

## Potato Soup Mix in a Jar

### Ingredients:

2 cups instant potato flakes	2 tsp. Dried chives
1- <sup>3</sup> / <sub>4</sub> cups powdered milk	½ tsp. Garlic powder
2 T beef bouillon	½ tsp. pepper
2 T bacon bits	½ tsp. Seasoned salt

### Directions:

In a large bowl, mix all ingredients together.  
Pour into a wide-mouth quart jar  
Decorate jar

**To give as a gift, attach a small card with the following instructions...**

Add ½ cup of soup mix to 1 cup of hot water.  
Heat on low for five minutes, until the soup begins to thicken and is heated through.  
Top with grated cheese  
Makes one bowl.

## Calico Bean Soup Mix

### Ingredients:

½ cup dried black beans	1 bay leaf
½ cup dried baby lima beans	1 tsp. Chili powder
½ cup dried red kidney beans	½ tsp. Garlic powder
½ cup dried navy beans	½ tsp. Dried whole oregano
	½ tsp. Dried thyme
	½ tsp. Dried basil
	½ tsp. pepper

### Directions:

Layer first 4 ingredients, in order given, in a mason jar or tight-fitting lid.  
Combine the spices and place in a small bag. Place the spices on top of beans in jar.  
Decorate Jar.

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Remove bag from jar. Set aside. Empty remaining contents of jar into sieve. Rinse and drain beans. Transfer to large pot or Dutch oven. Add 6 cups water. Bring to a boil on high. Remove from heat. Cover. Let stand for 1 hour. Drain. Add contents of spice bag and 9 cups water. Stir. Bring to a boil on high. Reduce heat to medium-low. Cover. Simmer for about 1 ¼ hours, stirring occasionally. Until beans are tender. Add 14 oz. can of diced tomatoes (with juice) and 3 T chicken bouillon powder. Stir. Cover. Simmer for 20 minutes to blend flavors. Discard bay leaf. Makes about 11 cups.