**Taco Seasoning**

Ingredients:

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

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.

**Ranch Seasoning**

Ingredients:

- 2 Tbsp dried parsley
- 1 tsp dried dill
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp dried basil
- 1/2 tsp salt
- 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.

**Onion Soup Mix**

Ingredients:

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

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.

**Chili Seasoning**

Ingredients:

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

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 Tbsp minced onion
- 4 Tbsp paprika
- 4 tsp ground cumin
- 4 tsp garlic powder
- 1/2 cup brown sugar
- 4 tsp garlic powder
- 1/2 cup of the Sloppy Joe spice mix

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
- 2 tsp garlic salt
- 1 tsp paprika
- 1 tsp pepper
- 1 tsp ground cumin
- 1 tsp dried sage
- 1/4 tsp dried rosemary
- 1 Tbsp chicken bouillon granules
- 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
- 1/2 cup beef bouillon granules
- 3 Tbsp onion powder
- 3 Tbsp garlic powder
- 2 tsp pepper
- 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
- 1/4 cup cornstarch
- 2 Tbsp minced onion
- 1/2 tsp dried basil
- 1/2 tsp dried oregano
- 1/2 tsp dried marjoram
- 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
- 1 Tbsp onion powder
- 2 Tbsp dried oregano
- 1 Tbsp dried parsley
- 1 Tbsp sugar

2 Tbsp salt
1 tsp pepper
1 tsp dried basil
1/4 tsp dried thyme
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
- 4 tsp onion powder
- 2 tsp dried parsley

1/4 tsp pepper
1/4 tsp garlic powder
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.