

Taco Seasoning

Ingredients:

2 Tbsp chili powder	1 tsp paprika
1/2 tsp garlic powder	1 Tbsp ground cumin
1/2 tsp onion powder	2 1/2 tsp salt
1/2 tsp red pepper flakes	2 tsp pepper
1/2 tsp dried oregano	

Use approximately 2 tablespoons of taco seasoning mix for each pound of ground meat (or to taste). Add a little water if you like a more "saucy" taco mix.



Onion Soup Mix

Ingredients:

3/4 cup dried minced onion	1/4 tsp sugar
1/3 cup beef bouillon granules	1/4 tsp celery seed
1/4 cup onion powder	

To make onion dip, stir 4 tablespoons of onion soup mix into 16 oz of sour cream.

To make roasted red potatoes, simply quarter some red potatoes and season them well with the onion soup mix. Bake until crispy on the outside and tender on the inside.



Ranch Seasoning

Ingredients:

2 Tbsp dried parsley	1 tsp onion powder
1 tsp dried dill	1/2 tsp dried basil
1 tsp garlic powder	1/2 tsp pepper

To make ranch dressing, whisk together 1/3 cup of mayonnaise, 1/4 cup of milk, and 1 tablespoon of the ranch mix. (Use more or less of each ingredient to get the flavor and consistency you want.) Season with salt, to taste.



Chili Seasoning

Ingredients:

4 Tbsp chili powder	2 tsp onion powder
4 tsp ground cumin	4 tsp salt
1 tsp cayenne pepper	1 tsp pepper
1 tsp garlic powder	

Add 2 tablespoons of chili seasoning to one pot of chili. If you don't have a favorite chili recipe, try browning 1 onion and 1 lb. ground beef. Then add 2 cans of beans, 2 cans of diced tomatoes, and the 2 tablespoons of chili seasoning. Simmer for at least 10 minutes, and serve warm.



Sloppy Joe Mix

Ingredients:

3/4 cup brown sugar	4 tsp garlic powder
4 Tbsp minced onion	4 tsp salt
4 Tbsp paprika	4 tsp pepper
4 tsp ground cumin	

To make Sloppy Joes, start by browning 1 lb. of ground beef. Stir in a can of tomato sauce, 1/2 can of water, 1 tablespoon of mustard, and 2.5 tablespoons of apple cider vinegar. Add 1/2 cup of the Sloppy Joe spice mix and simmer 10 minutes. Serve warm on hamburger buns.



Country Gravy Mix

Ingredients:

1 cup all-purpose flour	1 tsp dried sage
2 tsp garlic salt	1/4 tsp dried rosemary
1 tsp paprika	1 Tbsp chicken bouillon granules
1 tsp pepper	1/2 tsp salt

To make country gravy, melt 2 tablespoons of butter in a saucepan over medium heat. Add 2 tablespoons of the country gravy mix to the pan, and whisk constantly until the mixture forms a ball (about 1 minute). Add 2 cups of milk and bring to a boil, whisking constantly. Reduce heat and simmer for 3-4 minutes, or until thickened.



Brown Gravy Mix

Ingredients:

2 cups flour	3 Tbsp garlic powder
1/2 cup beef bouillon granules	2 tsp pepper
3 Tbsp onion powder	1 Tbsp dried parsley

To make brown gravy, whisk 3 tablespoons of the gravy mix into 1 cup of cold water. Place on your stovetop over medium heat until thickened, and serve.



S.O.S. Mix

Ingredients:

2 cups powdered non-fat milk	1/2 tsp dried basil
3/4 cup cornstarch	1/2 tsp dried oregano
1/4 cup chicken bouillon granules	1/2 tsp dried marjoram
2 Tbsp minced onion	1/2 tsp dried thyme

Combine 1/3 cup of the S.O.S. Mix with 1 1/4 cups of water. Whisk thoroughly. Heat on your stovetop over medium heat until thickened.



Italian Dressing Mix

Ingredients:

1 1/2 tsp garlic powder	2 Tbsp salt
1 Tbsp onion powder	1 tsp pepper
2 Tbsp dried oregano	1 tsp dried basil
1 Tbsp dried parsley	1/4 tsp dried thyme
1 Tbsp sugar	1/2 tsp celery flakes

To make Italian salad dressing, add 2 tablespoons of the Italian dressing mix to 1/4 cup of vinegar, 2 tablespoons of water, and 1/2 - 2/3 cup of olive oil.



Au Jus Mix

Ingredients:

4 Tbsp beef bouillon granules	1/4 tsp pepper
4 tsp onion powder	1/4 tsp garlic powder
2 tsp dried parsley	4 Tbsp cornstarch

To prepare the au jus, mix 4 1/2 teaspoons of the au jus mix with 2 cups of water. Heat in a medium-sized saucepan for about 15 minutes, or until heated and slightly thickened.

