

Cheesy Potato Soup Mix in a Pint Jar

Ingredients for Jar

- 1 cup powdered coffee creamer
- 1/4 cup imitation bacon bits

Seasonings: Mix in small bowl.

- 1 (1.5 oz.) packet Knorr® Four Cheese Sauce Mix
- 1 Tb. dried parsley flakes
- 1 tsp. salt free seasoning blend (Mrs. Dash®, Spike® or a similar blend)
- 1/2 tsp. dried minced onion
- 1/4 tsp. pepper
- 1 cup Hungry Jack® potato flakes

Size of Jar: Pint

Place ingredients in jar in this order:

1. Place creamer in jar first. Push down firmly.
2. Add bacon bits next. Spread them out evenly and push down firmly.
3. Add seasonings mixture next. (These are added loose, not in a baggie.) Press in place firmly.
4. Add potato flakes in two portions. Push each portion in very firmly to make it all fit.
5. Put lid on jar.
6. Decorate jar (see pg. 5)
7. Attach recipe on pg. 27 to the jar.

Note: This soup is also good with a (5 oz.) can of ham. Follow directions on pg. 7 for attaching can to top of jar and decorating jar.

If you include the can of ham change instruction #2 on page 27 to say "Add 3 cups boiling water. Mix well with a whisk. While the soup is standing 5 minutes, heat ham in microwave. Add heated ham to soup. Mix well. Serve immediately."

Recipe continued on pg. 27.

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This recipe continued from pg. 26.

Cheesy Potato Soup

1. Empty jar of soup mix into a medium pan. Blend dry ingredients together with a whisk.
 2. Add 3 cups boiling water. Mix well with a whisk. Let stand 5 minutes.
- Makes 3 to 4 cups soup.

Extra Little Giftie

Salad Sprinkle

1. Fill a spice bottle or baby food jar (or something else that holds 1/3 to 1/2 cup) with croutons. (Buy a box of croutons in the salad dressing section of the store or make your own. There is a recipe in this book on pg. 29.)
2. Mix the following seasonings in a small bowl:
 - 1 Tb. imitation bacon bits
 - 1 Tb. Parmesan cheese (green can)
 - 1 Tb. dried parsley flakes
 - 1 tsp. salt free herb seasoning (Mrs. Dash® or Spike® or a similar blend)
 - 1/4 tsp. pepper
 - 1/4 tsp. garlic powder
3. Fill jar with this mixture. Shake jar to settle the seasonings all around the croutons. You may need slightly less or slightly more of the seasonings depending on the size of the jar you use.
4. Attach a recipe card with these instructions:
"Salad Sprinkle. Sprinkle contents of this jar over a large tossed green salad."

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Navy Bean and Ham Soup Mix in a Pint Jar

Ingredients for Jar

- 2 cups dried navy beans
- 1 (5 oz.) can ham

Seasonings: Mix and place in a thin zipper sandwich bag.

- 1/2 of a (0.87 oz.) packet pork gravy mix
(save other half for another jar of soup mix)
- 1/2 of a (1.4 oz) box Knorr® Vegetable Soup Mix
(save other half for another jar of soup mix)
- 1/4 cup imitation bacon bits
- 1 Tb. brown sugar
- 1 tsp. dried oregano
- 1 tsp. dried basil
- 1/2 tsp. nutmeg
- 1/4 tsp. pepper

Size of Jar: Pint

Place ingredients in jar in this order:

1. Place seasoning packet in jar first. Gently flatten bag so it is visible from all sides of jar.
2. Fill jar with beans. Place lid on jar.
3. Attach can of ham to top of jar (see pg. 7).
4. Decorate jar (see pg. 5).
5. Attach recipe below to the jar.

Navy Bean and Ham Soup

1. Rinse beans. Place beans in large microsafe dish. Cover with water 1" to 2" over top of beans. Cover dish loosely with plastic wrap. Microwave on high 15 minutes, rotating after 7 minutes. Drain and rinse beans.

2. Place beans, ham, and seasonings from packet in medium pan. Add 6 cups water. Bring to a boil. Lower heat, cover and simmer 1 1/2 hours. Stir occasionally.

Makes 5 cups soup.

Chicken Noodle Soup Mix in a Pint Jar

Ingredients for Jar

Seasonings: Mix in a small bowl.

- 1 Tb. dried minced onion
- 1 Tb. chicken bouillon granules (sold in soup section)
- 1 tsp. celery powder
- 1/2 tsp. pepper
- 2 cups wide egg noodles
- 1 (5 oz.) can chicken to attach to jar.

Size of Jar: Pint

Place ingredients in jar in this order:

1. Place seasonings in jar first. Seasonings are placed in jar loose. Press seasonings down firmly.
2. Fill jar with noodles.
3. Put lid on jar.
4. Attach can of chicken to top of jar (see pg. 7).
5. Attach recipe below to jar.

Chicken Noodle Soup

1. Bring 5 cups of water to a boil in a medium pan.
2. Add soup mix and chicken. Break up chicken meat well with a fork.
3. Bring to a boil, lower heat and simmer uncovered 12 - 15 minutes or until noodles are tender.

Makes 4 to 5 cups soup.