FREE WITH THE DRY MIX PANTRY COOKBOOK

THE PANTRY KIT

Printable labels, gift tags and planners for all 36 mixes

- **36 jar labels** · one for every mix, with what to add
- **36 gift tags** · with the full cooking steps, ready to tie on a jar
- **Weekly planner** · breakfasts, dinners and the mixes to make
- **Shopping list** · pantry, fresh, cans and dairy
- **Pantry inventory** · all 36 mixes, dates and refills
- **Batch-cost worksheet** · the book's own method, in a table
- **Conversion chart** · cups, spoons, grams, °F and °C

Printing tips. Print at 100% ("Actual size"). Labels print well on full-sheet sticker paper or plain paper attached with tape; gift tags look best on cardstock. Punch the circle at the top of each tag and tie it on with twine. Every recipe and every step is also in the book, so print only what you need.

RUSHLIGHT PRESS

JAR LABELS · 1–8

Cut along the outer line

NO. 01 · MORNING STARTS

Golden Pancake Mix

Add: 1 cup milk · 1 large egg · 2 tbsp oil

Mixed on _____ Use by _____

NO. 02 · MORNING STARTS

Cinnamon Oat Pot

Add: 3 cups water · 1 cup milk · 1 banana

Mixed on _____ Use by _____

NO. 03 · MORNING STARTS

Crisp-Edge Waffle Mix

Add: 1½ cups milk · 2 large eggs · ¼ cup oil

Mixed on _____ Use by _____

NO. 04 · MORNING STARTS

Breakfast Crepe Mix

Add: 1¼ cups milk · 2 large eggs · 1 tbsp melted butter

Mixed on _____ Use by _____

NO. 05 · MORNING STARTS

Soft Cornmeal Breakfast Blend

Add: 3 cups water · 1 cup milk · 1 tbsp butter

Mixed on _____ Use by _____

NO. 06 · MORNING STARTS

Quick Drop-Biscuit Mix

Add: ¾ cup milk · ¼ cup oil

Mixed on _____ Use by _____

NO. 07 · EVERYDAY BAKING

Apple Muffin Mix

Add: ¾ cup milk · 1 large egg · ¼ cup oil · 1 apple

Mixed on _____ Use by _____

NO. 08 · EVERYDAY BAKING

Cocoa Cookie Mix

Add: ½ cup soft butter · 1 large egg · 1 tsp vanilla

Mixed on _____ Use by _____

JAR LABELS · 9–16

Cut along the outer line

NO. 09 · EVERYDAY BAKING

Cocoa Brownie Blend

Add: ½ cup melted butter · 2 large eggs · 2 tbsp water · 1 tsp vanilla

Mixed on _____ Use by _____

NO. 10 · EVERYDAY BAKING

Everyday Cornbread Mix

Add: 1 cup milk · 1 large egg · ¼ cup oil

Mixed on _____ Use by _____

NO. 11 · EVERYDAY BAKING

Brown Soda-Bread Blend

Add: 1¼ cups cultured buttermilk

Mixed on _____ Use by _____

NO. 12 · EVERYDAY BAKING

Oat Crumble Topping

Add: 6 tbsp cold butter · 4 apples · 1 tbsp lemon juice

Mixed on _____ Use by _____

NO. 13 · SEASONINGS THAT BECOME MEALS

Smoky Taco Seasoning

Add: 1½ lb potatoes · 1 can chickpeas · 2 tbsp olive oil · 1 lime

Mixed on _____ Use by _____

NO. 14 · SEASONINGS THAT BECOME MEALS

Lemon-Herb Seasoning

Add: 1 can white beans · 1 cucumber · 2 tomatoes · oil · lemon juice

Mixed on _____ Use by _____

NO. 15 · SEASONINGS THAT BECOME MEALS

Warm Curry Spice Blend

Add: onion · 2 cans chickpeas · 1 can coconut milk · spinach · lemon

Mixed on _____ Use by _____

NO. 16 · SEASONINGS THAT BECOME MEALS

Rosemary Garlic Roast Blend

Add: 1½ lb carrots · 2 cans white beans · olive oil · lemon

Mixed on _____ Use by _____

Cut along the outer line

NO. 17 · SEASONINGS THAT BECOME MEALS

Peppery Herb Crumb Mix

Add: 1 cauliflower · 2 large eggs · 2 tbsp olive oil

Mixed on _____ Use by _____

NO. 18 · SEASONINGS THAT BECOME MEALS

Gentle Chili Seasoning

Add: onion · bell pepper · 2 cans black beans · 1 can diced tomatoes

Mixed on _____ Use by _____

NO. 19 · SOUPS AND GRAINS

Red Lentil Soup Starter

Add: onion · carrot · 5 cups broth · lemon juice

Mixed on _____ Use by _____

NO. 20 · SOUPS AND GRAINS

Tomato Basil Soup Seasoning

Add: onion · 28-oz can crushed tomatoes · 1½ cups broth · ½ cup cream

Mixed on _____ Use by _____

NO. 21 · SOUPS AND GRAINS

Mushroom Barley Soup Kit

Add: 8 oz mushrooms · onion · 2 carrots · 6 cups broth

Mixed on _____ Use by _____

NO. 22 · SOUPS AND GRAINS

Ginger Noodle Soup Spice Packet

Add: 6 cups broth · soy sauce · 4 oz noodles · carrots · cabbage · lime

Mixed on _____ Use by _____

NO. 23 · SOUPS AND GRAINS

Parsley Rice Kit

Add: water as the rice package directs · olive oil · lemon juice

Mixed on _____ Use by _____

NO. 24 · SOUPS AND GRAINS

Tomato Couscous Seasoning

Add: liquid as the package directs · tomato paste · oil · 1 cup peas

Mixed on _____ Use by _____

JAR LABELS · 25–32

Cut along the outer line

NO. 25 · SAUCES AND SIMPLE COMFORTS

White Sauce Flour Blend

Add: 2 tbsp butter · 2 cups milk · 1 cup cheddar · broccoli

Mixed on _____ Use by _____

NO. 26 · SAUCES AND SIMPLE COMFORTS

Pepper Gravy Starter

Add: 2 tbsp butter · 8 oz mushrooms · 2 cups broth · 4 potatoes

Mixed on _____ Use by _____

NO. 27 · SAUCES AND SIMPLE COMFORTS

Tomato Sauce Herb Mix

Add: 1 tbsp olive oil · 28-oz can crushed tomatoes · 12 oz pasta

Mixed on _____ Use by _____

NO. 28 · SAUCES AND SIMPLE COMFORTS

Dill Herb Dip Blend

Add: 1 cup Greek yogurt · 1 tbsp lemon juice

Mixed on _____ Use by _____

NO. 29 · SAUCES AND SIMPLE COMFORTS

Cocoa Pudding Mix

Add: 2 cups milk · 1 tsp vanilla

Mixed on _____ Use by _____

NO. 30 · SAUCES AND SIMPLE COMFORTS

Garlic-Pepper Crumb Blend

Add: 4 large tomatoes · 2 tbsp olive oil · fresh lemon zest

Mixed on _____ Use by _____

NO. 31 · DINNER STARTERS

Tomato Rice Dinner Kit

Add: onion · 1 can diced tomatoes · 1 can black beans · 1 cup corn

Mixed on _____ Use by _____

NO. 32 · DINNER STARTERS

Lentil Skillet Spice Packet

Add: onion · 2 cans lentils · 1 can diced tomatoes · broth · spinach

Mixed on _____ Use by _____

Cut along the outer line

NO. 33 · DINNER STARTERS

Creamy Macaroni Starter

Add: 8 oz macaroni · 1 cup peas · 2 tbsp butter · 2 cups milk · cheddar

Mixed on _____ Use by _____

NO. 34 · DINNER STARTERS

Chickpea Couscous Dinner Blend

Add: liquid as the package directs · 1 can chickpeas · zucchini · lemon

Mixed on _____ Use by _____

NO. 35 · DINNER STARTERS

Smoky Bean Chili Packet

Add: onion · bell pepper · 3 cans beans · 28-oz can tomatoes · broth

Mixed on _____ Use by _____

NO. 36 · DINNER STARTERS

Savory Lentil Pie Seasoning

Add: potatoes · milk · butter · onion · carrots · 2 cans lentils · broth · tomato paste

Mixed on _____ Use by _____

A homemade gift

Golden Pancake Mix

Makes About 8 pancakes; 4 modest servings

To _____ From _____

TO MAKE A SMALL STACK OF WEEKEND PANCAKES

Whisk 1 cup milk, 1 large egg and 2 tbsp oil. Fold in the mix just until combined; rest 5 minutes. Cook ¼-cup rounds in a lightly oiled skillet over medium heat about 2 minutes, flip, and cook 1–2 minutes until cooked through.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 01, Dry Mix Pantry Cookbook.

A homemade gift

Cinnamon Oat Pot

Makes 4 servings

To _____ From _____

TO MAKE CREAMY STOVETOP OATS

Bring 3 cups water and 1 cup milk to a gentle simmer. Stir in the mix and cook gently, stirring often, 5–8 minutes until creamy. Rest 2 minutes off the heat. Top with a sliced banana.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 02, Dry Mix Pantry Cookbook.

A homemade gift

Crisp-Edge Waffle Mix

Makes About 4 standard waffles; machine size varies

To _____ From _____

TO MAKE WAFFLES FOR A SLOW MORNING

Preheat the waffle iron. Whisk 1½ cups milk, 2 large eggs and ¼ cup oil; fold in the mix and rest 5 minutes. Cook until golden and the waffle releases easily, often 4–6 minutes.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 03, Dry Mix Pantry Cookbook.

A homemade gift

Breakfast Crepe Mix

Makes 8 to 10 thin crepes

To _____ From _____

TO MAKE FOLDED BREAKFAST CREPES

Whisk 2 large eggs and 1¼ cups milk, then whisk in the mix and 1 tbsp melted butter. Rest 20 minutes. Cook a scant ¼ cup at a time in a buttered 8-inch nonstick skillet, about 1 minute, then 30–60 seconds on the second side.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 04, Dry Mix Pantry Cookbook.

A homemade gift

Soft Cornmeal Breakfast Blend

Makes 4 small bowls

To _____ From _____

TO MAKE WARM CORNMEAL BOWLS

Whisk the mix into 3 cups cold water. Bring slowly to a simmer, stirring, and cook on low 15–20 minutes until no longer gritty. Stir in 1 cup milk, cook 3–5 minutes more, and finish with 1 tbsp butter.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 05, Dry Mix Pantry Cookbook.

A homemade gift

Quick Drop-Biscuit Mix

Makes 8 biscuits

To _____ From _____

TO MAKE TENDER BISCUITS FOR BREAKFAST OR SOUP

Heat the oven to 425°F. Stir ¾ cup milk and ¼ cup oil into the mix just until a rough, sticky dough forms. Drop 8 mounds on a lined sheet. Bake 13–17 minutes, until golden and set in the center.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 06, Dry Mix Pantry Cookbook.

A homemade gift

Apple Muffin Mix

Makes 12 standard muffins

To _____ From _____

TO MAKE CINNAMON APPLE MUFFINS

Heat the oven to 375°F and line a 12-cup muffin pan. Whisk ¾ cup milk, 1 large egg and ¼ cup oil; fold in the mix, then 1 cup small-diced apple. Fill cups two-thirds full. Bake 18–23 minutes, until the tops spring back.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 07, Dry Mix Pantry Cookbook.

A homemade gift

Cocoa Cookie Mix

Makes About 20 cookies

To _____ From _____

TO MAKE SOFT COCOA COOKIES

Heat the oven to 350°F. Beat ½ cup soft butter, 1 large egg and 1 tsp vanilla; stir in the mix. Scoop rounded tablespoons 2 inches apart and flatten gently. Bake 10–13 minutes, until the edges are set. Cool 5 minutes on the sheet.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 08, Dry Mix Pantry Cookbook.

A homemade gift

Cocoa Brownie Blend

Makes 16 small squares

To _____ From _____

TO MAKE AN EIGHT-INCH PAN OF BROWNIES

Heat the oven to 350°F; grease an 8-inch square metal pan. Whisk ½ cup melted butter, 2 large eggs, 2 tbsp water and 1 tsp vanilla; fold in the mix. Bake 23–30 minutes, until a toothpick shows moist crumbs, not batter. Cool before cutting.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 09, Dry Mix Pantry Cookbook.

A homemade gift

Everyday Cornbread Mix

Makes 9 squares

To _____ From _____

TO MAKE GOLDEN CORNBREAD SQUARES

Heat the oven to 400°F; grease an 8-inch square pan. Whisk 1 cup milk, 1 large egg and ¼ cup oil; fold in the mix. Bake 20–25 minutes, until golden and a toothpick shows no wet batter. Rest 10 minutes.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 10, Dry Mix Pantry Cookbook.

A homemade gift

Brown Soda-Bread Blend

Makes 1 small loaf; about 8 slices

To _____ From _____

TO MAKE A SMALL FREE-FORM LOAF

Heat the oven to 400°F. Stir 1¼ cups cultured buttermilk into the mix until shaggy; shape gently into a 6-inch round on a lined sheet and cut a ½-inch-deep cross. Bake 35–45 minutes, until it sounds hollow underneath.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 11, Dry Mix Pantry Cookbook.

A homemade gift

Oat Crumble Topping

Makes 6 servings

To _____ From _____

TO MAKE APPLE CRUMBLE FOR A SHARED TABLE

Heat the oven to 375°F. Toss 4 sliced apples with 1 tbsp lemon juice and 2 tbsp water in a buttered 8-inch dish. Rub 6 tbsp cold butter into the mix and scatter it on top. Bake 35–45 minutes, until the fruit is tender.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 12, Dry Mix Pantry Cookbook.

A homemade gift

Smoky Taco Seasoning

Makes 4 servings

To _____ From _____

TO MAKE ROASTED CHICKPEA AND POTATO BOWLS

Heat the oven to 425°F. Toss 1½ lb potato pieces with 1 tbsp olive oil and half the seasoning; roast 15 minutes. Add 1 can chickpeas tossed with 1 tbsp oil and the rest; roast 20–25 minutes more. Serve over cabbage with lime.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 13, Dry Mix Pantry Cookbook.

A homemade gift

Lemon-Herb Seasoning

Makes 4 side servings

To _____ From _____

TO MAKE WHITE BEAN AND CUCUMBER SALAD

Whisk the seasoning with 2 tbsp olive oil and 2 tbsp lemon juice; let stand 5 minutes. Fold in 1 can white beans, 1 diced cucumber and 2 diced tomatoes. Serve promptly or keep chilled.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 14, Dry Mix Pantry Cookbook.

A homemade gift

Warm Curry Spice Blend

Makes 4 servings

To _____ From _____

TO MAKE COCONUT CHICKPEA SKILLET

Soften 1 diced onion in 1 tbsp oil, 7–9 minutes. Stir in the blend for 20–30 seconds, then add 1 can coconut milk and ½ cup water. Add 2 cans chickpeas and simmer 10 minutes. Wilt in 3 cups spinach; finish with lemon juice.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 15, Dry Mix Pantry Cookbook.

A homemade gift

Rosemary Garlic Roast Blend

Makes 4 servings

To _____ From _____

TO MAKE CARROTS AND WHITE BEANS FROM THE OVEN

Heat the oven to 425°F. Toss 1½ lb carrot sticks with 1 tbsp olive oil and half the blend; roast 20 minutes. Add 2 cans white beans tossed with 1 tbsp oil and the rest; roast 15–20 minutes more. Finish with lemon juice.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 16, Dry Mix Pantry Cookbook.

A homemade gift

Peppery Herb Crumb Mix

Makes 4 side servings

To _____ From _____

TO MAKE CRISP CAULIFLOWER BITES

Heat the oven to 425°F; oil a lined sheet. Dip small cauliflower florets in 2 eggs beaten with 1 tbsp water, then press into the crumbs. Drizzle with oil. Bake 25–30 minutes, turning once, until tender and crisp. Discard leftover coating.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 17, Dry Mix Pantry Cookbook.

A homemade gift

Gentle Chili Seasoning

Makes 4 servings

To _____ From _____

TO MAKE TOMATO AND BLACK BEAN SKILLET

Soften 1 diced onion and 1 bell pepper in 1 tbsp olive oil, 8 minutes. Stir in the seasoning for 30 seconds. Add 2 cans black beans, 1 can diced tomatoes and ½ cup water; simmer 15–20 minutes.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 18, Dry Mix Pantry Cookbook.

A homemade gift

Red Lentil Soup Starter

Makes 4 servings

To _____ From _____

TO MAKE LEMON RED LENTIL SOUP

Rinse the lentils if their package directs. Soften 1 onion and 1 carrot in 1 tbsp olive oil, 7–9 minutes. Add the spices, the lentils and 5 cups broth; simmer partly covered 20–25 minutes. Stir in 1 tbsp lemon juice.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 19, Dry Mix Pantry Cookbook.

A homemade gift

Tomato Basil Soup Seasoning

Makes 4 servings

To _____ From _____

TO MAKE CREAMY TOMATO SOUP

Soften 1 onion in 1 tbsp olive oil, 8–10 minutes. Add the seasoning, a 28-oz can crushed tomatoes and 1½ cups broth; simmer 15 minutes. Blend if you like, then warm in ½ cup heavy cream without boiling.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 20, Dry Mix Pantry Cookbook.

A homemade gift

Mushroom Barley Soup Kit

Makes 4 generous servings

To _____ From _____

TO MAKE A POT OF MUSHROOM BARLEY SOUP

Rinse the barley if directed. Cook 8 oz sliced mushrooms and 1 onion in 1 tbsp oil, 8–10 minutes. Add 2 diced carrots, the seasoning, the barley and 6 cups broth. Simmer partly covered 35–45 minutes, until the barley is tender.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 21, Dry Mix Pantry Cookbook.

A homemade gift

Ginger Noodle Soup Spice Packet

Makes 4 servings

To _____ From _____

TO MAKE VEGETABLE NOODLE BOWLS

Simmer 6 cups broth with the spice packet and 1 tbsp soy sauce. Add 2 carrots in matchsticks for 3 minutes, then 4 oz noodles as their package directs, adding 2 cups shredded cabbage for the last 2 minutes. Finish with lime and scallions.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 22, Dry Mix Pantry Cookbook.

A homemade gift

Parsley Rice Kit

Makes 4 side servings

To _____ From _____

TO MAKE SIMPLE HERB RICE

Rinse the rice if directed. Combine the rice, seasoning, 1 tbsp olive oil and the water the rice package specifies for 1 cup. Boil, cover and cook on low as directed, usually 15–20 minutes. Rest 5 minutes; fluff with lemon juice.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 23, Dry Mix Pantry Cookbook.

A homemade gift

Tomato Couscous Seasoning

Makes 4 side servings

To _____ From _____

TO MAKE TOMATO COUSCOUS WITH PEAS

Boil the liquid your couscous package specifies for 1 cup with 1 tbsp tomato paste and 1 tbsp oil. Stir in the mix, cover off the heat for the standing time, commonly 5 minutes. Fluff and fold in 1 cup cooked peas.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 24, Dry Mix Pantry Cookbook.

A homemade gift

White Sauce Flour Blend

Makes 4 servings

To _____ From _____

TO MAKE CHEDDAR SAUCE FOR BROCCOLI

Melt 2 tbsp butter over medium-low heat; stir in the mix for 1 minute. Gradually whisk in 2 cups milk and simmer 3–5 minutes, until thickened. Off the heat, stir in 1 cup shredded cheddar. Spoon over steamed broccoli.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 25, Dry Mix Pantry Cookbook.

A homemade gift

Pepper Gravy Starter

Makes 4 servings

To _____ From _____

TO MAKE MUSHROOM GRAVY OVER POTATOES

Bake 4 oiled baking potatoes at 425°F until tender, 45–60 minutes. Cook 8 oz sliced mushrooms in 2 tbsp butter, 7–9 minutes. Stir in the mix for 1 minute, add 2 cups broth gradually and simmer 5–7 minutes. Spoon over the potatoes.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 26, Dry Mix Pantry Cookbook.

A homemade gift

Tomato Sauce Herb Mix

Makes 4 servings

To _____ From _____

TO MAKE WEEKNIGHT TOMATO PASTA

Warm 1 tbsp olive oil, stir in the herb mix for 10 seconds, then add a 28-oz can crushed tomatoes. Simmer 15–20 minutes. Cook 12 oz pasta, reserve ½ cup pasta water, and toss together, loosening with a little of the water.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 27, Dry Mix Pantry Cookbook.

A homemade gift

Dill Herb Dip Blend

Makes About 1 cup dip; 4 snack servings

To _____ From _____

TO MAKE COOL YOGURT DIP WITH VEGETABLES

Stir the blend into 1 cup plain Greek yogurt with 1 tbsp lemon juice. Cover and chill 20 minutes, then serve with vegetables. Keep the dip refrigerated.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 28, Dry Mix Pantry Cookbook.

A homemade gift

Cocoa Pudding Mix

Makes 4 small servings

To _____ From _____

TO MAKE CHOCOLATE PUDDING CUPS

Whisk a little cold milk into the mix to make a smooth paste, then whisk in the rest of 2 cups milk. Cook over medium heat, stirring constantly, until it bubbles and thickens; cook 1 minute more. Stir in 1 tsp vanilla. Chill promptly.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 29, Dry Mix Pantry Cookbook.

A homemade gift

Garlic-Pepper Crumb Blend

Makes 4 side servings

To _____ From _____

TO MAKE CRISP-TOPPED BAKED TOMATOES

Heat the oven to 400°F. Halve 4 large firm tomatoes and set them cut side up in a dish. Mix the crumbs with 2 tbsp olive oil and 1 tsp fresh lemon zest; spoon on loosely. Bake 20–25 minutes, until the topping is crisp.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 30, Dry Mix Pantry Cookbook.

A homemade gift

Tomato Rice Dinner Kit

Makes 4 servings

To _____ From _____

TO MAKE ONE-POT TOMATO RICE AND BEANS

Drain 1 can diced tomatoes, saving the liquid; add water to reach the liquid the rice package specifies for 1 cup. Soften 1 onion in oil, add the spices and rice, then the liquid and tomatoes. Cook covered on low as directed; fold in 1 can black beans and 1 cup cooked corn near the end.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 31, Dry Mix Pantry Cookbook.

A homemade gift

Lentil Skillet Spice Packet

Makes 4 servings

To _____ From _____

TO MAKE TOMATO LENTILS WITH SPINACH

Soften 1 onion in 1 tbsp olive oil, 7–9 minutes. Stir in the spices for 30 seconds, then add 2 cans cooked lentils, 1 can diced tomatoes and ½ cup broth. Simmer 10–12 minutes; fold in 3 cups spinach and finish with lemon juice.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 32, Dry Mix Pantry Cookbook.

A homemade gift

Creamy Macaroni Starter

Makes 4 servings

To _____ From _____

TO MAKE PEAS AND CHEDDAR MACARONI

Cook 8 oz macaroni and 1 cup peas as their packages direct. Melt 2 tbsp butter, stir in the starter for 1 minute, slowly whisk in 2 cups milk and simmer 3–5 minutes, until thick. Off the heat, stir in 1½ cups cheddar, then the pasta and peas.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 33, Dry Mix Pantry Cookbook.

A homemade gift

Chickpea Couscous Dinner Blend

Makes 4 servings

To _____ From _____

TO MAKE LEMONY CHICKPEA COUSCOUS

Cook 1 diced zucchini in 1 tbsp olive oil, 5–7 minutes. Add 1 can chickpeas and the liquid your couscous package specifies for 1 cup; bring to a boil. Stir in the blend, cover off the heat for the standing time, fluff, and add lemon juice.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 34, Dry Mix Pantry Cookbook.

A homemade gift

Smoky Bean Chili Packet

Makes 6 servings

To _____ From _____

TO MAKE THREE-BEAN VEGETABLE CHILI

Soften 1 onion and 1 bell pepper in 1 tbsp olive oil, 8–10 minutes. Stir in the seasoning for 30 seconds. Add 1 can each kidney, black and pinto beans, a 28-oz can crushed tomatoes and 1 cup broth. Simmer partly covered 25–30 minutes.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 35, Dry Mix Pantry Cookbook.

A homemade gift

Savory Lentil Pie Seasoning

Makes 4 to 6 servings

To _____ From _____

TO MAKE LENTIL COTTAGE-STYLE PIE

Heat the oven to 400°F. Boil and mash 1½ lb potatoes with ⅓ cup milk and 1 tbsp butter. Soften 1 onion and 2 carrots in 1 tbsp butter; stir in the packet, then 1 cup broth, 1 tbsp tomato paste and 2 cans lentils. Simmer 5 minutes, top with the potato and bake 20–25 minutes, to 165°F in the center.

Keep the jar dry and tightly closed. Use by the earliest date on its original ingredients. Mixed on _____. Recipe No. 36, Dry Mix Pantry Cookbook.

WEEKLY PLANNER

This week from the pantry

Pick one breakfast and one dinner first. Fill the rest only if you will really cook it.

DAY	BREAKFAST	DINNER	MIX TO MAKE (NO.)
Monday			
Tuesday			
Wednesday			
Thursday			
Friday			
Saturday			
Sunday			

MIXING SESSION

SHOPPING LIST

Shop by recipe, then combine

Write the recipe numbers first. Keep milk and cream, baking powder and baking soda, as separate lines.

RECIPES THIS WEEK: _____ _____ _____ _____ _____ _____

Pantry and dry goods

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

Fresh produce

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

Cans and cartons

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

Dairy and eggs

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

PANTRY INVENTORY

What is on the shelf

NO.	MIX	DATE MIXED	JARS	REFILL?	NOTES
01	Golden Pancake Mix				
02	Cinnamon Oat Pot				
03	Crisp-Edge Waffle Mix				
04	Breakfast Crepe Mix				
05	Soft Cornmeal Breakfast Blend				
06	Quick Drop-Biscuit Mix				
07	Apple Muffin Mix				
08	Cocoa Cookie Mix				
09	Cocoa Brownie Blend				
10	Everyday Cornbread Mix				
11	Brown Soda-Bread Blend				
12	Oat Crumble Topping				
13	Smoky Taco Seasoning				
14	Lemon-Herb Seasoning				
15	Warm Curry Spice Blend				
16	Rosemary Garlic Roast Blend				
17	Peppery Herb Crumb Mix				
18	Gentle Chili Seasoning				
19	Red Lentil Soup Starter				
20	Tomato Basil Soup Seasoning				
21	Mushroom Barley Soup Kit				
22	Ginger Noodle Soup Spice Packet				
23	Parsley Rice Kit				
24	Tomato Couscous Seasoning				
25	White Sauce Flour Blend				
26	Pepper Gravy Starter				
27	Tomato Sauce Herb Mix				
28	Dill Herb Dip Blend				
29	Cocoa Pudding Mix				
30	Garlic-Pepper Crumb Blend				
31	Tomato Rice Dinner Kit				
32	Lentil Skillet Spice Packet				
33	Creamy Macaroni Starter				
34	Chickpea Couscous Dinner Blend				
35	Smoky Bean Chili Packet				
36	Savory Lentil Pie Seasoning				

BATCH-COST WORKSHEET

What does one batch really cost?

The book's method: for each ingredient, multiply its purchase price by the fraction of the package used. Add the cooking ingredients too, then divide by the servings you actually get. Record the date and store, because prices change.

RECIPE NO. _____ · DATE _____ · STORE _____

INGREDIENT	PACKAGE PRICE	PACKAGE SIZE	AMOUNT USED	FRACTION	COST
				Batch total (dry mix + cooking ingredients)	
				Servings you actually got	
				Cost per serving	

Example: a five-pound bag of flour holds about 19 cups at 120 g a cup. If it costs $3.00, then 1½ cups is 1.5 ÷ 19 = about 0.08 of the bag, so it costs $3.00 × 0.08 = about $0.24.

CONVERSION CHART

Kitchen conversions

The recipes use US cups and spoons, with grams for flour. These equivalents help if you cook with metric tools or an oven marked in Celsius. Metric figures are rounded for the kitchen.

Volume

US MEASURE	EQUALS	METRIC
1 teaspoon	—	5 mL
1 tablespoon	3 teaspoons	15 mL
¼ cup	4 tablespoons	60 mL
⅓ cup	5 tablespoons + 1 teaspoon	80 mL
½ cup	8 tablespoons	120 mL
1 cup	16 tablespoons	about 237 mL

Oven and food temperatures

FAHRENHEIT		CELSIUS
350°F	oven	175°C
375°F	oven	190°C
400°F	oven	200°C
425°F	oven	220°C
165°F	reheated leftovers, pie center	74°C
40°F	refrigerator, or colder	4°C

Weights and cans

IN THE RECIPES		METRIC
1 cup all-purpose flour	as weighed in this book	120 g
½ cup butter	1 US stick	113 g
8 ounces	mushrooms, macaroni	227 g
12 ounces	dried pasta	340 g
1½ pounds	potatoes, carrots, apples	680 g
15-ounce can	beans, chickpeas, lentils	425 g
14.5-ounce can	diced tomatoes	411 g
28-ounce can	crushed tomatoes	794 g
13.5-ounce can	coconut milk	400 mL

Celsius settings are rounded to common dial marks. For a fan oven, follow its manual and trust each recipe's doneness signs.