**Convenience Salt-Free Seasoning Mix**  
*(Use mix within 6 months)*

1 teaspoon dried thyme  
1 1/2 teaspoons garlic powder  
2 teaspoons dry mustard  
1/4 teaspoon dill weed  
1 1/2 teaspoons dried oregano  
2 teaspoons paprika  
1/2 teaspoon onion powder

Combine and place in an airtight container; store in a cool place. Use in place of salt to season food.

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**Gingerbread Cookie Mix**  
*(Use mix within 6 months)*

1 jar Gingerbread Cookie Mix  
1/4 cup butter  
3/4 cup molasses  
1 egg

Empty contents of jar into a large bowl. Mix well. Add softened butter, molasses, and egg. Mix completely until well blended. Dough will be very stiff. Cover and refrigerate 1 hour. Preheat oven to 350°F. Roll dough to 1/4-inch thickness on a lightly floured surface. Cut into shapes with a cookie cutter. Place on lightly greased cookie sheets, about 2 inches apart. Bake for 10-12 minutes. Decorate as desired.

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**Oatmeal Raisin Spice Cookie Mix**  
*(Use mix within 6 months)*

1 jar Oatmeal Raisin Spice Cookie Mix  
2 eggs, beaten  
1/4 cup softened butter  
1 teaspoon vanilla

Preheat oven to 350°F. Empty cookie mix into a large mixing bowl. Add softened butter, eggs, and vanilla. Mix until completely blended. Roll heaping tablespoons into balls and place 2 inches apart on a lightly greased baking sheet. Bake at 350°F for 11-13 minutes or until edges are lightly browned. Cool 5 minutes on a cookie sheet then move to wire racks to cool completely.

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**Alphabet Soup Mix**  
*(Use mix within 6 months)*

1 jar Alphabet Soup Mix  
4 cups water  
1/4 cup tomato sauce

Remove crackers from jar; set aside. Place water, tomato sauce and contents of jar into a large sauce pan. Bring to a boil over high heat; reduce heat and simmer 10 minutes, uncovered, or until pasta is tender. Serve with crackers.

**Variation:** One cup of frozen vegetables may added during the last 2 minutes of cooking time.