



Alison's
Pantry

Product Recipe Breakdown

Jell-O Gelatin

2 cups boiling water
3/4 cup plus 1 Tablespoon Gelatin
2 cups cold water

Dissolve Gelatin in hot water completely. Add cold water and chill. (8 servings).

Jell-O Instant Pudding and Pie Filling

Add 2 cups cold milk to 1/2 cup plus
1 Tablespoon Instant Pudding.
Blend for 2 minutes.

Jell-O Cooked Pudding and Pie Filling

Add 2-1/2 cups cold milk to 3/4 cup pudding.
Cook on Medium heat until
pudding begins to thicken.

Clear Jel (#2888)

Basic Freezer Jam:

Mix 3 Tablespoons Clear Jel with 2 cups sugar and 5 cups frozen mashed fruit. Add 1/2 cup corn syrup.
Mix well, put in containers and freeze.

Twist Drink Mix

Mix package of Twist Drink Mix to 2 quarts of water.
Add water to make 2 gallons. Chill before serving.

SAF Instant Yeast (#1203)

Method 1:

Place water in bowl. Add flour on top of water and all ingredients except yeast. Blend on low 30 - 45 seconds.
Add SAF Instant Yeast to center of bowl and continue to mix.

Method 2:

Combine all dry ingredients, including SAF Instant Yeast in bowl. Blend on Low speed 1 minute.
Add water and mix as usual.

Shelf Life:

Unopened: 2 years - 4 years if frozen.

Opened: If storing longer than overnight must be kept in airtight container, or it will slowly lose efficacy (10% loss every 6 months).

Freezing prolongs shelf life.

Vital Wheat Gluten (#1063)

Use 1/2 cup per 4 loaf batch of whole wheat bread for lighter texture. Add 1/4 cup for white bread.

Quick Oats (#1882)

Stove Top: Boil 2-2/3 cup water and 3/4 teaspoon salt. Stir in 1-1/3 cup oats. Return to boil. Reduce heat, continuing to boil. Cook uncovered 1 minute stirring. Remove from heat.

Optional: Cover, let stand until desired consistency.

Yield: 4 servings

Microwave: Combine 2/3 cup water, 1/3 cup oats, dash of salt, in a 2 cup microwavable bowl.

Cook on high 1-1/2 - 2 minutes or until desired consistency. Stir before serving.

Yield: 1 serving

Regular Cooking Oats (#1068)

Stove Top: Boil 3 cups water and 1/2 tsp. salt.

Stir in 1-1/2 cups oats. Return to boil. Cook uncovered about 5 minutes stirring occasionally. Remove from heat.

Yield: 4 servings

Microwave: Combine 2/3 cups water, 1/2 cup oats, dash of salt in a 4 cup microwavable bowl.

Cook on high 2-1/2 - 3 minutes or until desired consistency. Stir.

Yield: 1 serving

Dried Whole Eggs (#1111)

Mix 1 Tbsp. eggs to 2 Tbsp. water. Equals 1 egg. May be mixed directly with dry ingredients in baking.

Margarine Powder (#1112)

Blend together 4 Tbsp. powder with 4 Tbsp. water.
For added flavor add 1/2 tsp. vegetable oil.
Mix until creamy and chill.

Butter Powder (#1106)

Mix the same as margarine powder.

Shortening Powder (#1113)

Add 1/2 cup powder to 1/2 cup water.
Substitute 1/2 cup dry shortening for 1 cup regular shortening for low fat baking.

Cheese Blend Powder (#1107)

Gradually combine powder with hot water.
Stir until smooth.

For a spread combine 3/4 cup water to 3/4 cup powder for 1 cup of spread.

For sauce combine 1 cup water to 1/2 cup powder for 1 cup of sauce.

Chicken (#1115) or Beef (#2307) Flavored TVP

Cover with an equal amount of water and simmer 10 minutes. Each 1 oz. makes 3 oz. of cooked meat.

Taco Flavored TVP (#1116)

Add 1 cup boiling water to 1/2 cup TVP.

Simmer at least 2 minutes.

Each 1 oz. makes 3 oz. of cooked meat.

Instant Mashed Potatoes (#2412)

For six servings blend 4-3/4 cups of boiling water, 1/2 tsp. salt to 1 cup of potato powder.

Dried Diced Potatoes (#2416)

Combine 1/2 cup potatoes with 1 cup water. Bring to a boil. Cover and simmer for 10 minutes or until tender.

Drain and season. Add to stew or soups.

Dried Hash Browns (#2417)

Boil 1-3/4 cup dried hash browns in 2-1/2 cups water for about 10 minutes, then fry in oil over low heat.

Au Gratin (#2414) &

Scalloped (#2413) Potatoes

Cook 2 cups potatoes in water until tender. Add enough water to 1/2 cup + 1 Tbsp. sauce mix to make a nice sauce. Add potatoes and bake until bubbly.

Nonfat Dry Milk (#1109)

For the freshest flavor, chill overnight before drinking.

To mix 1 glass (approx. 8 oz.): Mix 1/3 cup Nonfat Dry Milk with 1 cup warm water.

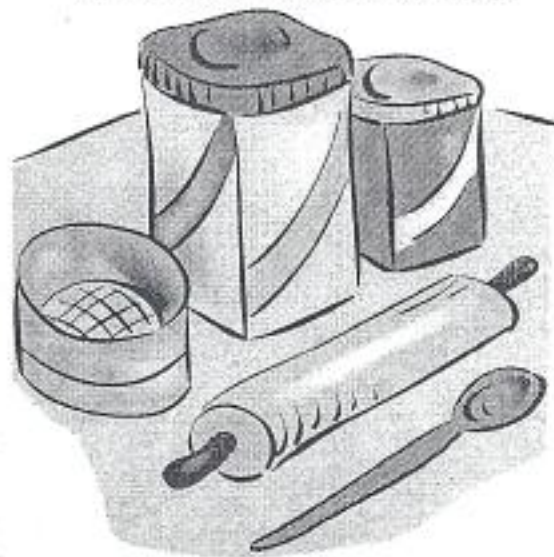
To mix about 1 Quart: Mix 1-1/3 cup Nonfat Dry Milk with 3-3/4 cups warm water.

Instant Nonfat Dry Milk (#1108)

To Mix 1 glass (approx. 8 oz.): Mix 3 Tbsp.

Instant Nonfat Dry Milk with 1 cup water.

To mix 1 quart: Mix 2/3 cup of powder with 1 quart water. For cream like consistency mix 1 part powder to 2 parts water. Mixes instantly.



Information

Buckets:

4-1/2 gallon bucket stores 25 lbs. of dense product and 15 lbs. of light. This bucket will hold 25 lbs. of flour, brown sugar, powdered sugar, rice, beans or wheat and 32 lbs. of granulated sugar.

6 gallon bucket will hold 45 lbs. of dense product and 25 lbs. of light. This bucket will hold 50 lbs. of sugar and 37 - 38 lbs. of flour.

It takes two 4-1/2 gallon and one 6 gallon bucket to hold 50 lbs. of oatmeal or 6 grain.

Base and Gravy Mixes

Instant Cream Soup Base (#3688):

Pouring in a steady stream, add 10 Tbsp. mix to 1 quart of hot water, whisking vigorously for at least 45 seconds. Simmer for 3 minutes.

For a thinner consistency, add more water to taste.

For a thicker consistency use less water.

Brown Gravy (#3689):

Combine 2 Tbsp. mix with 1 cup hot water while thoroughly whisking with a wire whisk.

Bring to a boil stirring frequently.

Reduce heat and simmer for 3 to 5 minutes.

Chicken Gravy (#3690):

Same as Brown Gravy

Turkey Gravy (#3788):

Add 2 1/3 Tbsp. to 1 cup boiling water. Stir with whisk.

Au Jus (#3684):

Combine 1 Tbsp. mix with 1 cup of hot water, mixing with a wire whisk until thoroughly dissolved. Bring to a boil. Reduce heat and simmer for 3 to 5 minutes. For lighter flavor add more water to taste.

Country Gravy (#3694):

Combine 3 Tbsp. mix with 1/4 cup cool water, whisking thoroughly with a wire whisk. Add this mixture to a cup of boiling water, stirring frequently.

Peppered Old Fashioned

Gravy Mix (#3692):

Same as Country Gravy.

Cheddar Cheese Sauce (#3695):

Combine 3 Tbsp. mix with 1 cup of hot water, whisking thoroughly with a wire whisk. Bring to a boil stirring frequently. Reduce heat and simmer for 3 to 5 minutes.

Nacho Cheese Sauce (#3696):

Same as Cheddar Cheese Sauce.



Seasonings

Onion Soup and Dip Mix (#1845):

For Dip: 1 Tbsp. mix to 1 cup sour cream.

For Soup: Stir 4 cups water into 1/3 cup mix.

Bring to a boil, stirring occasionally.

Reduce heat and simmer uncovered for 10 minutes.

Barbeque Seasonings (#1440):

2 Tbsp. Barbeque Seasoning in 1 cup ketchup.

Or use as dry rub for chicken, ribs or chops.

Enchilada Seasoning (#1016):

Add 1/4 cup seasoning, 1 can tomato paste, 3 cups water to 1 pound cooked ground beef.

Meatloaf Seasoning (#1535):

Combine 1/4 cup Meat Loaf Seasoning with 1/2 lb. lean ground beef, 1/4 cup plain bread crumbs and 2 large eggs. Mix and pat into a loaf pan.

Bake at 350° for 1 hour and 15 minutes.

Mulled Spice Mix (#1009):

A wonderful combination of crushed cinnamon sticks, orange peel, allspice and whole cloves.

For Winter Cider: simmer 1 quart cider with 1 Tbsp. Mulled Spice for 8 minutes. Great for Sachets also.

Pumpkin Pie Spice (#1012):

Add 2 tsp. for each 9" pie. Great for sprinkling on French toast or hot cereal

Mix 2 Tbsp. spice mix with 1 cup sugar.

Taco Seasoning (#1846):

Brown 1 lb. ground beef. Drain. Add 3 Tbsp. Seasoning and 1/2 cup water. Simmer for 15 minutes.

Coleslaw Seasoning (#1699):

Add 2 Tbsp. of Coleslaw Seasoning to 1/8 cup cider vinegar and 2 cups of mayonnaise. Let stand; add water if too thick to pour. Chop 1/2 head cabbage ... toss with dressing. Add sugar and lemon juice to taste.

Tuna Salad Seasoning (#1700):

Mix 2 Tbsp. Tuna Salad Seasoning with 3/4 cup mayonnaise to 12 oz. can tuna.

Add water chestnuts and celery if desired.

