



Simple Mixes for Simple Gift Ideas

As the weather grows colder, our thoughts 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.



Cream of Potato Soup

Yield: 4 gift jars

- 4 cups potato flakes
- 5 cups dry milk powder
- 2 cups dried onions, minced or flakes
- ¼ cup chicken bouillon granules
- 1 teaspoon black pepper
- 1 teaspoon dried dill (optional)
- 2 cups small crackers
- 4- quart sized glass jars (32 ounces)
- 4 small plastic bags

1. In a large bowl, mix together all ingredients except the crackers.
2. Evenly distribute the mix into 4 clean, dry glass jars.
3. Pour ½ cups crackers into each bag. Seal or fold over tops of bags; add to each jar. Cover jar with tight fitting lid.
4. Tie or tape “How To” instructions on each jar.

Corn Chip Chili Mix

Yield: 1 gift jar

- 2 Tablespoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano leaves
- ½ teaspoon garlic powder
- 2 Tablespoons dried parsley OR cilantro (optional)
- ¼ cup dried onions, minced or flakes
- 1½ cups dry beans (such as black, pinto, garbanzo, or kidney)
- 1- to 2- ounce package of corn chips, unopened
- 1- quart sized glass jar (32 ounces)

1. Layer the ingredients in the order listed in clean, dry glass jar.
2. Add corn chip package to jar. Cover jar with tight fitting lid.
3. Tie or tape “How To” instructions to jar.

Recipe courtesy of Iowa State University Extension 2009 Calendar



Brownies

Yield: 4 gift jars

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

1. In a large bowl, mix together all ingredients except the nuts.
2. Evenly distribute the mix into 4 clean, dry glass jars.
3. Put ¼ cup nuts into each bag (optional). Seal or fold over tops of bags; add to each jar. Cover jar with tight fitting lid.
4. Tie or tape “How To” instructions on each jar.

Mexican Cocoa

Yield: 4 gift jars

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

1. In a large bowl, mix together all ingredients.
2. Evenly distribute the mix into 4 clean, dry glass jars. Cover jar with tight-fitting lid.
3. Tie or tape “How To” instructions on each jar.



Give a gift without breaking the bank

- Reuse jars instead of throwing them in the trash - wash repeatedly to get rid of odors and remove labels.
- Use leftover ribbons, cards, wrapping paper, etc to make your gift look great!
- Let your kids get involved - have them color the tags to make your gift even more special.
- If you use canning lids (where band and lid are separate), cut fabric scraps to fit between the lid and the band for a nice finish.

Contact Us

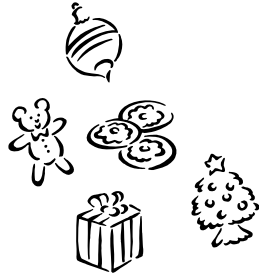
Visit www.msuextension.org/nep
for more information.

Cream of Potato Soup

You will need:

Contents of jar
4 cups water

1. Remove crackers; set aside.
2. In a large pan, combine water and remaining contents of jar.
3. Cook over medium heat for 10 minutes. If soup is too thick, add more water or milk until soup is consistency you like.
4. Serve with crackers.

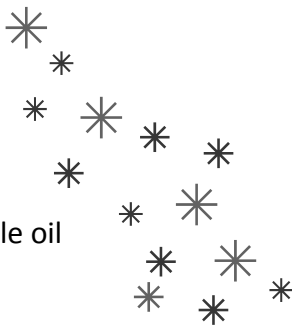


Brownies

You will need:

Contents of jar
2 eggs
3 Tablespoons vegetable oil

1. Preheat oven to 350°F.
2. Lightly grease an 8x8 inch pan.
3. Remove nuts; set aside.
4. In a large bowl, beat the eggs well. Add oil and remaining contents of jar.
5. Stir to combine. Do not overmix, lumps are okay. If too thick, add small amount of water.
6. Sprinkle nuts on top (optional).
7. Pour brownie mix into pan. Bake for 20 to 25 minutes.

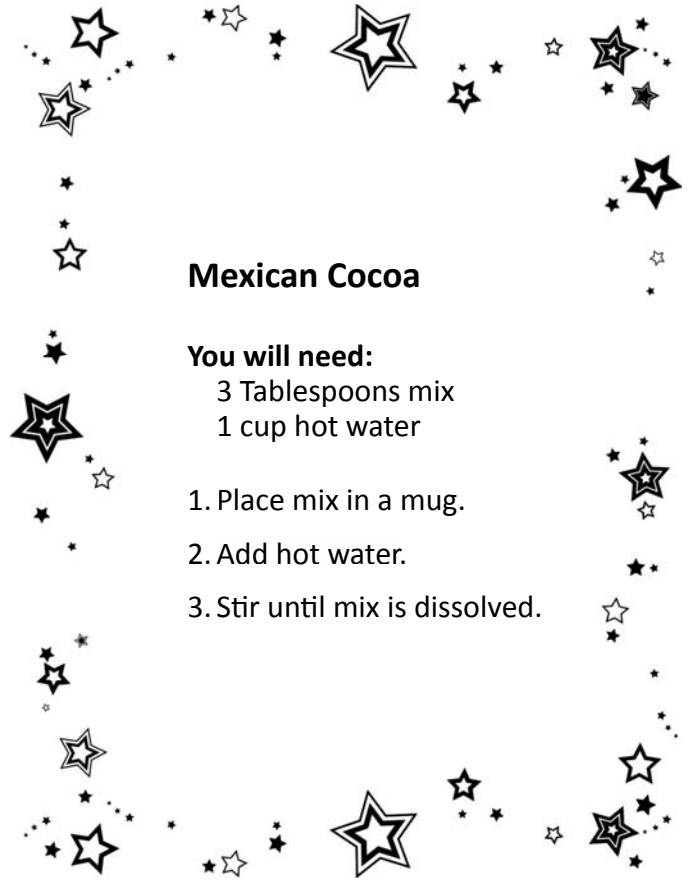


Mexican Cocoa

You will need:

3 Tablespoons mix
1 cup hot water

1. Place mix in a mug.
2. Add hot water.
3. Stir until mix is dissolved.



Corn Chip Chili

You will need:

Contents of jar
6 cups water
1- 15 ounce can diced tomatoes

1. Remove corn chips; set aside.
2. In a large pan, combine water and remaining contents of jar. Heat to boiling.
3. Reduce heat. Cover and simmer about 2 hours or until beans are soft; stirring occasionally.
4. Stir in tomatoes (undrained); return to simmer.
5. Serve in bowls with corn chips atop each.

