups powdered sugar  
½ cup powdered non dairy coffee creamer  
½ cup unsweetened cocoa  
¼ cup paramount crystals  
¼ teaspoon flavoring oil  
pinch of salt; (just a few grains)

Combine chips and dry ingredients in a food processor. Process on high for at least a minute or two until powdered. With food processor running, drizzle flavoring oil into feed tube. Process another 30 seconds.

Place 2 1/3 cups mix in a pint sized jar. Place 1/3 cup unsweetened cocoa in a small baggie, seal baggie, place on top of mix.

Suggested flavorings are cherry, orange, lemon, ammeretto, etc.

\*I think you could use just about anything you choose for rolling the truffles in. Try jimmies, powdered sugar, graham cracker crumbs etc.

### ATTACH THIS TO THE JAR:

“Truffles”

Heat ¼ cup milk to boil, pour into a medium sized bowl. Remove plastic bag from jar. Add mix to milk.. Stir to blend well. Beat with spoon for about one minute. Refrigerate until firm. Empty contents of plastic bag into a small bowl. Shape rounded tablespoons of mixture into balls, and roll in unsweetened cocoa.

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207. TURKEY OR CHICKEN NOODLE SOUP MIX

1 cup uncooked fine egg noodles
1 1/2 Tbsp. chicken-flavored bouillon
1/2 tsp. ground black pepper
1/4 tsp. dried whole thyme
1/8 tsp. celery seeds
1/8 tsp. garlic powder
1 bay leaf

Combine all ingredients in a medium bowl. Store in an airtight jar or container.

ATTACH THIS TO THE JAR:

"Turkey or Chicken Noodle Soup"

This is a great way to use up leftover turkey or chicken!

1 jar soup mix
8 cups water
2 carrots, diced
2 stalks celery, diced
1/4 cup minced onion
3 cups cooked diced turkey or chicken

Combine the soup mix and the water in a large stockpot. Add the carrots, celery, and onion and bring to a boil. Cover the soup and reduce the heat to a simmer. Simmer for 15 minutes. Discard the bay leaf. Stir in the turkey or chicken and simmer an additional 5 minutes.

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#### 208. VEGETARIAN BLACK BEAN CHILI MIX

3 cup black beans, sorted - put in jar or bag.

Combine spices in a small bag:

3 Tbsp. dehydrated onion  
3 Tbsp. granulated garlic  
1 tsp. crushed oregano  
2 tsp. salt  
1/4 to 1/2 tsp. cayenne pepper (do not omit)

1 1/2 cups white rice - put in a separate package.

LABEL AS FOLLOWS:

To make Vegetarian Black Bean Chili:

Wash beans. Put in pot with seasonings. Add 1 Tbsp. olive oil and cover beans with 2" water. Bring to boil and simmer until very well done (about 2 hours). Beans should be very soft. Add water as needed to keep beans from sticking. There should be some liquid left on beans when done. To cook rice, put 3 cup water and 1 tsp salt into a pot and when it boils, add rice. Lower heat, cover and steam for 20 minutes. Serve about 1/2 cup rice in bowl, and put beans on the top. Sprinkle with minced cilantro, finely chopped green onion, and a squeeze of lime juice. This is very healthy. It has almost no fat, and is mainly from the bottom of the food pyramid.

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209. VEGETARIAN RICE MIX

4 c Raw Long-grained Rice
2 tbs. Salt
4 tbs. Onion Flakes
4 tbs. Red Pepper Flakes
3 tbs. Instant Vegetarian Bouillon
4 tbs. Celery Flakes
4 tbs. Green Pepper Flakes

Combine all ingredients in a large bowl; stir until well blended. Put about 1 ½ cups of mix into 3 1-pint containers and label as Vegetarian Rice Mix. Store in a cool, dry place and use within 6 to 8 months.

ATTACH THIS TO THE JAR

“Vegetarian Rice”

Combine 1 ½ cups mix, 2 cups cold water, and 1 T butter or margarine in a medium saucepan. Bring to a boil over high heat; reduce heat and cover. Cook for 15 to 25 minutes, until all liquid is absorbed. Makes 4 to 6 servings.

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## 210. VERY BERRY COBBLER MIX

Stir together the following ingredients, and store them in an airtight jar:

1 cup each flour and sugar  
1 tsp. baking powder  
1 tsp. vanilla powder  
1 tsp. cinnamon

### ATTACH RECIPE TO JAR:

#### “Very Berry Cobbler”

To make 8 to 10 servings, preheat oven to 375 degrees. In a large bowl mix together 4 cups of assorted fresh berries with 1/4 cup each lemon juice and sugar. Pour this mixture into a 13X9 inch baking dish. In a separate bowl combine Cobbler mix with 1 cup of melted sweet butter, and 1 egg. Mix until everything sticks together. Drop by spoonfuls over the top of the berry mixture. Bake for 35-45 minutes. Allow to cool for 15 minutes before serving

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211. VEINESSE COFFEE BALLS

2 cups shortbread cookie crumbs*
1- ½ cups sifted powdered sugar
1 cup chopped nuts
2 tbsp. unsweetened cocoa powder
1- ½ tsp. instant coffee crystals
¾ tsp. ground cinnamon

*Any kind of cookie crumbs can be used.

Makes 1 quart jar.

Layer ingredients into your jar. Tap jar gently to settle each layer before adding the next one. Add more nuts if needed to fill gaps.

ATTACH RECIPE TO JAR:

“Veinesse Coffee Balls”

Place contents of jar in large mixing bowl. Add 4-5 tablespoons strong coffee or water, using just enough to moisten. Form into 1-1/4 inch balls; roll generously in 1/2 cup sifted powdered sugar. Place on a sheet waxed paper and let stand till dry, about 1 hour. Before serving, roll again in powdered sugar, if desired. Store in airtight container for up to 1 week.

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## 212. WALNUT CHOCOLATE CHIP MUFFINS

Because this mixture doesn't quite fill up the quart jar, it isn't necessary to pack the layers down as tightly as usual.

Layer in a clean 1 quart jar the following:

2 c. flour, mixed with 2 tsp. baking powder  
1/3 c. packed brown sugar  
1/3 c. granulated sugar  
2/3 c. chocolate chips (I used semi sweet but milk chocolate would be good as well)  
1/3 c. coarsely chopped walnuts (OR macadamia? pecans?)

ATTACH RECIPE TO JAR:

To make Walnut Chocolate Chip Muffins:

Spoon out walnuts & chocolate chips into small bowl. In a large bowl, empty remaining contents of jar and stir together until well blended. In a third

bowl, stir together:

- 2/3 c. milk
- 1/2 c. butter, melted (allow to cool before mixing)
- 2 eggs, lightly beaten
- 1 tsp. vanilla

Make a well in center of the dry ingredients. Add milk mixture and stir just to combine. Fold in chocolate chips & walnuts. Spoon batter into either greased or lined muffin cups (about 2/3 full). Bake 15-20 minutes. Test for doneness with toothpick. Cool 5 minutes before removing from muffin cups. Makes 12 muffins.

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213. WHITE CHOCOLATE MACADAMIA COOKIES

- 1 1/4 cups white sugar
- 1/2 cup chopped macadamia nuts
- 3 ounces coarsely chopped white chocolate
- 2 cups flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder

Mix together flour, baking soda and baking powder. Set aside. Layer ingredients in order given in a quart sized wide mouth canning jar. Press each layer down firmly in place. Add the flour mixture last. Store in a cool dry place away from a heat source so condensation and clumping does not occur.

ATTACH THESE DIRECTIONS TO JAR:

To make White Chocolate Macadamia Cookies:
Empty cookie mix into large mixing bowl. Thoroughly blend mix. Add: 1/2 cup butter, softened 1 egg slightly beaten 1 teaspoon of vanilla Mix until completely blended. Shape into walnut sized balls and place 2 inches apart on sprayed cookie sheets. Bake at 375F degrees for 12 to 14 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove to racks to finish cooling.

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### 214. WHITE CHRISTMAS BARS

- 1/2 cup vanilla milk chips
- 1/2 cup sliced almonds, toasted and cooled completely

1/2 cup packed light brown sugar  
1 cup buttermilk biscuit and baking mix  
1/2 cup packed dark brown sugar  
1 cup buttermilk biscuit and baking mix

In 1-quart wide-mouth glass jar, gently layer and pack ingredients in the order listed, beginning with vanilla chips. If there is any space left after adding the last ingredient, add more vanilla chips or almonds to fill the jar. Place lid on top. Cut an 8-inch circle of fabric to cover lid. Place fabric over lid; secure in place with ribbon or raffia. Decorate as desired.

Note: To toast almonds, place in microwave-safe dish and microwave on High for 4 to 5 minutes, stirring every minute. After measuring the brown sugar, crumble it between your fingers for uniform texture. Be sure to pack the brown sugar firmly in the jar to prevent the baking mix from sifting down through it.

**MAKE A GIFT CARD WITH BAKING INSTRUCTIONS TO ATTACH AS FOLLOWS:**

To make White Christmas Bars:

Empty contents of jar into medium bowl. Stir in 1/2 cup (1 stick) butter or margarine, melted; 1 large egg; and 1 teaspoon almond extract. Press into an 8x8x2-inch baking pan coated with cooking spray. Bake at 350 degrees for 18 to 22 minutes or until bars are light golden brown and center is almost set. Yield: Makes 16 bars.

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215. WHITE FRUIT CAKE IN A JAR

FRUITS

1 Cup canned pineapple -- chunks
2/3 Cup chopped citron
2/3 Cup shredded lemon -- peel
1/2 Cup chopped candied -- cherries
3/4 Cup chopped dates
1 Cup chopped dried -- apricots
2/3 Cup shredded orange -- peel
1/2 Cup chopped figs
1 Cup white raisins
1/2 Cup shredded coconut
2 Cups chopped walnuts
1/2 Cup flour

CAKE

1 Cup sugar

1 Cup shortening
5 eggs
1 Cup flour
1 Teaspoon salt
1 Teaspoon baking powder
1/4 Cup pineapple juice
2 Quarts water to put in -- the pressure cooker

Drain pineapple, saving juice. Dredge fruits and nuts with 1/2 c. flour. Cream shortening and sugar and add eggs, one at a time, beating mixture well after each addition. Sift flour, salt and baking powder and add alternately to the mixture with the pineapple juice. Pour batter into canning jars that have been greased and floured. **BE SURE TO USE WIDE MOUTH JARS.** Allow steam to flow from vent pipe of pressure cooker for 20 min. Pressurize for 30 min. at 10 lbs. pressure for pints and 60 min. for qts.

When placing jars in cooker, cover **LOOSELY** with lids, wax paper or foil. Allow space in the jars for some expansion. Tighten lids after jars have been removed from the pressure cooker.

ATTACH THESE DIRECTIONS TO JAR:

“White Fruit Cake”
Enjoy

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## 216. WILD WEST BARBECUE SAUCE

1 medium onion, grated or finely chopped  
4 C. pressed apple cider (not pasteurized apple juice)  
1/2 C. cider vinegar  
1/2 C. firmly packed dark brown sugar  
1 T. whole mustard seed  
1 tsp. celery salt or celery seed  
1 T. Worcestershire sauce  
1 T. liquid smoke  
2 (12 oz.) bottles chili sauce  
Hot pepper sauce, to taste (optional)

Bring all ingredients to boil in a large saucepan. Reduce heat and simmer until sauce is thickened and volume is halved. Pour hot sauce into two 1-pint sterilized jars. Seal with 2-piece sterilized lids. Water-bath process for 10 minutes. Remove with tongs. Cool. Decorate with Baster Brush  
Wrap.

Baster Brush Wrap:

- 1 (12-inch) length 1/4-inch wide red grosgrain ribbon
- 1 small baster brush

Center gingham squares on jar lid. Slip rubber band over fabric, gathering in around the rim of jar. Tightly tie ribbon around jar lid. Tie ribbon streamers in bow around handle of basting brush. Remove rubber bands.

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217. ZUCCHINI BREAD BAKED IN A JAR

- 3 cups all-purpose flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. baking soda
- 2 tsp. cinnamon
- 1/4 tsp. ground cloves
- 2 cups granulated sugar
- 3 large eggs
- 1 cup oil (use only fresh oil)
- 2 cups zucchini, grated
- 1/4 tsp. nutmeg
- 1 tsp. vanilla
- 1/2 cup pecans, chopped

Preheat oven to 325-degrees

Sift together the flour, salt, baking powder, baking soda, cinnamon and cloves; set aside.

Beat eggs until foamy.

Add sugar, oil, zucchini and vanilla.

Mix well with beater.

Add flour mixture to zucchini mixture.

Add nuts.

For the pint jars, bake for about 35 minutes, moving the jars around in the oven so they'll bake evenly.

Start checking the cakes at 25 minutes.

For 1-1/2 pint jars, bake for about 1 hour and 15 minutes, and start checking them at 1 hour.

Have your HOT lids ready.

Take one jar at a time from the oven and place a lid on, then the ring.

Tightly screw on lids.

Allow jars to cool on your countertop.

Once the jars are cool, decorate with round pieces of cloth.
Unscrew the ring (the lid should be sealed by now) and place a few cotton balls or a wad of batting on top of the lid (makes it poofy on top), then a piece of cloth (about 3" larger than the lid) on top of that and screw the ring back on. Decorate as desired.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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~~DIPS AND DRESSINGS~~  
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218. BUTTERMILK RANCH DRESSING & DIP MIX

Stir together the following ingredients, and store them in an airtight jar:

- 1 ½ tsp. parsley flakes
- ½ tbs. each chives, pepper, and garlic powder
- ¼ tbs. each tarragon and oregano
- 1 tbs. salt

To prepare dressing: Makes 1 cup. Add to 1 tbs. mix 1/2 cup mayonnaise and 1/2 cup buttermilk. Wisk together and chill 1 hour before serving.

ATTACH THESE DIRECTIONS TO JAR:

Makes 2 cups. Add 2 tbs. mix to 1 cup mayonnaise and 1 cup sour cream. Stir and chill for 4 hours before serving.

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219. CEASAR'S DRESSING MIX

Stir together the following ingredients to make one 1/4 cup serving, and store them in an airtight, pint sized jar:

- 1 tsp. dried lemon peel
- 1/8 tsp. garlic powder
- ½ tsp. pepper
- 1 tsp. oregano
- 2 tbs. grated parmesan cheese

ATTACH THESE DIRECTIONS TO JAR:

“Ceasar's Dressing”

Leave contents in the jar. Add to it 1/2 cup olive oil and 1/4 cup freshly squeezed lemon juice. Shake the jar vigorously! Chill in the fridge and serve with a big tossed salad with large croutons. Try some grilled chicken on top!

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220. CREAMY BACON DIP MIX

Stir together the following ingredients, and store them in an airtight jar:

2 tbs. imitation bacon bits
1 tsp. beef bullion granules
1 tbs. onion powder
1/8 tsp. garlic powder
1/2 tsp. parsley

ATTACH THESE DIRECTIONS TO JAR:

“Creamy Bacon Dip”

Directions for making 1 cup dip: Add 1 cup of sour cream and stir well. Allow to chill for 1 hour before serving.

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## 221. DILLY OF A DIP

Stir together the following ingredients, and store them in an airtight jar:

1 tsp.  
1 tsp. Dill  
1 tsp. Accent  
1 tsp. seasoned salt  
1 tsp. onion flakes  
1 tsp. parsley.

ATTACH THESE DIRECTIONS TO JAR:

Directions for making 1 cup of dip: Add dip mix to 1 cup of sour cream and mix well. Allow to chill for 1 hour before serving. Try this one with fresh veggie sticks!

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222. FIESTA DIP MIX

Stir together the following ingredients, and store them in an airtight jar:

1/2 cup parsley
1/3 cup each onion flakes and chili powder
1/4 cup each chives, ground cumin, and salt

ATTACH THESE DIRECTIONS TO JAR:

Makes 3 cups. Add 3 tbs. Fiesta Dip Mix to 1 cup each of mayonnaise and sour cream. Stir it up until well blended, and chill for 4 hours before use. Serve with tortilla chips or veggie sticks.

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223. FRENCH DRESSING MIX

- 1/4 cup sugar
- 1-1/2 tsp. paprika
- 1 tsp. dry mustard
- 1-1/2 tsp. salt
- 1/8 tsp. onion powder

Combine all ingredients in a small bowl until evenly distributed. Put mixture in a foil packet or 1 pt. jar. Label. Store in a cool dry place. Use within 6 months. Makes about 5 Tbsp. French Dressing Mix, enough for 1-1/4 cups French Dressing.

Variation:

Sweet Italian Dressing, Increase sugar to 1/2 cup. Substitute 1 Tbsp. celery seed for paprika.

ATTACH THIS TO THE JAR

- “French Dressing”
- 1 recipe (jar) French Dressing Mix
- 3/4 cup vegetable or olive oil
- 1/4 cup sugar

Combine ingredients in a glass jar. Shake until well blended. Chill before serving. Makes about 1-1/4 cups of French Dressing.

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224. GREEK SALAD DRESSING MIX

- 1/2 cup dried marjoram
- 1/4 cup dried oregano
- 1 Tbsp. garlic powder
- 1/4 cup dried mint leaves

Combine all ingredients. Package in tightly sealed containers.

ATTACH THIS TO THE JAR

“Greek Salad Dressing”

Combine 1 1/2 Tbsp. of mix with 1/4 cup wine vinegar and 3/4 cup vegetable oil or 1 cup of commercial oil and vinegar dressing. Shake well. Season with salt and pepper to taste. Makes about 1 cup of dressing.

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225. ITALIAN DRESSING MIX

- 1 tsp. dried minced onion
- 1 tbsp. dried parsley leaves, crushed
- 1/4 tsp. ground oregano
- 1/2 tsp. dried sweet basil leaves, crushed
- 1/4 tsp. ground thyme or marjoram
- 1/2 tsp. celery seed
- 1/4 tsp. garlic powder
- 2 tbsp. grated Parmesan cheese
- 1 1/2 tsp. granulated sugar
- 1/8 tsp. salt
- Pinch of pepper

Combine all ingredients in a small bowl, stirring until evenly distributed. Wrap airtight in heavy duty aluminum foil and label. Store in a cool, dry place. Use within six months.

Yield: 1 package (4 tbsp)

To make many packages of this at once, place a square of foil for each package on the table. Measure out the ingredients, one at a time onto each square of foil (first measure the dried onion onto each piece of foil, then the parsley, etc.). Wrap each tightly and label.

ATTACH THIS TO THE JAR

Italian Dressing 1 package (4 tbsp) Italian Dressing Mix

- 1/3 cup red wine vinegar
- 3/4 cup vegetable oil

Put all ingredients into a bowl, cruet, or pint jar and stir or shake until well blended. Cover and refrigerate 30 minutes before serving.

MISC...

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226. Bath Sachet

1 cup oatmeal (not instant)
1/2 cup rosemary leaves (or substitute lavender, thyme, lemon verbena...or your favorite herb)
1/4 cup rose petals

Mix the ingredients together and, for each sachet, place a few tablespoons in the center of a six-inch square of lace, cheesecloth or muslin

[note: I've used the muslin tea bags that better kitchen stores carry, or make my own using a *firmly woven* muslin/cheesecloth fabric--you don't want the contents of the bag getting down the drain!! If you're using a square of fabric] ...bring the four corners together and tie in the middle with a washable ribbon, making sure that the mixture is secure in your bath. Tie the bag to hang sachet mixture in a honey pot in the bathroom and refill sachet as necessary. Each bag can be used several times before it needs refilling. Oatmeal is very good for the skin but by itself is not particularly attractive, which is why I add rose petals. The Rose petals complement the oatmeal and add a little more fragrance to the mix.

For a humorous present for friends with a hot tub, sew a large tea bag from cheesecloth or muslin, fill it with a mixture of herbs and oatmeal (keeping the same proportions as in the recipe) and staple the bag to a string. Write the message "tea for two" on a piece of paper and attach it to the other end of the string. The "tea" bag can be used several times.

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#### 227. Epsom Bath Salts

2 cups epsom salts  
1/2 tsp. food coloring if you want it  
1/2 to 1 (depending upon your preference) tsp. fragrance oil  
1/2 cup dried rose petals crumbled to near powder

Mix all ingredients. Lovely bath salts.

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228. Herbal Bath Salts

Materials:
Large pan to mix salts in
Epsom Salts

Sea Salt

Zip-type bags to mix the salts and oils in
Essential oil (not flavoring oils, but "real" essential oil)
Potpourri herbs of choice
Food coloring (optional)
Glycerin (optional)
Pretty bottles (optional)
Ribbon to decorate bottles (optional)

Using approx. 2-to-1 proportions Epsom Salt and sea salt, mix in a big pan.
This is your bath salt "base". Measure about 1 cup of the salt mixture into each zippy bag.
Place about 4 drops of essential oil into the salt mixture in each bag. Zip the bag closed
and mix the salt and oil.

Tear potpourri herbs into tiny pieces and add to the bags (We used lemon verbena, rose
petals, lavender. I don't know why we tore them except that they did look nicer all mixed
with the salts. And, obviously, we didn't tear the lavender; because it's already tiny! I
suppose that larger pieces could clog up your bath drain, too.) Zip the bag closed and mix
until you are happy with the proportions.

Here is where I stopped adding things ... but others added a drop or two of glycerin to the
salts to soften your skin. However, we were told that anyone who might be using the salts
with a Jacuzzi should not use glycerin in the mixture because it would be bad for the
Jacuzzi. Others added the food coloring to the salts and they turned out pretty, too. I
didn't care for the red colored salts, personally, because the color didn't come out quite
pink or red either. The glycerin and the food coloring will also give the salts a "wet look."
We were told to keep the salt mixture in the zippy bag and to mix it around once a day for
2 weeks. Then, we could pour it into the decorated bottles!

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## 229. Kitchen Potpourri

1/4 cup whole cloves  
1 cup whole allspice  
10 cinnamon sticks, each 3" long, broken into pieces  
8 small bay leaves  
4 whole nutmegs  
3 Tbsp. star anise  
2 Tbsp. whole cardamom pods

Combine all the ingredients in a bowl, mixing well. Store indefinitely at room  
temperature, stirring occasionally. I thought that if you placed this in a nice crystal bowl  
or some nice, colorful pottery and gave as a hostess gift at a Christmas party, it would be  
appreciated.



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230. Crystallized Ginger

Peel and thinly slice 1 lb. fresh ginger root. Place in a saucepan, add water to cover, and cook gently until tender, about 30 minutes. Drain. Weigh and place in a saucepan with an equal amount of sugar and 3 Tbsp. water. Bring to a boil, stirring often, until the ginger is transparent and the liquid is almost evaporated. Reduce the heat and cook, stirring constantly, until almost dry.

Toss in sugar to coat. Store in an airtight jar for up to 3 months. Crystallized ginger tends to be expensive.

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### 231. The BEST Microwave Play Dough in a Jar

2 cups all-purpose flour  
1 cup salt  
2 tablespoons cream of tartar

1 or 2 packages of un-sweetened Kool-Aid type drink mix (depends on the color intensity you'd like)

For Cocoa Play Dough, don't add the Kool-Aid drink mix and substitute 1/2 cup of cocoa for 1/2 cup of the flour.

Additional ingredients needed:

2 tablespoons baby oil, mineral oil or vegetable oil  
2 cups water

Combine the dry ingredients in a jar or other container.

Makes about 3 cups of dry mix.

Note: I prefer baby oil or plain mineral oil instead of vegetable oil for play dough.

Include the following directions:

The BEST Microwave Play Dough

Mix 2 cups of water, 2 tablespoons of baby oil or vegetable oil, and 1 or 2 packages of the un-sweetened Kool-Aid type drink mix in a bowl.

Put the dry ingredients from this container in a microwave-safe bowl; add the liquid mixture and stir to mix together.

Ask an adult to microwave on high for a total of about 4 minutes, stopping every 30 to 45 seconds to stir again. Stir each time until a ball forms. .

After the play dough is cool enough to touch you're ready to play!

Fun things you can do with play dough:

Use old felt tip markers to decorate pretend cookies, flowers or birthday cakes.

Add fine glitter to your dough for a festive affect. Have someone hide a small object inside a large ball of play dough and try to guess what it is or try to find it by cutting it open.

Store in the refrigerator in closed plastic bags or air-tight container when not in use.

This play dough isn't recommended for making ornaments with because it doesn't dry smooth and hard.

This mix would be great as a "gift in a jar" for a child.

It's the best recipe I've found for play dough.

It feels just like the stuff you buy in the store!

Children of any age will love to help measure, stir and knead the dough.

Add some cookie cutters or some other kitchen gadgets that will make interesting designs and shapes such as a garlic press and don't forget a little rolling pin!

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