

# Check These Recipes Out

Unknown



calibre 1.28.0

I found an old file that I forgot that I had. When looking thru it, I discovered that many of the recipes would make great prep items so decided to share them with everyone. There are over 200 recipes in all. Here are the ones that start with the letter A. I'll try to get them all posted ASAP.

I haven't used any of them yet, but I can tell by looking that a lot of them will go into my preps in the following weeks. Many will be given as gifts too.

Dang, I need LOTS more jars!

### **Almond Brownie Mix**

2 1/4 cups sugar  
1/2 cup cocoa powder (wipe jar after this layer)  
1 1/4 cup flaked coconut, sprinkled with 1 tsp almond extract and tossed to blend  
3/4 cup coarsely chopped whole almonds  
1 1/4 cups flour mixed with 1 tsp baking powder and 1 tsp salt

Layer ingredients in order given in a 1-quart wide-mouth canning jar.  
Press each layer firmly in place before adding next ingredient.

Attach this to the Jar:

### **Almond Brownies**

Makes 2 dozen brownies

Empty jar of brownie mix into large mixing bowl. Use your hands to thoroughly blend mix.

Add: 3/4 cup (1 1/2 sticks) melted butter or margarine

4 eggs, slightly beaten

Mix until completely blended.

Spread batter in a sprayed 9x13-inch baking pan.

Bake at 350° for 30 minutes

Cool completely in pan

Cut into 2-inch squares

### **Almost Hamburger Helper**

2 cups nonfat dry milk

1cup cornstarch

1/4 cup beef bouillon powder

2 tablespoons onion flakes

1 teaspoon dried basil

- 1 teaspoon dried thyme
- 1 teaspoon black pepper
- 2 tablespoons dried parsley
- 1 tablespoon garlic powder

Mix the ingredients together and store in an air-tight container.  
Use mix as a base for the following dinners.

### **Chili Mac:**

- 1 lb ground beef, browned and drained
- 1 c water
- 1/2 c macaroni noodles (uncooked)
- 2 cans chopped tomatoes
- 1 T chili powder
- 1/2 cup mix

Combine all and simmer 20 minutes or until macaroni is cooked

### **Stroganoff:**

- 1 lb. ground beef, browned and drained
- 2 cup water
- 1/2 cup mix
- 2 c uncooked egg noodles
- 1/2 cup sour cream

Combine all except sour cream. Simmer 20 minutes or until noodles are tender. Stir in sour cream and serve.

### **Potato Beef Casserole:**

- 1 lb ground beef, browned and drained
- 3/4 cup water
- 6 potatoes, peeled and thinly sliced
- 1 cup frozen mixed veggies
- 1/2 cup mix

Combine all and simmer, covered, until potatoes are tender, about 30 minutes, stirring occasionally. Remove cover and cook until excess water is evaporated.

### **Quick Lasagna:**

1 lb ground beef, browned and drained  
1/2 cup mix  
1 onion, chopped  
2 cup water  
16 oz. tomato sauce  
3 c lasagna noodles, uncooked, broken in bits  
1/4 cup parmesan cheese  
2 cup mozzarella cheese, shredded

Combine all except mozzarella in large skillet. Bring to a boil, let simmer for 15 minutes or until noodles are cooked. Top with mozzarella. Turn off heat and let cheese melt.

### **Apple Cake in a Jar**

2/3 cup shortening  
2-2/3 cups white sugar  
4 eggs  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1-1/2 teaspoons salt  
2 teaspoons baking soda  
3 cups all-purpose flour  
2/3 cup water  
3 cups grated apple  
2/3 cup raisins  
2/3 cup chopped walnuts  
8 straight-sided wide-mouth pint canning jars with lids

Recipe to attach:

Preheat oven to 325°. Lightly grease the insides of 8 straight-sided wide-mouth pint canning jars. Sift together flour, baking soda, salt, nutmeg and cinnamon. Set aside. Cream shortening and sugar until fluffy. Add eggs and beat in well. Add flour alternately with water and mix until smooth. Fold in apples, raisins and nuts. Fill jars 1/2 full of batter, being careful to keep the rims clean. Wipe off any batter that gets on the rims. Bake at 325° for 45 minutes. Meanwhile, sterilize the lids and rings in boiling water. As soon as cake is done, remove from oven one at a time, wipe rims of jars and put on lid and ring. Jars will seal as cakes cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed. Unsealed jars should be eaten or kept in refrigerator for up to a week.

Sealed jars can be stored up to a year.