PRACTICAL WAYS TO CREATE MEANING

Make a Mix Recipes Create Eco-Friendly Gifts

These recipes will help you create fun gifts of experience and sharing. Use your own creativity to gear them to any holiday you want.

**Oatmeal Cinnamon Pancake Mix ($2/jar)**

2 C. quick oats  
½ C. brown sugar  
1 C. all-purpose flour  
1 C. whole wheat flour  
1 T. plus 1 ½ tsp. baking powder  
½ C. instant dry milk  
2 ½ tsp. salt  
1 T. cinnamon  
¾ tsp. cream of tartar

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the cooking directions. For an out of the ordinary gift, try placing the mix in a mixing bowl along with kitchen utensils, cookbooks, recipe cards, towels, and pot holders.

**Raspberry Tea Mix--$5/jar**

2 large boxes raspberry gelatin  
1 ¼ C. sugar  
2 tsp. ginger  
1 ¼ C. unsweetened instant tea

In a large bowl, combine the above ingredients and stir until the mixture is well blended. Place mix in a wide-mouth 1-quart canning jar. Attach a gift tag with the mixing directions. For extraordinary gift, try placing the mix in a basket with a couple of mugs, stir sticks, and measuring scoop.

**Cappuccino Mix--$5/jar**

1 ¼ C. powdered coffee creamer  
1 ¼ C. powdered chocolate flavored drink mix  
1 C. plus 2 T. instant coffee granules  
2/3 C. sugar  
½ tsp. plus 1/8 tsp. ground cinnamon  
¼ tsp. plus 1/8 tsp. ground nutmeg
In a large bowl, combine the above ingredients and stir until the mixture is well blended. Place mix in a wide-mouth 1-quart canning jar. Attach a gift tag with the cooking directions. To make a gift in a jar fancier, decorate it with a doily and ribbon.

**Skillet Lasagna Mix--$2.50/jar**

- ¼ C. plus 2 T. instant dry milk
- 2 T. plus 2 tsp. cornstarch
- 2 tsp. chicken or beef bouillon granules
- ¼ tsp. dried basil
- ¼ tsp. dried thyme
- ¼ tsp. pepper
- 1 tsp. dried parsley flakes
- ½ tsp. garlic powder
- ¼ C. dried minced onion
- ¼ C. Parmesan cheese
- 3 C. egg noodles

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the cooking directions.

**Beef & Noodle Quick Dinner Mix--$2.50/jar**

- 1 c. dry non-fat milk
- 1 T. onion powder
- 1 T. garlic powder
- 1 t. black pepper
- 1 t. salt
- 1/4 t. basil
- 1/4 t. oregano
- 1 t. paprika
- 1/8 t. cayenne
- 4 T. brown gravy mix
- 1/4 t. ground celery seed
- 2 T. cornstarch

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the cooking directions.
**Cooking Instructions**

**Oatmeal Cinnamon Pancake Mix**
1 jar Oatmeal Cinnamon Pancake Mix  
2 eggs  
1/3 c. vegetable oil  
1 c. water  
Directions:  
Beat 2 eggs in a large bowl. Gradually beat in 1/3 c. vegetable oil. Alternately add 2 c. Pancake Mix and 1 c. water to mixture. Blend well. Preheat and oil griddle. Pour ½ c. batter per pancake onto griddle. Cook until bubbles form around edges, then flip.  
Yield: about 10 pancakes.

**Raspberry Tea Mix**
To make a cup of tea: 1 cup of water and 2-3 T. of Raspberry Tea Mix.

**Cappuccino Mix**
Mix 2 T. of mix in 1 c. of hot water.  
Stir and enjoy!

**Skillet Lasagna Dinner Cooking Instructions**
1 jar Skillet Lasagna Mix  
1 # ground beef  
2 c. water  
1 16 oz. can tomato sauce  
2 c. mozzarella cheese grated  
Directions:  
In a skillet, brown ground beef and crumble. Drain off fat. Add Skillet Lasagna Mix, water, tomato sauce. Bring to a boil. Reduce heat and simmer for 10 minutes, stirring until thickened. Top with mozzarella cheese for 5 minutes or until melted. Serve.

**Beef Noodle Dinner**
1- 12 oz. pkg. of egg noodles  
1- 1/2 lb. of lean ground beef  
7-1/2 T. of Beef Noodle Seasoning Mix  
1 can mushroom stems and pieces, drained  
6 1/2 c. water  
Brown hamburger & drain. Add mushrooms & hot water. Stir in the seasoning mix. Add the noodles and bring to a boil. Reduce heat to simmer, cover, cook 15-17 minutes. Remove lid and let gently simmer until sauce has thickened, stirring occasionally.