**Do-it-Yourself Mixes**

**Potato Soup Mix Yield: Makes approximately 3½ cups mix**

1¾ cups instant mashed potato flakes

1½ cups dry milk

2 tablespoons chicken-flavored instant bouillon

2 teaspoons dried minced onion

1 teaspoon dried parsley

¼ teaspoon ground white pepper

¼ teaspoon dried thyme

⅛ teaspoon turmeric

1 teaspoon seasoning salt

Add all ingredients to bowl and mix well. Store in airtight container, 1-quart canning jar, or vacuum seal bag.

For each serving, place ½ cup mix in soup bowl and add 1 cup boiling water. Stir until smooth.

*Source:* [*budget101.com*](http://budget101.com)

**Creamy Tomato and Ba*s*il Soup Mix Yield: 1-2 Servings**

¼ cup tomato powder

⅓ cup instant dried milk powder

2 tablespoons powdered chicken-flavored instant bouillon

1 teaspoon dried basil

⅛ teaspoon garlic powder

⅛ teaspoon onion powder

⅛ teaspoon ground black pepper

salt to taste

1. Add dry ingredients to bowl that holds at least two cups.
2. Pour in 1 cup boiling water and stir well to break up any lumps.
3. Add ¾ cup more boiling water and stir.
4. Cover and let rest for 9 to 10 minutes.

*Source: The Yummy Life*

**Homemade Cream Style Soup Mix Yield: 3 cups (8 batches of soup)**

**Ingredients:**

2 cups powdered non-fat dry milk

½ cup plus 2 tablespoons cornstarch

½ cup mashed potato flakes

¼ cup instant chicken bouillon (regular or low sodium)

2 tablespoons dried vegetable flakes

1 teaspoon onion powder

½ teaspoon dried marjoram

¼ teaspoon garlic powder

⅛ teaspoon white pepper

**Directions:** *(Homemade Cream Style Soup Mix)*

1. In a food processor, combine all of the ingredients; cover and process until the vegetable flakes are finely chopped.
2. Store in airtight container in a cool, dry place.

**To prepare one batch of soup:**

1. In a microwave-safe bowl, whisk 1⅓ cups of water and 6 tablespoons of soup mix.
2. Microwave, uncovered, on high for 2 to 2 ½ minutes whisking occasionally.

*Source: Taste of Home*

**Alphabet Soup Mix Yield: 1 Jar of Mix**

**Ingredients:**

1¾ cups uncooked alphabet pasta

2 tablespoons dried vegetable flakes

1 teaspoon sodium free chicken bouillon granules

⅛ teaspoon black pepper

½ cup small fish shaped or cheese crackers

**Directions:**

1. Divide pasta and layer half of the pasta, vegetable flakes, bouillon granules, pepper and remaining pasta into a pint or quart wide mouth jar.
2. Place crackers in a small food storage bag and squeeze out air and seal.
3. Add bag of crackers to the jar and cover with an airtight lid.
4. Attach a tag with these instructions

**To make the soup:**

**Ingredients:**

1 jar of Alphabet Soup Mix

4 cups of water

¼ cup tomato sauce

**Directions:**

1. Remove the crackers from the jar and set aside
2. Place water, tomato sauce and contents of jar into a large saucepan.
3. Bring to a boil over high heat; reduce heat and simmer for 10 minutes uncovered or until pasta is tender.
4. Serve with crackers.

**Copycat “Jiffy” Cornbread Mix Yield: 6 muffins (equal to 1 box of mix)**

**Ingredients:**

|  |
| --- |
| ⅔ cup flour½ cup yellow cornmeal1 tablespoon baking powder3 tablespoons sugar¼ teaspoon salt |

Preparation:

* Sift all ingredients together and store in airtight container

To make muffins:

* Add 2 tablespoons of vegetable oil or melted butter, ⅓ cup milk and 1 egg. Mix well
* Spoon into 6 cup muffin tin and bake for 15-20 minutes at 400 degrees.

To make 2 mini loaves:

* Split batter between 2 5x3 inch loaf pans, sprayed with non-stick spray. Bake for 20 minutes at 400 degrees

**Variations:**

Add ½ cup shredded cheddar cheese and ⅓ cup chopped onion or corn, green chiles, bacon or chopped tomatoes.

This recipe is easily doubled or tripled if you want to give as gifts or freeze for later use.

**Homemade Bisquick Yield: 7 cups**

Ingredients:

6 cups all-purpose flour

3 tablespoons baking powder

1 tablespoon salt

1 cup shortening

**Instructions:**

1. Add the flour, baking powder and salt to bowl of food processor. Pulse for 15 seconds
2. Add in the vegetable shortening and pulse until the mixture resembles cornmeal
3. Place into an airtight container and store in the refrigerator or up to 3 months in the freezer

**To make biscuits:**

Mix 1 ½ cups of bisquick mix and ½ cup milk until soft dough forms. Knead 10 times. Roll out dough to ½ thick and cut into circles. Bake for 7-9 minutes at 450 degrees.

**To make pancakes:**

Combine 1 cup milk with 2 eggs and mix until well blended. Add 2 cups bisquick mix and stir until just combined. Pour ¼ cup of batter onto a hot griddle. Cook pancakes until start to bubble and edges are slightly dry. Flip and cook until golden.

**Instant Oatmeal Packets Yield: 20 packets**

|  |  |
| --- | --- |
| 10 cups instant “quick” oats | 2 teaspoons salt |
| 1 cup powdered milk | 1 tablespoon cinnamon - optional |
| ½ cup brown sugar |  |

Directions:

1. In a large bowl add 6 cups of instant oats
2. In a blender, place the remaining 4 cups of instant oats and blend until powdery
3. Add the blended oats to the bowl along with the powdered milk, sugar, salt and cinnamon, if using. Stir to combine and divide into ½ cup servings and put into snack size plastic bags.
4. Store in the pantry for up to 2 months

**To Serve:** pour 1 packet of oats into a bowl with 1 cup hot water. Stir to combine and microwave on high for 30 seconds to 1 minute. Time will vary depending on the microwave.

Stir and enjoy.

Add-in options:

Nuts, dried fruit such as raisins, cranberries, apple

**Ty’s Herbed Beer Bread Mix Yield: 1 quart of mix**

**Ingredients:**

3 cups all-purpose flour

3 tablespoons granulated sugar

1½ tablespoons baking powder

1 tablespoon dried parsley flakes

1 tablespoon dried sage

1 tablespoon dried rosemary

1 tablespoon dried thyme

1½ teaspoons salt

1. Combine all dry ingredients in a medium bowl and gently whisk to combine.
2. Pour mix into a clean 1-quart jar. Store in airtight container in cool, dry place until ready to use or give as a gift.

To use the mix:

1. Preheat oven to 350 degrees F.
2. Butter a 9x5” loaf plan
3. In a medium bowl combine the bread mix with 12 ounces of warm beer and stir until just combined (a few lumps are ok).
4. Pour into prepared pan and dot with 2 tablespoons butter (cut into small pieces).
5. Bake for 45-50 minutes, until crust is golden brown.

Suggestion: Top the batter with about 1 tablespoon of parmesan cheese.

*Source: Food in Jars by Marisa McClellan*

**Seasoned Couscous Yield: approx. 4 packets**

2 cups uncooked couscous

1 tablespoon chicken-flavored instant bouillon

1 tablespoon dried parsley

1 tablespoon dried onion flakes

1 teaspoon dried rosemary, crushed

½ teaspoon dried marjoram

½ teaspoon garlic powder

¼ teaspoon pepper

In medium bowl, combine couscous, bouillon, dried parsley, onion flakes, rosemary, marjoram, garlic powder, and pepper. Mix well. Store in airtight container.

1. For two servings of cooked couscous, use ½ cup of the mix (stir before measuring).
2. In a small saucepan, bring ¾ cup water to a boil; stir in couscous mix.
3. Remove from heat; cover and let stand five minutes. Fluff with a fork before serving.

*Source: budget101.com*

**Rice-a-Roni Mix Yield: 3 cups of dry mix**

2 cups uncooked rice

1 cup broken angel hair, vermicelli or thin spaghetti (½-inch pieces)

¼ cup dried parsley

2 tablespoons chicken bouillon powder

2 teaspoons onion powder

½ teaspoon garlic powder

¼ teaspoon dried thyme

Combine all ingredients and mix well. Store in airtight container.

**To make rice-a-roni**

1. Melt 2 tablespoons of butter in a 12-inch skillet.
2. Add 1 cup of rice mix and stir. Sauté for about 1 minute or until pasta starts to turn golden brown.
3. Add 2¼ cups water and bring to a boil.
4. Reduce heat, cover and simmer for 15 minutes or until all water is absorbed.

Note: reduce amount of bouillon powder if too strong or salty.

**Homemade Ketchup**

Ingredients:

6 tablespoons tomato powder

1¼ teaspoon salt

¼ teaspoon onion powder

⅛ teaspoon garlic powder

¼ cup honey

⅓ cup white vinegar

**Directions:**

Combine all ingredients and simmer for 20 minutes

**Tomato powder equivalents:**

Tomato Paste – 1 cup dried tomato powder plus 1 ¾ cups water, ½ teaspoon sugar

Tomato Sauce – 1 cup dried tomato powder plus 3 cups water, ½ teaspoon sugar

*Source: Stonefamilyfarmstead.com*

**Ranch Dressing Mix Yield: 1 cup of mix**

Ingredients:

¾ cup dry buttermilk powder

2 tablespoons dried parsley

2 teaspoons dried dill weed

1 tablespoon onion powder

1 tablespoon garlic powder

1 tablespoon dried minced onion

½ teaspoon ground pepper

¼ teaspoon salt or salt substitute

2 teaspoons freeze dried chives (optional)

Put all ingredients in a blender of coffee grinder and blend until it is a fine powder.

Store in a sealed container, jar or bag in a cool, dark place.

Ingredients to make the dressing:

½ cup mayonnaise

½ cup sour cream

¼ cup milk or buttermilk

1 to 2 tablespoons of mix (depending on strength wanted)

Combine mayonnaise, sour cream and mix until blended. Refrigerate for at least 30 minutes to let flavors blend.

For a thinner dip, add more milk to desired consistency.

**Salt-free Seasoning Blend**

½ teaspoon cayenne pepper

1 tablespoon garlic powder

1 teaspoon ground basil

1 teaspoon ground marjoram

1 teaspoon ground thyme

1 teaspoon ground parsley

1 teaspoon ground mace

1 teaspoon onion powder

1 teaspoon ground black pepper

1 teaspoon ground sage

**Procedure/Storage:** Mix thoroughly and fill shakers. A little goes a long way.

*Source: Cooks.com*

**Herbs de Provence Seasoning Yield: 11 tablespoons**

**Ingredients:**

3 tablespoons dried thyme

2 tablespoons dried savory

2 tablespoons oregano

1 tablespoon dried rosemary

1 tablespoon dried marjoram

2 tablespoons dried parsley

1 tablespoon dried lavender flowers, (optional)

Instructions:

Mix all ingredients together and store in airtight container

For a finer blend use a spice grinder or mortar and pestle.

*Source: rachelcooks.com*

**Recipe using Herbes de Provence Seasoning**

**Herbs de Provence Red Potato Oven Fries Yield: 4 servings**

2 to 2½ pounds red potatoes, washed

3 tablespoons extra virgin olive oil

2 tablespoons Herbes de Provence seasoning

**Directions:**

1. Preheat oven to 450 degrees. Line a cookie sheet with foil for easy clean up.
2. Cut potatoes into wedges and drop onto cookie sheet.
3. Coat potatoes with oil.
4. Season with Herbs de Provence seasoning.
5. Roast for 25 minutes, turning once.

*Source: foodnetwork.com, Rachel Ray*

**Everything Bagel Seasoning (Copycat Trader Joe’s) Yield: approx. ¼ cup**

**Ingredients:**

1 tablespoon white sesame seeds

1 tablespoon black sesame seeds

2 teaspoons flaked or coarse salt

1 heaping tablespoon dried minced garlic

1 heaping tablespoon dried minced onion

2 tablespoons poppy seeds

**Directions:**

In a bowl, mix-together all ingredients and store in an airtight container away from direct heat or light.

To give as gifts just multiply the ingredients to make a larger quantity

**Uses for everything bagel seasoning:**

Add to mac and cheese, grain bowls, soup, dips, breading, roasted vegetables, ramen, compound butters, salads and anything else you want.

**Cheryl’s Cajun Spice Mix**

**Ingredients:**

5 ground bay leaves ⅓ cup Hungarian paprika

½ teaspoon dried oregano 1 tablespoon plus 1 teaspoon garlic powder

1 tablespoon plus 1 teaspoon onion powder 1 teaspoon white pepper

1 teaspoon black pepper ½ teaspoon cayenne pepper

1 teaspoon dried thyme 1½ teaspoon celery seed

1 teaspoon cumin seed

1. Pulse bay leaves in coffee grinder until pulverized.
2. Add dried oregano, dried thyme, celery seed, and cumin seed. Pulse together until pulverized.
3. Mix all ingredients well in small bowl and store in airtight container.

*Source: UCCE Master Food Preservers of El Dorado County*

**Onion Soup Mix Yield: 4 batches of mix**

*(Think Lipton Onion Soup mix)* Approximately 20 tablespoons

Ingredients:

¾ cup dried minced onions

⅓ cup beef bouillon powder

1 tablespoon plus 1 teaspoon onion powder

¼ teaspoon celery seeds

¼ teaspoon granulated sugar

¼ teaspoon freshly ground pepper

⅛ teaspoon paprika

¼ teaspoon parsley flakes (optional)

Instructions:

1. Chop or grind the celery seeds to break them up.
2. Mix all ingredients together until well blended.
3. Store in airtight container in cool, dark space.

**To make dip:**

Combine ¼ cup of mix with 2 cups of sour cream. Blend well and chill.

**To make roasted potatoes: Yields 6 servings**

2 pounds of potatoes, cut up into ½ cubes

⅓ cup olive or canola oil

¼ cup onion soup mix

Toss all ingredients and transfer to baking sheet and bake at 450 degrees for 35-40 minutes, stirring occasionally.

**Italian Seasoning Blend:**

**Ingredients:**

1 tablespoon dried oregano

1 tablespoon dried marjoram

1 tablespoon dried chives

2 teaspoons dried rosemary

1 teaspoon dried fennel leaves

1 teaspoon dried sage

1 teaspoon dried mint

**Directions:**

Combine all ingredients and mix well. Store in airtight container

**Taco Seasoning Yield: Equal to 6 packets**

Ingredients:

¼ cup chili powder

3 tablespoons ground cumin

1 tablespoon paprika

1 tablespoon crushed red pepper

1 tablespoon salt

1½ teaspoons garlic powder

1½ teaspoons onion powder

1½ teaspoons dried oregano

1½ teaspoons black pepper

**Preparation:**

Measure out all ingredients into a small bowl. Mix well. Taste and adjust the salt or spices to your taste.

Store in an airtight container until ready to use.

To prepare tacos use 1 tablespoon of mix to 1 pound of ground beef. Adjust seasoning mix to taste.

*Source: The Pioneer Woman*

**“Southwestern” Fiesta Dry Dip Mix Yield: 2 cups mix**

Ingredients:

½ cup dried parsley

⅓ cup dried onion, minced

¼ cup dried chives

⅓ cup chili powder

¼ cup ground cumin

¼ cup salt (optional)

Combine all dry ingredients in a bowl.

Store in airtight container.

Dip Recipe:

* 1 cup mayonnaise
* 1 cup sour cream
* 3 tablespoons fiesta dip mix
* Whisk the mixture together until smooth. Check to see if you like the taste or want more mix.
* Refrigerator for 2-4 hours or overnight.
* Serve with tortilla chips or fresh veggies.

**Basic BBQ Rub Yield: 2 ¼ cups**

Ingredients:

1 cup turbinado sugar

½ cup granulated sugar

½ cup kosher salt

1 tablespoon onion powder

2 tablespoons granulated garlic

1½ teaspoons cayenne

1 teaspoon finely ground black pepper

2 teaspoons dry mustard

¼ cup light chili powder

1 teaspoon ground cumin

¼ cup plus 2 tablespoons paprika

**Preparation:**

1. Place the turbinado sugar in a coffee grinder and pulse until lightly powdered. Transfer to a small mixing bowl and add all remaining ingredients.
2. Stir until well incorporated.
3. Store in an airtight container for up to 1 month.

Note: Could easily make half (or even a quarter of) the recipe depending on how often you would use it.

*Source: Smokin’ in the Boys’ Room by Melissa Cookston*

**Double Chocolate Hot Cocoa Mix Yield: 6 cups**

**Ingredients:**

2 cups powdered sugar

1 cup unsweetened cocoa (Dutch process preferred)

1 teaspoon salt

2 teaspoons cornstarch

1 pinch cayenne pepper

3 cups nonfat dry powdered milk

1 cup mini semi-sweet chocolate chips

**Directions:**

Add sugar and cocoa to food processor. Pulse until well mixed. Add salt, cornstarch and cayenne pepper, pulse until mixed. Add powdered milk, process for 20-30 seconds until well mixed. Transfer to bowl and stir in chocolate chips. Store in airtight container.

**To make 1 cup of cocoa:**

Fill ⅓ to ½ of mug with cocoa mix. Add hot water or milk and stir until mix is dissolved.

**Add-ons:**

Marshmallows, whipped cream, sprinkle of cinnamon, shaved chocolate or crushed candy canes.

*Source: The Yummy Life.com*

**Hot Chocolate Mix for a Crowd** **Yield: 24 (8 ounces servings)**

Ingredients:

2 cups granulated sugar

2 teaspoons vanilla

2½ cups semi-sweet chocolate

¾ cup milk chocolate

1 cup Dutch processed cocoa

Pinch of salt, optional

**Directions:**

1. In food processor bowl, combine the sugar and vanilla and pulse for 5-6 seconds until wellcombined.
2. Coarsely chop the semi-sweet and milk chocolates and add them to the bowl. Pulse in 10 second intervals until finely ground and combined with the vanilla sugar.
3. Add the dry cocoa and salt, pulsing again until everything is well mixed. Note that the mix will be slightly coarse, like brown sugar.
4. Pour into a large glass or plastic jar for storing. Needs to be airtight.

**To make a cup:**

Combine ¼ cup of mix with 8 ounces of hot milk. Stir until all of the chocolate is melted. Top with whipped cream, marshmallows or your favorite topping.

*Source: Kingarthurbaking.com*

**Snickerdoodles in a Jar Yield: 1 jar of mix**

Ingredients:

1⅓ cups plus 1 tablespoon all-purpose flour

⅛ teaspoon salt

½ teaspoon baking soda

1 teaspoon cream of tartar

¾ cup sugar

**Instructions:**

Combine all ingredients in a large bowl with a whisk. Pour into pint or quart jar with air-tight lid.

**To make the cookies:**

1. Preheat oven to 350 degrees.
2. In a large bowl, cream ½ cup of butter and 1 egg. Pour the snickerdoodle mix into the bowl and stir until a dough forms.
3. In a small bowl, combine ¼ cup sugar and 1 ½ teaspoons of cinnamon
4. Roll the dough into 1-inch balls and then into the sugar/cinnamon mixture.
5. Please 2 inches apart on an ungreased cookie sheet.
6. Bake for 10 to 15 minutes in the preheated oven. Cookies should be light brown. Cool on wire racks.,

**Cranberry-Oatmeal Cookie Mix Yield: 1 quart jar of mix**

**Ingredients:**

1 cup plus 2 tablespoons all-purpose flour

1 cup rolled oats

½ teaspoon baking soda

½ teaspoon salt

¼ cup brown sugar

¼ cup white granulated sugar

½ cup dried cranberries

½ cup white chocolate chips

Instructions:

1. Layer the ingredients into a clean quart-sized jar.
2. Cover jar tightly with a lid, decorate, if desired, and attach a copy of the recipe card.

**To make the cookies: Yield: approximately 18 cookies**

Additional ingredients:

½ cup butter

1 teaspoon vanilla

1 egg

Preheat oven to 350 degrees.

* In a large bowl, mix butter, vanilla and egg together until smooth.
* Add cookie mix and mix well.
* Place by the spoonful onto a greased cookie sheet and bake for 8-10 minutes until golden brown.

*Source: North Dakota State University Extension Service*

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