







<p>Spaghetti Seasoning Mix</p> <p>1 Tbsp dried minced onion 1 Tbsp dried parsley flakes 1 Tbsp cornstarch 2 tsp dried green pepper flakes 1-1/2 tsp salt 1/4 tsp dried minced garlic 1 tsp sugar 3/4 tsp Italian seasoning Combine all ingredients until mixed. Store in a cool, dry place. Use within 6 months</p> <p>Spaghetti Sauce-- 1 lb ground beef, 1 14 oz can of tomato sauce, 1 6 oz tomato paste, 2-3/4 cups water, 1 package spaghetti seasoning mix. Brown ground beef in large skillet, drain fat. Add tomato sauce, tomato paste and water. Stir in seasoning mix. Reduce heat and simmer for 30 minutes, stirring occasionally. 4-6 servings</p> 	<p>Bisquick Copycat Mix</p> <p>4 cups flour 2 Tbsp baking powder 1-1/2 tsp salt 2 tsp sugar 1/2 cup shortening</p>  <p>Mix dry ingredients until well mixed. Add shortening, and cut in with two forks or a pastry cutter, until it makes fine crumbs, like course sand. Transfer to an airtight container. 3-4 months shelf life.</p> <p>Pancakes--2 cups mix 1 cup milk 2 eggs 1 tps vanilla, optional Mix together. Cook on hot greased pan until fluffy. Flip and cook until done. Biscuits 2-1/4 cups mix 2/3 cup milk Combine mix and milk. It will be soft and sticky. Drop the dough in spoonfuls into an Baking sheet. Bake at 450 degrees For 8-10 minutes until golden brown.</p>	<p>Taco Seasoning Mix</p> <p>2 tsp dried minced onion 3/4 tsp salt 3 Tbsp chili powder 1 Tbsp cornstarch 1 Tbsp paprika 1 Tbsp dried minced garlic 2 tsp dried oregano 1 Tbsp ground cumin 1 tsp red pepper flakes 1/2 tsp pepper (For less spicy, reduce red pepper) Stores for 4 months</p> <p>Taco Filling-- 1-1/2 lb. ground beef 1/2 cup water 2 Tbsp taco seasoning mix Brown ground beef in large skillet. Drain fat. Add water and Taco Seasoning mix. Reduce heat and simmer 10 minutes, Stirring occasionally. Makes 8-10 tacos</p> 
<p>Sloppy Joe Seasoning Mix</p> <p>1 Tbsp dried minced onion 1 teaspoon dried green pepper flakes 1 tsp salt 1 tsp cornstarch 1/2 tsp dried minced garlic 1/4 tsp dry mustard 1/4 tsp chili powder Combine and store in a cool, dry place for up to 6 months.</p>  <p>Sloppy Joes--1 lb. Ground beef, 1 pkg Sloppy Joe Mix 1/2 cup water 1 8oz can tomato sauce Brown ground beef in large skillet. Drain fat. Add Sloppy Joe Mix, water and tomato sauce. Bring to a boil, reduce heat, and simmer for 10 minutes, stirring occasionally. Serve over Toasted hamburger buns. Makes 6 servings.</p>	<p>Homemade Rice A Roni Mix</p> <p>1/4 cup broken spaghetti noodles (About 1/2 inch long) 3/4 cup white rice 1 tbsp minced dried onion 1/2 tsp garlic powder 1 tbsp chicken boullion Put spices into tiny bag, add To jar. Add spaghetti and rice. Seal.</p> <p>Directions--Melt 2 Tbsp butter in pan. Cook until light brown. Add 2-1/2 cups water, and seasonings, Bring to a boil. Cover and reduce heat, simmer for 20 minutes until water is Absorbed. Serves 4</p> 	<p>Baking Powder</p> <p><i>Don't store baking powder long term.</i></p> <p>Store cream of tartar, cornstarch and baking soda. Mix 1 part baking soda, 1 part cornstarch and 2 parts cream of tartar to make baking powder.</p> 

Brown Sugar

1 cup white sugar

1 tbsp molasses

Mix molasses into sugar with a fork, until fully incorporated and fluffy. Store in an airtight container. For dark brown sugar, use 2 Tbsp per cup of sugar desired.



Brownie Mix

6 cups flour

6 cups flour

4 tsp baking powder

3 tsp salt

8 cups sugar

1 8oz can cocoa, unsweetened

Blend all the ingredients together, store in an airtight container, use within 10-12 weeks



Brownie Recipe--1/4 cup hot water 1/4 cup melted butter 2 eggs, beaten 1 teaspoon vanilla 2-1/4 cup Brownie Mix 1/2 cup chopped nuts, optional
Instructions Preheat oven to 350. Grease and flour and 8X8 square pan. Combine melted butter, hot water, eggs, vanilla, nuts, and brownie mix in a bowl. Bake 30-35 minutes, until edges separate from pan. Cut when cool.

Corn Bread

4 cups flour

4 cups yellow cornmeal

2 cups instant dry milk

2/3 cups sugar

4 Tbsp baking powder

1 Tbsp salt

1 tbsp baking soda

In large bowl, whisk until evenly distributed, pour into airtight container. Store in a cool, dry place, use within 10-12 weeks.



Corn Bread Instructions--1 egg, beaten, 1/2 cup water, 2Tbsp melted butter, 1-1/4 cups Corn Bread Mix. Preheat oven to 425 degrees. Butter a 5X3 loaf pan. Beat Together egg, water and melted butter. Stir in Corn Bread Mix until moistened. Batter will be lumpy. Pour into prepared pan. Bake 20-25 minutes. 1 loaf

Copypat Johnny's Garlic Parmesan Seasoning

1 cup powdered Parmesan cheese

4 tsp salt

6 Tbsp garlic powder

4 tsp dried oregano

4 tsp dried basil

4 tsp dried marjoram

4 tsp dried parsley

Combine ingredients in a bowl. Mix with a whisk and break up any clumps of Parmesan cheese. Transfer to a jar or container for storage. Store in the fridge to make it last up to several months.

To make garlic bread, combine 1 1/2 Tbsp of seasoning mix with 1/2 cup of softened butter. Also great to use on pasta, pizza, potatoes, sauteed vegetables!



Copypat Johnny's Seasoning Salt

1 cup salt

4 Tbsp sugar

8 tsp smoked paprika

4 tsp garlic powder

2 tsp garlic salt

8 tsp onion powder

2 tsp pepper

Mix all ingredients together ensuring there are no clumps. Store in canning jar or other airtight container.

Sprinkle on French fries, add to white bechamel sauce, rub on steaks, etc.



Russian or Spiced Tea

1 jar Tang (usually just over a pound)

1 1/2 cups sugar

1 tsp ground cloves

1 tsp ground cinnamon

1/2 tsp ground nutmeg

*Optional-- 1/2 cup instant lemonade powder



Mix everything together and store in an airtight container. You can add cinnamon red hot candies to the mix for a fun and colourful flavour boost! Bonus points if you use heart shaped red hot candies!

Use 2-4 Tbsp mix and add to hot water. Great for sore throats!