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

1 teaspoon dried thyme
1 ½ teaspoons garlic powder
2 teaspoons dry mustard
¼ teaspoon dill weed
1 ½ teaspoons dried oregano
2 teaspoons paprika
½ teaspoon onion powder

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

Gingerbread Cookie Mix
(Use mix within 6 months)

1 jar Gingerbread Cookie Mix
¼ cup butter
¼ 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 ¼-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.

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

1 jar Oatmeal Raisin Spice Cookie Mix
2 eggs, beaten
¼ 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.

Alphabet Soup Mix
(Use mix within 6 months)

1 jar Alphabet Soup Mix
4 cups water
¼ 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 be added during the last 2 minutes of cooking time.