



Extension Nutrition Programs

FSNE/EFNEP

Simple Mixes for Simple Gift Ideas

As the weather grows colder, our thoughts naturally turn to celebrations with family and friends. These "gifts" in a jar are simple mixes that you can make to share with the special people in your life. Need a gift for a teacher or co-worker? Here is your answer without having to break the bank! Directions to attach to each gift jar of dry mix follow each recipe. It can be used as a gift tag or you can copy the directions onto a recipe card or your favorite paper.

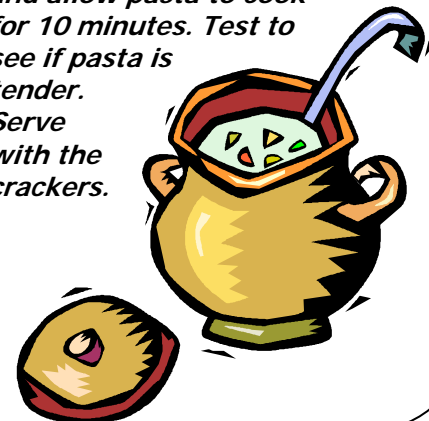
Simple Savory Soup to Share

(Yield: 4 gift jars)

- 2½ cups uncooked orzo pasta (or other small pasta)
 - 1 cup dried vegetable flakes
 - 2 heaping Tablespoons chicken bouillon granules
 - 1 heaping Tablespoon Italian seasoning
 - 2 cups small crackers (goldfish or oyster crackers)
 - 4 pint sized jars (16 ounces)
1. In a large bowl, mix together the pasta, vegetable flakes, bouillon and Italian seasoning.
 2. Evenly distribute mix into 4 clean and dry glass jars (pint size) with tight fitting lids.
 3. Evenly distribute the crackers into 4 small plastic bags, seal, and add to each jar.
 4. Tie or tape the mixing instructions on each jar.
- *Dried vegetable flakes can be found in the spice aisle at the store.

TO MAKE SIMPLE SAVORY SOUP:
(You will need one can of diced tomatoes and water to complete.)

1. Remove sealed bag of crackers from jar and set aside.
2. Bring 4 cups of water and one can of diced tomatoes to a boil in a large saucepan.
3. Carefully add the contents of jar into the boiling liquid.
4. Stir well and bring all ingredients to a boil again, then lower heat and allow pasta to cook for 10 minutes. Test to see if pasta is tender.
5. Serve with the crackers.



Cream of Potato Soup

(Yield: 4 gift jars)

4 cups potato buds or flakes
5 cups dry milk powder
1 cup dried onion flakes
1 cup dried vegetable flakes
¼ cup chicken bouillon granules
1 teaspoon black pepper
1 teaspoon dried dill (optional)
2 cups small crackers
4 quart sized jars (32 ounces)

1. In a large bowl, mix together all of the ingredients except crackers.
2. Evenly distribute mix into 4 clean and dry glass jars with tight fitting lids.
3. Evenly distribute the crackers into 4 small plastic bags, seal, and add to each jar.
4. Tie or tape the mixing instructions on each jar.



TO MAKE CREAM OF POTATO SOUP:

1. *Remove the bag of crackers from jar and set aside.*
2. *Place 4 cups of water in a large saucepan. **
3. *Add the contents of jar into the water and cook over medium heat, about 10 minutes.*
4. *Serve with the crackers.*


** If you prefer a lighter soup, simply add more milk or water until the soup is the consistency you like.*

Chai Tea

(Yield: 4 gift jars)

1 cup non-fat dry milk powder
1 cup powdered non-dairy creamer
1 cup French vanilla non-dairy creamer
2½ cups sugar
1½ cups unsweetened instant tea
2 teaspoons ground ginger
2 teaspoons ground cinnamon
1 teaspoon nutmeg
1 teaspoon allspice
1 teaspoon ground cloves (optional)
4 pint jars (16 ounces)

1. In a large bowl, combine all ingredients.
2. Put one cup at a time in a blender to grind all ingredients to a fine powder. (If a blender is not available, this step can be omitted).
3. Evenly distribute mix into 4 clean and dry glass jars with tight fitting lids and tie or tape the mixing instructions on each jar.



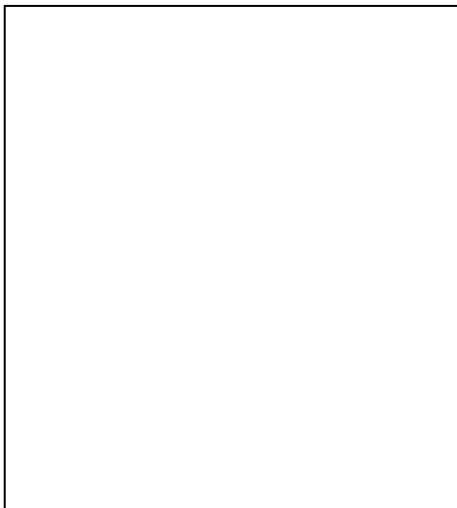
TO MIX CHAI TEA: Place 2 Tablespoons mix in a mug and fill with 1 cup of hot water. Stir until mix is dissolved.

** For a creamier drink, mix with 1 cup of hot milk.*

Holiday Cinnamon Swirl Bread

(Yield: 3 gift jars
that make one loaf each)

- 1 package yellow cake mix
 - 2 packages rapid-rise yeast
 - 3 cups all-purpose flour
 - 1 teaspoon salt
 - 3 pint sized jars (16 ounces)
 - $\frac{3}{4}$ cup sugar
 - 2 teaspoons cinnamon
1. In a large bowl, combine the cake mix, yeast, flour and salt.
 2. Evenly distribute mix into 3 clean and dry glass jars with tight fitting lids.
 3. In a small bowl, mix together $\frac{3}{4}$ cup of sugar and 2 teaspoons of cinnamon. Evenly distribute into 3 small plastic bags and place in each jar.
 4. Tie or tape the mixing instruction on each jar.



TO MAKE HOLIDAY CINNAMON BREAD:

1. *Remove cinnamon-sugar bag set aside.*
2. *In a large bowl, combine bread mix with 1 cup of very warm water.*
3. *Using a hand mixer, mix for 5 minutes on medium speed or stir until well combined.*
4. *Stir in approximately one more cup of flour and knead until the dough is smooth. If the dough is too sticky, gradually add more flour while kneading.*
5. *Return dough to the bowl, cover with plastic wrap and let the dough rise in a warm place for 45 minutes.*
6. *Punch down dough and stretch into a rectangle shape, about 8" by 12".*
7. *Sprinkle the dough with the cinnamon-sugar from the bag and roll the dough. Place the dough seam side down in a greased loaf pan.*
8. *Preheat the oven to 350 degrees. While the oven is heating, allow the bread to rise about 20 minutes.*
9. *Bake in the preheated oven for 35-40 minutes or until top is golden brown.*



Brownies

(Yield: 4 gift jars)

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons salt
- 1½ cups cocoa
- 4 cups sugar
- 1 cup chopped nuts, optional
- 4 pint sized jars (16 ounces)

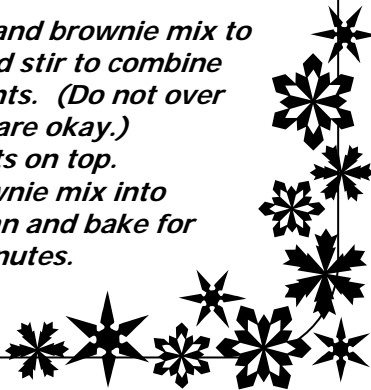
1. Divide nuts evenly into 4 small plastic bags, seal, and set each bag aside.
2. In a large bowl, stir the remaining ingredients together.
3. Evenly distribute mix into 4 clean and dry glass jars with tight fitting lids and tie or tape a bag of nuts and mixing instructions on each jar.

TO MAKE BROWNIES:

(You will need 2 eggs and 3 Tablespoons of vegetable oil to complete.)

1. *Preheat oven to 350 degrees and lightly grease the bottom of an 8-inch square pan.*
2. *In a large bowl, beat the eggs well.*
3. *Add the oil and brownie mix to the eggs and stir to combine all ingredients. (Do not over mix, lumps are okay.)*
4. *Sprinkle nuts on top.*
5. *Scrape brownie mix into prepared pan and bake for 20 to 25 minutes.*

Serves 9



Mexican Cocoa

(Yield: 4 gift jars)

- 1½ cups sugar
- 4½ cups dry milk powder
- 1 cup cocoa
- ¼ teaspoon cinnamon
- ½ teaspoon baking soda
- ½ cup instant coffee granules
- 4 pint sized jars (16 ounces)

1. Using a large plastic bag or bowl, shake or stir all ingredients until thoroughly combined.
2. Evenly distribute mix into 4 clean and dry glass jars with tight fitting lids and tie or tape the mixing instructions on each jar.

TO MIX MEXICAN COCOA:

Place 3 Tablespoons mix in a mug and fill with 1 cup of hot water. Stir until mix is dissolved.



The U.S. Department of Agriculture (USDA), Montana State University and the Montana State University Extension Service prohibit discrimination in all of their programs and activities on the basis of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or family status. Issued in furtherance of cooperative extension work in agriculture and home economics, acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture, LeRoy Luft, Interim Vice Provost and Director, Extension Service, Montana State University, Bozeman, MT 59717.

To request disability accommodation or to inform us of special needs, please contact 406-869-3544.