



# Home on the Range

## Jar It For Gift Giving

A few years ago, delicious recipes to create cookie mixes in the jar provided unique gift items. Since then, the idea has expanded to include "jarring" mixes for soups, casseroles, beverages, and much more.

Enjoy these recipes from our readers and those on page B2. You're sure to find plenty of ideas to satisfy your gift giving needs.

### CHEESY HAM AND POTATO CASSEROLE MIX

2 cups powdered coffee creamer  
 1/2 cup imitation bacon bits  
 2 (1.5 oz) packages Knorr Four Cheese Sauce Mix  
 2 tablespoons dried parsley  
 1 teaspoon salt-free seasoning  
 1 teaspoon dried minced onion  
 1/2 teaspoon black pepper  
 2 cups potato flakes

Layer ingredients in order given in a wide-mouth quart jar. Pack each layer in place before adding the next one.

Attach card with these directions:

1 jar cheesy ham and potato mix  
 4-5 cups boiling water  
 1/4 cup diced ham

Place mix in large casserole dish. Add boiling water. Mix well and let stand 5 minutes. Heat ham in microwave and stir in.

*Contributor writes that books featuring jar mixes can be purchased from Ag Products, 507 Industrial St., Waverly, IA 50677.*

Nancy Kramer  
Lebanon

### CHILI TOMATO MACARONI MIX

1/2 cup plus 2 tablespoons instant dry milk  
 1/4 cup cornstarch  
 1 tablespoon plus 1 teaspoon chicken or beef bouillon  
 2 teaspoons dried minced onion  
 1/4 teaspoon dried basil  
 1/4 teaspoon dried thyme  
 1/2 teaspoon black pepper  
 2 teaspoons parsley flakes  
 1 teaspoon garlic powder  
 2 tablespoons chili powder  
 3 cups elbow macaroni

Layer in order given into quart jar. Pack each layer before adding the next ingredients.

Attach card with these instructions:

1 jar chili tomato macaroni mix  
 1 1/2 pounds ground beef  
 3 (15-ounce cans) chopped tomatoes  
 2 cups water

Brown ground beef in skillet in small amount of oil. Drain off

fat. Add contents of jar, tomatoes, and water. Simmer covered, for 20 minutes or until macaroni is tender, stirring often.

Nancy Kramer  
Lebanon

### CRANBERRY PECAN CRUNCH COOKIE MIX

3/4 cup dried cranberries  
 1/2 cup toasted pecans  
 1/2 cup dark brown sugar  
 1 cup Bisquick  
 1/2 cup light brown sugar  
 1 cup Bisquick

Layer ingredients in order given into a widemouth quart jar. Pack each layer in place before adding the next layer. (The Bisquick listed twice is correct.)

Attach gift card with these directions:

1 jar cranberry pecan cookie mix  
 1/2 cup softened butter, melted  
 1 egg  
 1 teaspoon vanilla

Preheat oven to 375 degrees. In medium bowl, cream butter, egg, and vanilla. Add cookie mix, and stir until blended. Shape into one-inch balls. Place on greased baking sheet. Bake 10-12 minutes or until light golden brown. Transfer to racks to cool.

To toast pecans, place in single layer on a baking sheet. Bake at 350 degrees for 10 minutes or until golden brown.

Nancy Kramer  
Lebanon

### APPLE CINNAMON PANCAKE MIX

3 cups all-purpose flour  
 4 teaspoons cinnamon  
 2 1/4 tablespoons sugar  
 1 1/4 teaspoons baking powder  
 1/4 cup diced, dried apple pieces

Mix all ingredients well. Place in wide-mouth quart jar.

Attach gift card with the following directions: to make 5 servings:

1 1/4 cups pancake mix  
 1/4 cup milk  
 1 egg  
 2 tablespoons vegetable oil

Combine milk, egg, and oil. Whisk in pancake mix until moistened but still lumpy. Lightly oil a griddle or frying pan over medium heat. Pour 1/4 cup batter at a time onto prepared pan. Cook on both sides until golden.

Nancy Kramer  
Lebanon

### SOUTHERN PEACH TEA MIX

1 cup instant tea mix  
 3-ounce box instant peach-flavored gelatin  
 2 cups sugar

Combine all ingredients, mixing well. Makes 3 1/2 cups. Attach gift card with these in-

structions:

Combine 2 teaspoons tea mix with 1 cup hot water.

Nancy Kramer  
Lebanon

### HOT CHOCOLATE MALT MIX

25-ounce package powdered milk  
 16-ounce jar powdered non-dairy creamer  
 16-ounce jar hot chocolate mix  
 13-ounce jar malted milk powder

1 cup confectioners' sugar  
 2 cups mini marshmallows

Use wire whisk to combine ingredients. Equally divide into four ziplock bags. Include these instructions: Place 3 tablespoons mix into mug. Add 1 cup boiling water. Stir well.

Nancy Kramer  
Lebanon

### ORANGE SPICE CAPPUCCINO MIX

1/2 cup non-dairy powdered creamer  
 1/2 cup sugar  
 1/4 cup instant coffee granules  
 2 teaspoons dried orange zest  
 1 teaspoon cinnamon

Combine all ingredients in food processor. Blend until well mixed. Makes 2 1/2 cups.

Instructions: Place 2 teaspoons mix and 3/4 cup boiling water in mug, stirring well. Makes one serving.

Nancy Kramer  
Lebanon

### SWEDISH FRUIT SOUP

1/2 teaspoon salt  
 3 tablespoons pearl tapioca  
 1/2 cup dried papaya, diced  
 1/2 cup golden raisins  
 1/2 cup dried apricots, diced  
 1/2 cup dried pineapple, chopped  
 1/2 cup dried plums, chopped  
 Dried zest from one lemon  
 3-inch stick cinnamon, broken  
 6 whole cloves  
 3 cardamom pods

Layer ingredients in a wide-mouth pint jar in the order given. Cover with a tightly fitting lid. Tie spices in a square of cheesecloth and attach to the outside of the jar.

Gift tag directions:  
 Swedish Fruit Soup

In a large saucepan, combine all jar ingredients, 4 cups water, and 2 cups orange juice. Add spice bag and bring to a boil over high heat, reduce heat and simmer 30-40 minutes or until fruit is tender. Remove spice bag. Makes 10-12 half-cup servings.

Nancy Wiker  
Lancaster extension agent

### PASTA SOUP IN A JAR

1/2 cup macaroni  
 1/4 cup dried lentils  
 1/4 cup dried, chopped mushrooms  
 2 tablespoons Parmesan cheese, grated

1 tablespoon onion flakes  
 1 tablespoon chicken soup base  
 1 teaspoon dried parsley  
 1/2 teaspoon oregano  
 1 dash garlic powder

Mix Parmesan cheese, onion flakes, soup base, parsley, oregano, and garlic powder together in a small bowl.

In one pint jar, layer ingredients in this order: spice mixture, macaroni, lentils, mushrooms. Store with tightly sealed lid, until needed. Attach the following recipe with a tag to give as a gift:  
 Basic Pasta Soup



Prepare festive cookies in a jar for gift giving.

## Featured Recipe

The best gifts are handmade, and the smaller the hands, the more we appreciate the gift.

Rather than giving your kids money to buy presents for their grandparents and teachers, help them make something special using on-hand ingredients from your kitchen.

Cookies in a Jar are as fun to make as they are to give, and every grownup on your child's list will love these wholesome oat cookies chock full of dried cranberries and crunchy walnuts.

### COOKIES IN A JAR

2 1/2 cups all-purpose flour  
 2 teaspoons salt  
 1 teaspoon baking soda  
 2 cups firmly packed brown sugar  
 1 cup granulated sugar  
 2 cups vegetable shortening  
 6 cups oats (quick or old fashioned, uncooked)  
 4 (1 quart each) clear, unbreakable plastic jars  
 2 cups dried cranberries  
 2 cups walnuts, chopped

Note: Chocolate chips may be substituted for cranberries. In a large bowl, combine flour, salt, and baking soda. Add sugars, mix well. Cut in shortening with two knives until crumbly. Stir in oats. In one-quart jar, layer 1 1/4 cups cookie mix, 1/2 cup cranberries, 1 cup cookie mix, 1/2 cup nuts, and 1 cup cookie mix. Seal jar tightly with lid. Repeat using remaining mix, cranberries, and nuts to fill three more jars.

Add gift tags with the following directions:  
 To prepare cookies: Heat oven to 350 degrees. In a large bowl, combine 1 egg, 1/4 cup water, and 1 teaspoon vanilla, mix well.

Add entire contents of one jar of Cookies in a Jar, stir with a fork until stiff dough forms. Drop by rounded tablespoonfuls onto greased cookie sheets. Bake 13-16 minutes or until light golden brown. Cool 10 minutes on cookie sheets. Remove to wire racks. Cool Completely. Store tightly covered. Makes 2 1/2 dozen.

Combine contents of jar with 3 cups water in 2-quart saucepan. Bring to a boil, reduce heat. Cover and simmer 40 minutes or until lentils are tender, stirring occasionally. Makes 4 servings.

Josephine Matenus  
Dallas

Refrigerate after opening. If a thicker syrup is desired for serving, combine 1 cup syrup and 1 tablespoon cornstarch in a small saucepan. Bring to a boil, cooking until syrup thickens.

Nancy Wiker  
Lancaster extension agent

### APPLE CINNAMON SYRUP

6 cups apple juice  
 3 sticks cinnamon, broken  
 5 cups sugar  
 4 cups water  
 3 cups corn syrup  
 1/4 cup lemon juice

Combine apple juice and cinnamon sticks in a saucepot. Simmer 5 minutes; set aside. Combine sugar and water in a medium saucepot; boil to 230 degrees. Add apple juice, cinnamon stick and corn syrup to sugar syrup. Boil 5 minutes. Remove cinnamon sticks. Stir in lemon juice. Ladle into hot jars, leaving 1/2-inch headspace. Add two-piece caps. Process 10 minutes in a boiling water bath canner. Do not add cornstarch before canning.

Gift tag directions:  
 Apple Cinnamon Syrup

### PRALINE SYRUP

2 cups corn syrup  
 1/4 cup dark brown sugar  
 1/2 cup water  
 1 cup pecan pieces  
 1/2 teaspoon vanilla

Combine syrup, sugar, and water in a saucepot. Bring to a boil; boil one minute. Reduce heat; stir in pecans and vanilla; simmer six minutes. Ladle hot syrup into hot jars, leaving 1/4-inch headspace. Adjust two-piece caps. Process 10 minutes in boiling water bath canner. Yield: about 4 half pints.

Note: For lighter molasses flavor, use light corn syrup and light brown sugar.

Gift tag directions:  
 Praline Syrup

(Turn to Page B8)

## Recipe Topics

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

- December**  
 13 — Holiday Cookies  
 20 — Holiday Baking  
 27 — Party Ideas
- January**  
 3 — Favorite Recipes