**Do-it-Yourself Mixes**

**Potato Soup Mix Yield: Makes approximately 3-1/2 cups mix**.

1-3/4 cups instant mashed potato flakes

1-1/2 cups dry milk

2 tablespoons chicken-flavored instant bouillon

2 teaspoons dried minced onion

1 teaspoon dried parsley

1/4 teaspoon ground white pepper

1/4 teaspoon dried thyme

1/8 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 1/2 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**

1/4 cup tomato powder

1/3 cup instant dried milk powder

2 tablespoons powdered chicken-flavored instant bouillon

1 teaspoon dried basil

1/8 teaspoon garlic powder

1/8 teaspoon onion powder

1/8 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 3/4 cup more boiling water and stir.
4. Cover and let rest for 9 to 10 minutes.

*Source: The Yummy Life*

**Mushroom Barley Soup Mix Yield: Approx. 4 servings**

1/2 cup dried barley

1/4 cup dried mushroom slices

2 tablespoons dried minced onions

1/4 cup dried carrot slices

2 tablespoons dried parsley flakes

2 tablespoons dried dill

2 bay leaves

2 teaspoons beef-flavored instant bouillon

salt and pepper to taste

Combine all ingredients and seal in Ziploc, vacuum seal bag, or 1-quart canning jar.

Rehydrate carrot slices in one cup boiling water for one hour. Drain.

In saucepan, add 1-quart boiling water to mix (along with rehydrated carrots, drained) and simmer until barley is tender. This takes approximately 40 to 50 minutes. Remove bay leaves. Season to taste with salt and pepper.

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

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Soup of Sauce (SOS) Mix Yield: Equal to 9 cans of cream soup**

Ingredients:

2 cups powdered non-fat dry milk

¾ cup cornstarch

¼ cup instant chicken bouillon (regular or low-sodium)

2 tablespoons dried onion flakes

2 teaspoons Italian seasoning (optional)

Combine all ingredients in a bowl or plastic bag mixing well.

Store in airtight container.

Equal to 1 can of cream soup.

To make soup:

* Combine 1/3 cup of dry mix with 1 ¼ cups of cold water. Whisk until well blended.
* Cook and stir on stove top or in microwave until thickened.
* Add thickened mixture to casseroles as you would a can of soup.

Note: May want to leave Italian seasoning out depending on use.

*Source: Utah State University Cooperative Extension*

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Cornmeal Master Mix Yield: 14 cups**

Ingredients:

|  |
| --- |
| 7 cups cornmeal  2 cups unsifted regular flour  4 tablespoons baking powder  1 1/3 cups nonfat dry milk  1 tablespoon salt  ¼ cup sugar  1 cup shortening |

Preparation:

* Combine all dry ingredients and stir carefully to blend.
* Add shortening and use a fork, two knives or pastry blender to blend the shortening into dry ingredients. The mixture should look like cornmeal.
* Label with date and store in covered container in a cool, dry place (or in refrigerator) for up to 8 weeks.

*Source: North Dakota State University Extension*

**Cornbread: Yield: 8 servings**

Ingredients:

2 cups Cornmeal Master Mix

2 eggs, beaten

1 cup water

Directions:

1. Preheat oven to 400 degrees.
2. Measure Cornbread Master Mix into bowl. Combine eggs and water in large measuring cup.
3. Pour ½ of water-egg mixture over cornmeal mix and stir to blend. Add remaining ½ cup of water-egg mixture and beat until smooth.
4. Pour into well-greased 8x8 inch pan or 10-inch iron skillet.
5. Bake at 400 degrees for 20 to 25 minutes.

**Variations:**

Add 1/3 cup of chopped onion and ½ cup shredded cheddar cheese to mixture.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Corn Muffins: Yield: 12 muffins**

|  |  |
| --- | --- |
| 2 cups Cornmeal Master Mix | 1 tablespoon sugar |
| 2 eggs beaten | 1 cup water |
| 1 tablespoon melted shortening or butter |  |

Directions:

1. Preheat oven to 400 degrees
2. Combine Cornmeal Master mix and sugar in bowl.
3. Combine eggs, water and shortening in separate bowl.
4. Pour half of the liquid into the mix; blend. Add remainder of liquid and beat.
5. Fill greased muffin tins 2/3 full and bake for 20 minutes.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

**Ingredients:**

3 cups all-purpose flour

3 tablespoons granulated sugar

1 ½ tablespoons baking powder

1 tablespoon dried parsley flakes

1 tablespoon dried sage

1 tablespoon dried rosemary

1 tablespoon dried thyme

1 ½ teaspoons salt

* Combine all dry ingredients in a medium bowl and gently whisk to combine.
* 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.
2. Butter a 9x5” loaf plan
3. In a medium bowl combine the bread mix with 12 ounces of warm beer and still 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

1/2 teaspoon dried marjoram

1/2 teaspoon garlic powder

1/4 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 1/2 cup of the mix (stir before measuring).
2. In a small saucepan, bring 3/4 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*](http://budget101.com)

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Herb Rice Yield: 1 recipe of seasoning**

Ingredients:

1 cup uncooked rice, white or brown

½ teaspoon marjoram leaves

2 beef bouillon cubes (or 2 teaspoons beef bouillon granules)

½ teaspoon thyme leaves

1 teaspoon dry green onion flakes

¼ teaspoon rosemary

¼ teaspoon salt (optional)

Combine all ingredients and store in airtight sealed container.

To cook rice: Yields: 4-6 servings

1. Combine 1 recipe of rice mix with 2 cups of cold water (3 cups of cold water for brown rice) and 1 tablespoon margarine.
2. Bring to a boil; reduce heat.
3. Cover tightly and simmer over low heat for 15-20 minutes (1 hour for brown rice) or until water is absorbed.

*Source: University of Alaska, Fairbanks, PUB FNH-00060*

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

2 cups uncooked rice

1 cup broken angel hair, vermicelli or thin spaghetti (1/2 inch pieces)

¼ cup dried parsley

6 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**

Melt 2 tablespoons of butter in a 12-inch skillet.

Add 1 cup of rice mix and stir. Sauté for about 1 minute or until pasta starts to turn golden brown.

Add 2 ¼ cups water and bring to a boil.

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.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**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.

**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  1 ½ 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

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

(Think Lipton Onion Soup mix) Approximately 20 tablespoons

Ingredients:

¾ cup dried minced onions

1/3 cup beef bouillon powder

1 tablespoon plus 1 teaspoon onion powder

¼ teaspoon celery seeds

¼ teaspoon granulated sugar

¼ teaspoon freshly ground pepper

1/8 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 1/2 cubes

1/3 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.

**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  1 ½ teaspoons garlic powder  1 ½ teaspoons onion powder  1 ½ teaspoons dried oregano  1 ½ 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

1/3 cup dried onion, minced

¼ cup dried chives

1/3 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

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

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Holy Trinity Powder**

4 tablespoons onion powder

4 tablespoons celery powder

4 tablespoons green pepper powder

1. Combine all ingredients and pulse in a spice grinder.
2. Store in airtight container.
3. Adjust the ratios to suit your taste.

**Mirepoix Powder**

4 tablespoons onion powder

2 tablespoons carrot powder

2 tablespoons celery powder

Combine and store in airtight container.

Or, if using pieces

2 cups dried onion pieces

¼ cup carrot pieces

1/4 cup dried celery pieces

Use 1 to 2 teaspoons in soups, stews, sauces, rice dishes, etc. This is concentrated so a little goes a long way.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Zesty Italian Dry Seasoning**

Ingredients:

1 tablespoon onion powder

1 tablespoon garlic salt

1 tablespoon salt

1 tablespoon dried oregano

1 teaspoon dried thyme

1 tablespoon parsley flakes

1 teaspoon pepper

¼ teaspoon celery seed

Combine all dry ingredients together.

To make dressing:

Mix 2 tablespoons of mixture with ½ cup red wine vinegar, 2/3 cup extra virgin olive oil and 2 tablespoons water. Shake until well mixed.

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Pudding Master Mix Yield: 10 cups of mix**

Ingredients:

½ cup all-purpose flour

2 2/3 cups sugar

1 1/3 cups cornstarch

6 cups nonfat dry milk

2 teaspoons salt (optional)

Mix well and store in an airtight container.

**Vanilla Pudding Yield: 6 – ½ cup servings**

Ingredients:

1 cup Pudding Master Mix, well packed

2 ½ cups water

¼ cup margarine

1 teaspoon vanilla

1. Combine Pudding Master Mix and water in a medium saucepan.
2. Cook, stirring constantly until mixture boils.
3. Add margarine and boil for 2 minutes.
4. Remove from heat and add vanilla extract.

**Chocolate Pudding**

1. Use Vanilla pudding recipe and add 4 tablespoons cocoa and 3 tablespoons sugar to the dry mix.
2. Cook as indicated above for vanilla pudding.

*Source: University of Alaska, Fairbanks, PUB FNH-00060*

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Cranberry-Oatmeal Cookie Mix Yield: 1quart 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:

Layer the ingredients into a clean quart-sized jar.

Cover jar tightly with a lid, decorate, if desired, and attach a copy of the recipe card.

To make the 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

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Oatmeal Cookies in a Jar Yield: Approx. 2 Quart Jars of mix**

Ingredients:

3 cups old fashioned rolled oats

1 cup chips/nuts/dried fruit (See variations/options)

½ cup sugar

1 cup brown sugar

2 cups all-purpose flour

1 teaspoon baking soda

½ teaspoon baking powder

½ teaspoon salt

Directions:

1. Combine baking soda, baking powder, salt and flour. Place in quart jar as bottom layer.
2. Layer the remaining ingredients putting the rolled oats on top.

This makes more than 1 jar so split the ingredients as above.

To make cookies:

* Preheat oven to 350 degrees
* Beat 1 cup butter, 2 eggs and 1 tablespoon vanilla. Add contents of one jar.
* Place by the spoonful onto a lightly greased cookie sheet and bake for 10-12 minutes.
* Cool on wire rack.

Add-in options:

**Cranberry/Orange Oatmeal Cookie Mix variation**

1 teaspoon cinnamon

¼ teaspoon nutmeg

Zest from 1 orange

½ cup dried cranberries

½ cup chopped walnuts

**Spiced Pecan Oatmeal Cookie Mix variation**

2 teaspoons cinnamon

1 teaspoon allspice

1 cup chopped pecans

It is the policy of the University of California (UC) and the UC Division of Agriculture & Natural Resources not to engage in discrimination against or harassment of any person in any of its programs or activities (Complete nondiscrimination policy statement can be found at <http://ucanr.edu/sites/anrstaff/files/215244.pdf>.) Inquiries regarding ANR’s nondiscrimination policies may be directed to John I. Sims, Affirmative Action Compliance Officer/Title IX Officer, University of California, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750- 1397.