

January 2009 Dry Mix Menu & Recipes

SOUPS:

Renee's Chicken Tortilla Soup Mix



Ingredients for Jar

- 1 cup converted long grain rice (Uncle Ben's)
- 2-2 1/2 cups crushed tortilla chips

Mix the following seasonings and place in a thin zipper sandwich bag

- 2 tablespoons chicken bouillon granules
- 2 teaspoons powdered lemonade mix, with sugar
- 1 teaspoon lemon pepper
- 1 teaspoon dried cilantro
- 1/2 teaspoon garlic powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 cup dried onion flakes

Directions

1. In a quart sized jar, place rice, pressing down carefully.
2. Then add seasoning packet, making sure it can be seen from the edges.
3. Then fill the rest of the jar with crushed tortilla chips.
4. Close with lid.
5. Tape a can of chicken to the top of jar (or if you wish, include instructions for adding a can of chicken to the instructions below).

For 12 cups of delicious Tortilla Soup:

1. Cook and chop 2 chicken breast.
2. Carefully empty tortilla chips from jar and set aside in a bowl.
3. Remove seasoning packet and also set aside.
4. Pour remaining jar contents into a large pot for cooking rice.
5. Add 10 cups of water, seasoning packet and one can (10oz) of diced tomatoes, chicken and green chilies.
6. Bring to a boil, then lower heat, cover and simmer for 20 minutes.
7. Add tortilla chips, and cover and simmer for five more minutes.
8. Serve immediately.

Deanna Minestrone Soup Mix



Ingredients

- 1/2 cup dried onion flakes
- 1/2 cup dried green bell pepper flakes
- 1/4 cup dried parsley flakes
- 2 tablespoons dried basil
- 1 tablespoon dried oregano
- 1 tablespoon dried marjoram
- 1 teaspoon garlic powder
- 1 teaspoon pepper
- 1/2 cup beef bouillon

In Addition

- 1 pound dried white beans
- 1 pound dried kidney beans
- 4 cups uncooked small shells or elbow macaroni

Directions

- Combine the flavorings. Divide into 4 parts and place in small zip lock bags.
- Combine the beans.
- In 4 jars divide and layer the pasta.
- Stick in the flavorings package.
- Divide and layer the beans.
- Seal jar.

Attach note:

Minestrone Soup

- In addition to contents, you will need
- 2-1/2 quarts, water
- 1 carrot, zucchini, or yellow squash, sliced
- 4 oz. cooked ham, chopped
- 14-1/2 oz. can stewed tomatoes, undrained

Soak beans overnight. Drain. Add 2-1/2 quarts cold water, flavoring mix, vegetables, and ham. Bring to a boil; reduce heat, and simmer, stirring occasionally 2 hours. Add tomatoes & pasta, return to a boil; reduce to medium, and cook 20 minutes or until pasta is tender.

Makes 8 servings.

ENTREES:

Ann's Jambalaya Mix



Makes 3 gifts

Ingredients

- 3 cups uncooked long-grain rice
- 3 tablespoons dried onion flakes
- 3 tablespoons dried parsley flakes
- 4 teaspoons beef bouillon granules
- 1 tablespoon minced dried chives
- 1 tablespoon dried celery flakes
- 1 1/2 teaspoons pepper
- 3/4 teaspoon cayenne pepper
- 1/2 tablespoon garlic powder
- 3/4 teaspoon dried thyme

Directions

1. In a large bowl, combine all the ingredients.
2. Divide evenly among three airtight containers (there will be a little over 1 cup in each container).
3. Store in a dry, cool place for up to 6 months.

HERE'S THE INSTRUCTIONS TO MAKE THE JAMBALAYA

1. In a saucepan bring 2 cups water and 1/2 cup chopped green bell pepper to a boil.
2. Stir in the contents of one jar of the dried mix, return to a boil.
3. Reduce heat, cover and simmer for 19 to 20 minutes or until rice is tender.
4. In another saucepan heat 8 ounces of tomato sauce and one pound of fully cooked smoked sausage that has been cut into 1/4 inch slices.
5. Add one pound of medium, peeled, de-veined shrimp and cook until shrimp is pink.
6. Combine both pans.
7. More tomato sauce may be added if mixture is dry.

Edel's Shake 'n' Bake Mix



Ingredients

- 1/2 cup cornflake crumbs,
plus 1 tablespoon cornflake crumbs
- 2 teaspoons all-purpose flour
- 1 teaspoon salt
- 1/4 teaspoon paprika
- 1/4 teaspoon sugar
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder

Directions

1. Combine all ingredients in a small mixing bowl and stir to combine.
2. Make sure the corn flakes are crushed.
3. They should be a course powder, and the whole mixture should be rather fine, and should be well mixed.
4. At this point you may package and store the resulting mixture away in any cool place.
5. (Makes 1/2 cup)

You can use this homemade Shake 'n' Bake wherever the real product is called for.

To Make Shake 'n' Chicken

1. Prepare chicken following the same technique as described on the box of the original mix using 2 1/2 lbs. of bone-in chicken (6 to 8 pieces, with or without skin) or 2 lbs. boneless skinless chicken breast halves.
2. Preheat your oven to 400 degrees Fahrenheit then moisten the chicken with water.
3. Use a large plastic bag for the coating and use the same steps as described on the original package: "Shake the moistened chicken, 1 to 2 pieces at a time, in shaker bag with coating mixture."
4. Discard any remaining mixture and the bag.
5. Bake at 400 degrees Fahrenheit in an un-greased or foil-lined 15 x 10 x 1-inch baking pan until cooked through: BONE-IN: 45 minutes BONELESS: 20 minutes.

Tammy's Taco Seasoning Mix



Ingredients

- 2 tablespoons chili powder
(for the best flavor do not reduce this amount)
- 1/2-1 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon dried oregano
- 1/2 teaspoon paprika
- 2-3 teaspoons cumin
- 1 teaspoon seasoning salt
(or use 1/2 teaspoon white salt)
- 1 teaspoon black pepper
- 1 pinch cayenne pepper (optional or to taste)

Directions

1. Combine all ingredients (double or triple if desired) .
2. Store tightly sealed in a small glass jar until ready to use (I store mine and all spices in the refrigerator).

****NOTE**** this is only optional, if using the mix for tacos you might want to add in some flour into to the seasoned cooked ground beef to thicken, I also add in about 1-1/2 cups tomato sauce and simmer, stirring for 20 minutes over low heat.

DESSERTS:

Tammy's Double Fudge Brownies Mix



Ingredients

- 2 cups sugar
- 1 cup cocoa (not Dutch process)
- 1 cup all-purpose flour
- 1 cup chopped pecans (optional)
- 1 cup chocolate chips
- 1 (4 ounce) box chocolate pudding mix

Directions

1. Mix all the ingredients together and store in an airtight container (jar).
2. Attach this to the Jar.

In Addition You Will Need:

- 1 cup butter or margarine, softened.
- 4 eggs.
- 1 jar Double-Fudge Brownie Mix
- 1/2 cup water

Double-Fudge Brownies Directions

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

Edel's Gingerbread Cake Mix



Ingredients

- 2 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon

Directions

1. Mix together all the ingredients in a mixing bowl.
2. Transfer mixture to an air-tight container.

Include the following instructions for making Gingerbread Cake:

1. Grease a 9-inch baking dish.
2. Put 1 container of Gingerbread Cake Mix into a mixing bowl; make a well in the middle of the mixture.
3. Add in 1/2 cup softened butter or margarine, 1 egg, 1/2 cup sour cream, and 1/2 cup molasses.
4. Beat on low speed with an electric mixer until the batter comes together.
5. Gradually add in 1 cup boiling water; stir just until combined.
6. Pour batter into baking dish and bake in a 350° oven for 35 minutes or until pick comes out clean.
7. Cool and serve with whipped cream.

Deanna's Chocolate Chip Cookie Mix



Ingredients

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

Directions

1. Mix the salt and baking soda in with the flour, then layer the ingredients into the jar.
2. Use scissors to cut a 9 inch-diameter circle from your favorite holiday fabric (preferred) or paper.
3. Place over lid and secure with rubber band.
4. Tie ribbon bow to cover rubber band.
5. Enclose a card with mixing and baking directions:

Chocolate Chip Cookies:

1. Preheat oven to 375°F.
2. Sift dry ingredients through a colander to separate the chocolate chips from other ingredients.
3. Beat 1 cup of unsalted butter or margarine in a medium bowl.
4. Beat sifted ingredients into butter until blended.
5. In a small bowl, beat 1 egg with 1 tsp of vanilla.
6. Mix beaten egg mixture into butter mixture until blended.
7. Stir in chocolate chips.
8. Drop T. of batter, spaced well apart, onto a greased cookie sheet.
9. Bake 8 minutes or until lightly browned.

Renee's Butterscotch Oatmeal Bars Mix



Ingredients:

- 1/2 C. butterscotch chips
- 1/2 C. packed dark brown sugar
- 1 C. old-fashioned oats
- 1 C. buttermilk biscuit and baking mix
- 1/2 C. packed light brown sugar
- 1 C. buttermilk biscuit and baking mix

Directions:

In 1-quart wide-mouth glass jar, gently layer and pack ingredients in the order listed. If there is any space left after adding the last ingredient, add more baking chips, dried fruits or nuts to fill the jar.

Make a gift card to attach as follows:

Empty contents of jar into medium bowl. Stir in 1 stick of butter or margarine, melted; 1 large egg, and 1 teaspoon vanilla until well combined. Press into an 8 x 8-inch baking pan coated with cooking spray. Bake at 350° F. for 20 to 24 minutes or until bars are light golden brown and center is almost set

Makes 16 bar cookies

Ann's Cobbler Mix



Ingredients:

- 1 cup all-purpose flour
- 1 tsp. baking powder
- 1 cup sugar
- 1 tsp. powdered vanilla

Directions:

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.

*****Doris, Vanessa, Christine, Stacey, & Sara are sitting out for this exchange.*****