



# Noreen's Kitchen

## Homemade

### Dry Onion Soup Mix

#### Ingredients

½ cup dehydrated onion flakes	1 tablespoon dried marjoram
½ cup beef bullion powder	1 ½ teaspoons dried thyme
1 tablespoon onion powder	1 teaspoon cracked black pepper
1 tablespoon garlic powder	1 teaspoon celery seed
1 tablespoon parsley flakes	

Note: Bulk recipe can be found below

#### Step by Step Instructions

Place all ingredients into a pint jar.

Cover and shake.

To use for cooking, use ½ cup of this mix in place of one packet of store bought onion soup mix.

To make soup for eating, mix 1 to 2 tablespoons of dry mix in a bowl and add 1 cup of boiling water. Allow to sit for five minutes to hydrate the onions.

You can add croutons and Swiss cheese to make a quick, French style onion soup on the fly!

If you would like to make a larger amount of mix, follow this bulk recipe:

#### Bulk Onion Soup Mix

Makes approximately 3 ½ cups of mix

1½ cups dehydrated onion flakes	3 tablespoon dried marjoram
1½ cups beef bullion powder	1 ½ tablespoons dried thyme
3 tablespoon onion powder	1 tablespoon cracked black pepper
2 tablespoon garlic powder	1 tablespoon celery seed
3 tablespoon parsley flakes	

Follow the instructions above for completing this mix.