

Noreen's Kitchen

Presents



Gifts In A Jar

Holiday Giving Simplified!

My Holiday Gift To You!!

2014



Noreen's Kitchen Mint Chocolate Cocoa Gift In A Jar

Ingredients

2 cups favorite hot cocoa mix
1/2 cup chocolate chips
1/2 cup crushed peppermint candy canes
1 cup mini marshmallows

Step by Step Instructions

Place cocoa mix in the bottom of a 1 quart jar.

Layer the chips and candy canes on top of the mix.

Place lid on jar and decorate.

Attach tag with cooking instructions.

Cooking Instructions

Copy and paste.

Print on cardstock and cut out for a tag

To make one cup of hot cocoa.

Scoop 1/4 cup mix into a mug

Add 12 ounces hot water and00005.



Noreen's Kitchen Triple Chocolate Cocoa Gift In A Jar

Ingredients

2 cups favorite hot cocoa mix
1/2 cup chocolate chips
1/2 cup white chocolate chips
1 cup mini marshmallows

Step by Step Instructions

Place cocoa mix in the bottom of a 1 quart jar.

Layer the chips on top of the mix.

Place lid on jar and decorate.

Attach tag with cooking instructions.

Cooking Instructions

Copy and paste.

Print on cardstock and cut out for a tag

To make one cup of hot cocoa.

Scoop 1/4 cup mix into a mug

Add 12 ounces hot water and stir.



Noreen's Kitchen

Banana Walnut Oatmeal

Gift In A Jar

Ingredients

2 cups old fashioned oats
1/2 cup brown sugar
1 cup dried Banana chips

1 cup walnut halves
1 teaspoon cinnamon

Step by Step Instructions

Place oats in bottom of a quart jar.

Place brown sugar on top of oats and using a spoon, press down into a uniform layer.

Place bananas on top of the brown sugar.

Place walnuts on top of the cranberries.

Sprinkle the spices on top of everything.

Place lid on jar and decorate.

Attach tag with cooking instructions.

Cooking Instructions

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Banana Walnut Oatmeal

Bring 2 cups of water and 2 cups of milk to a simmer in a medium saucepan.

Add a 1/2 teaspoon of salt.

Pour the contents of the jar into the simmering liquid.

Stir well and Cook for 8 to 10 minutes or until mixture is thickened and oats and fruit are tender.



Noreen's Kitchen Cran-Apple Oatmeal Gift In A Jar

Ingredients

2 cups old fashioned oats
1/2 cup brown sugar
1 cup dried Cranberries

1 cup dried apple dices
2 teaspoons apple pie spice

Step by Step Instructions

Place oats in bottom of a quart jar.

Place brown sugar on top of oats and using a spoon, press down into a uniform layer.

Place cranberries on top of the brown sugar.

Place apple dices on top of the cranberries.

Sprinkle the spices on top of everything.

Place lid on jar and decorate.

Attach tag with cooking instructions.

Cooking Instructions

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Print on cardstock and cut out for a tag

Cran-apple Oatmeal

Bring 2 cups of water and 2 cups of milk to a simmer in a medium saucepan.

Add a 1/2 teaspoon of salt.

Pour the contents of the jar into the simmering liquid.

Stir well and Cook for 8 to 10 minutes or until mixture is thickened and oats and fruit are tender.



Double Chocolate Candy Cane Brownies Gift In A Jar

Ingredients

2 cups of your favorite boxed brownie mix	Additional Ingredients for making:
1 cup dark chocolate chips	2 eggs
1 cup crushed candy canes	2 tablespoons water
	1/4 cup oil

Step by Step Instructions

Place brownie mix in the bottom of a 1 quart jar.

Layer other ingredients in the jar so they appear in individual layers.

Place lid on jar and decorate.

Attach tag with cooking instructions.

Cooking Instructions

Copy and paste.

Print on cardstock and cut out for a tag

Double Chocolate Candy Cane Brownies

Preheat oven to 350 degrees.

Place contents of jar in a bowl.

Mix together with 2 eggs, 2 tablespoons water and 1/4 cup vegetable oil. Combine well but do not over mix.

Pour batter into a prepared 8 x 8 inch baking pan that has been sprayed with cooking oil spray.

Bake for 20 minutes or until the top springs back when you touch it.

Remove from oven and allow to cool for at least 20 minutes before cutting and servin



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Monster Brownies

Gift In A Jar

Ingredients

2 cups of your favorite boxed brownie mix	Additional Ingredients for making:
1/2 cup peanut butter chips	2 eggs
1/2 cup dark chocolate chips	2 tablespoons water
1/2 cup white chocolate chips	1/4 cup oil
1/2 cup toffee bits	
1/2 cup candy coated chocolate pieces	

Step by Step Instructions

Place brownie mix in the bottom of a 1 quart jar.

Layer other ingredients in the jar so they appear in individual layers.

Place lid on jar and decorate.

Attach tag with cooking instructions.

Cooking Instructions

Copy and paste.

Print on cardstock and cut out for a tag

Monster Brownies

Preheat oven to 350 degrees.

Place contents of jar in a bowl.

Mix together with 2 eggs, 2 tablespoons water and 1/4 cup vegetable oil. Combine well but do not over mix.

Pour batter into a prepared 8 x 8 inch baking pan that has been sprayed with cooking oil spray.

Bake for 20 minutes or until the top springs back when you touch it.

Remove from oven and allow to cool for at least 20 minutes before cutting and serving.



Noreen's Kitchen

White Chocolate Cranberry Drops

Gift In A Jar

Ingredients

2 cups of your favorite sugar cookie mix
1 cup white chocolate chips
1 cup dried cranberries

Additional Ingredients for making:
1 egg
1 stick butter, melted

Step by Step Instructions

Place Sugar cookie mix in the bottom of a 1 quart jar.

Layer the chips and the cranberries on top of the mix.

Place lid on jar and decorate.

Attach tag with cooking instructions.

Cooking Instructions

Copy and paste.

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Candy Cane Crisp Cookies

Preheat oven to 350 degrees.

Place contents of jar in a bowl.

Mix together with 1 egg and 1 stick (1/2 cup) melted butter Combine well but do not over mix.

Drop by tablespoon onto a baking sheet that is lined with parchment paper.

Bake for 10 to 12 minutes or just until the cookies begin to brown lightly around the edges.

Remove from oven and allow to cool on pan for 5 minutes.

Remove from pan to a wire rack. Allow to cool completely



Noreen's Kitchen

Extra Savory Rice Pilaf Mix

Gift In A Jar

Ingredients

2 cups converted rice (uncooked)	1 tablespoon Herbes De Provence or mixed herbs
1 cup Orzo pasta (uncooked)	1 tablespoon chicken seasoning blend
1/4 cup dried parsley	2 tablespoons chicken bullion powder
1/4 cup dehydrated onion flakes	

Step by Step Instructions

Pour rice into a clean 1 quart mason jar.

Layer orzo pasta on top of rice.

Layer Dried parsley, dehydrated onion, herbs, chicken seasoning and bullion powder on top of the pasta. Shaking the jar gently between each addition to level each item.

Place lid on jar and decorate.

Attach tag with cooking instructions.

Cooking Instructions

Copy and paste.

Print on cardstock and cut out for a tag

Extra Savory Rice Pilaf

Cooking instructions:

Heat 2 tablespoons of oil in a large saucepan.

Sautee rice and mixture for a few minutes.

Add 5 cups hot water to the pan and bring to a boil.

Reduce heat to medium and simmer with the lid on for 10 minutes.

Turn heat off and leaving the lid on, allow to sit for 10 minutes.

Fluff rice and serve.



Noreen's Kitchen

Zesty Taco Seasoning Mix

Gift In A Jar

Ingredients

1 tablespoons corn meal
1 tablespoons garlic powder
1 tablespoons onion powder
1 tablespoons dried oregano
1 tablespoons ground cumin

2 tablespoons chili powder
1/2 teaspoon Cayenne pepper
1 1/2 teaspoons salt
1 teaspoon black pepper

Step by Step Instructions

Place all ingredients together in a 1/2 pint jar or container large enough to shake mixture together well to blend.

Use 1/4 cup of taco seasoning per pound of browned meat.

Enjoy!



Noreen's Kitchen

Pasta Fagioli

Gift In A Jar

Ingredients

2 cups dry red kidney beans	1 tablespoon basil
2 cups dry Ditalini pasta	1 teaspoon thyme
2 tablespoons beef bullion powder	2 tablespoons dried minced onion
1 tablespoon oregano	

Step by Step Instructions

Layer beans into a quart jar.

Place the pasta in a small plastic bag and then place the bag on top of the beans inside the jar.

Place the seasonings inside of a plastic bag and place this bag on top of the pasta.

Place lid on jar and decorate.

Attach tag with cooking instructions.

Cooking Instructions

Copy and paste.

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Pasta Fagioli

Remove seasoning packet and pasta bag from the jar.

Rinse and pick over beans and remove any broken beans or stones.

Place beans into a stockpot with 8 cups of water.

Bring beans to a boil and then turn off and allow to soak overnight.

Drain the beans and cover with 8 cups of water and simmer until tender, about 2 hours.

When beans are tender, add 1, 28 ounce can of crushed tomatoes, 1 pound of browned ground beef and the pasta and seasoning packet.

Simmer for 20 minutes or until pasta is al dente.



Noreen's Kitchen

Split Pea and Rice Soup

Gift In A Jar

Ingredients

1 cup yellow split peas	2 tablespoons minced onion
2 cups green split peas	1 teaspoon garlic powder
1 cup converted rice	1 teaspoon thyme
2 tablespoons chicken bullion powder	1 tablespoon parsley
1 tablespoon ham bullion powder	

Step by Step Instructions

Layer peas into a quart jar.

Place rice inside of a plastic sandwich bag and place this bag inside the jar on top of the peas. Be sure to remove all the air from the bag.

Place the seasonings inside of another plastic bag and place this bag on top of the rice.

Place lid on jar and decorate.

Attach tag with cooking instructions.

Cooking Instructions

Copy and paste.

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Split pea and rice soup

Remove seasoning and rice bags from jar.

Place peas in a large stock pot with 8 cups of water.

Bring to a boil and then turn down to a simmer until peas are tender. About 1 hour.

You can add a ham bone or ham hock with the peas if you like for excellent flavor.

Add seasoning packet and rice.

Continue to simmer for another 20 minutes until rice is cooked.

If you have not used any meat, you can add ham cubes or cooked chicken if you like.

Serve and enjoy!



Noreen's Kitchen

Three Bean Chili

Gift In A Jar

Ingredients

1 Cup dry pinto beans	1 teaspoon thyme
1 cup dry kidney beans	2 tablespoons beef bullion powder
1 cup dry black beans	1 teaspoon cayenne pepper
1/4 cup minced dehydrated onion	2 tablespoons chili powder
1 tablespoon cumin	1 tablespoon garlic powder
1 tablespoon oregano	

Step by Step Instructions

Layer beans into a quart jar.

Place the seasonings inside of a plastic bag and place this bag on top of the rice.

Place lid on jar and decorate.

Attach tag with cooking instructions.

Cooking Instructions

Copy and paste.

Print on cardstock and cut out for a tag

Three Bean Chili

Remove seasoning packet from top of jar.

Rinse and pick through beans, removing any broken beans or stones.

Place beans in a stock pot with 10 cups of water. Do not add salt!

Bring beans to a boil and simmer until they are tender. This can take up to 4 hours. You can soak the beans overnight after you bring them to a boil and then drain the water and add more water and simmer until tender. This will cut the cooking time in half.

When beans are tender, add seasoning packet along with 1 14 ounce can of diced tomatoes, 1 cup of your favorite salsa and if desired, 1 pound of browned ground beef.

Simmer for another hour or until the flavor is developed to your liking.

Other Great Ideas For Filling A Jar

Whole Grain Pancake Mix

Colorful Socks

Crayons

Jewelry Findings for the Crafter

Coffee Beans

Homemade Flavored Cocos

Homemade Flavored Coffees

Homemade Cookies

Precision Tools for the DIY'er

Hair Accessories

Bug Collecting Kit

Thanks so much to all of you for subscribing to our channel and being an important part of our virtual kitchen family!

Without you, none of this would be possible. It is our hope that you will have a joyous holiday season and look forward to the most prosperous and kind new year you have seen.

We hope this finds you safe and warm and filled with the spirit of the season that this time of year brings.

Merry Christmas!

Noreen, Rick, Molly & Micah