



Hot Cocoa Mix

Yield: 34 servings

INGREDIENTS

- 4 cups powdered dry milk
- 4 cups chocolate drink mix (like Nesquik)
- 1 1/2 cups powdered sugar
- 1 1/2 cups powdered coffee creamer

DIRECTIONS

1. Thoroughly combine all of the ingredients in a large bowl.
2. Store in a sealed container.
3. To serve, mix 3 heaping spoonfuls of mix with 6 to 8 oz. or hot water.

Wasatch County Cooking Class

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Herb Rice Mix

Yield: 9 batches of rice (4-6 servings per batch)

INGREDIENTS

- 9 cups long grained *white rice
- 6 Tablespoons chicken bouillon granules
- 6 Tablespoons dried parsley
- 3 Tablespoons dried, minced onion
- 1 Tablespoon garlic powder
- 1 Tablespoon thyme

DIRECTIONS

1. Mix all ingredients and store in an airtight container.
2. To prepare, bring 2 cups water and 1 Tablespoon butter to boil.
3. Stir in 1 cup herb rice mix.
4. Reduce heat, and simmer for 20 minutes or until all the water is absorbed.

*If using brown rice, increase cooking time to 45 minutes.

**This can also be cooked in a pressure cooker. To do this, reduce the water to 1 cup for white rice and 1 1/4 cups for brown rice. Cook white rice for 12 minutes and brown rice for 24 minutes.

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Brownie Mix

INGREDIENTS

- 2 cups all purpose flour
- 2 cups sugar
- 1/2 cup baking cocoa

Additional ingredients for preparing:

- 1 cup butter, melted
- 4 eggs
- 1 Tablespoon vanilla
- 1 cup nuts, optional

Frosting (optional):

- 1/4 cup butter, softened
- 1/4 cup evaporated milk
- 3 cups powdered sugar
- 1/4 cup baking cocoa

DIRECTIONS

1. To prepare mix, Combine flour, sugar and baking cocoa and store in a quart size zip-top bag. (Label with additional ingredients and baking instructions)
2. To prepare brownies: Combine dry mix with melted butter, eggs and vanilla (and nuts if desired).
3. Spread in a greased 9" x 13" baking pan.
4. Bake at 350 degrees for 20-25 minutes.
5. Frosting (if desired): Combine all ingredients together and frost brownies while still warm.

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Pudding Mix

Yield: 3 batches

INGREDIENTS

- 2 cups dry powdered milk
- 1 cup plus 2 Tablespoons sugar
- 2/3 cup cornstarch
- 1/4 teaspoon salt

DIRECTIONS

1. Combine the dry powdered milk, sugar, cornstarch and salt. Store in an airtight container.
2. To make pudding: Place 1 cup of the mix in a small saucepan. Slowly add 2 cups boiling water, stirring as you add the water.
3. Cook over medium heat for 3 to 5 minutes, stirring constantly, until the mixture is thickened.
4. Cool.

Flavor variations:

Vanilla: add 1 Tablespoon butter and 1 teaspoon vanilla at the end of cooking time.

Chocolate: Add 2 Tablespoons of cocoa powder to the cup of dry mix before cooking. Stir in 1 Tablespoon butter and 1/2 teaspoon of vanilla at the end of cooking time.

Butterscotch: Use brown sugar in place of the white sugar in the original mix.

Lemon: Add 1 Tablespoon lemon juice and 1 teaspoon lemon zest and 1 Tablespoon butter at the end of cooking time.

For richer flavored pudding: Use 1 cup boiling water and 1 cup warmed milk.

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Enchilada Sauce Mix

Yield: 2 1/2 cups sauce

INGREDIENTS

- 6 1/2 teaspoons flour
- 1 1/2 teaspoon dried, minced onion
- 1 teaspoon salt
- 1 teaspoon chili powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon garlic powder
- 1/8 teaspoon black pepper
- 1/8 teaspoon paprika
- dash of cayenne pepper

Additional ingredients to make the sauce:

- (1) 8 oz. can tomato sauce
- 1 1/2 cups water.

DIRECTIONS

1. Combine dry ingredients in put into a small zip top bag.
2. To make sauce, place dry mix, tomato sauce and water in a small saucepan.
3. Bring to a boil and simmer for 10 minutes.
4. Use as desired.

To make enchiladas:

1. Prepare baking pan by spread some enchilada sauce on the bottom of the pan.
2. Fill tortillas with cooked ground beef (can add chopped onions and peppers, if desired, and cook with the ground beef), rice and cheese.
3. Roll up tortilla and place in pan, seam side down.
4. Continue until all tortillas are filled (sauce covers around 6 enchiladas).
5. Pour remaining sauce over enchiladas.
6. Top with cheese.
7. Bake at 350 degrees for 15 to 20 minutes or until hot and bubbly.
8. Serve with shredded lettuce, chopped green onions and sour cream.

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SOS Mix/Funeral Potatoes

INGREDIENTS

- **2 cups powdered non-fat dry milk**
- **2/3 cup cornstarch**
- **1/4 cup instant chicken bouillon**
- **2 Tablespoons dried, minced onion**
- **2 teaspoons Italian seasoning**

DIRECTIONS

1. Combine all ingredients in a airtight container and store until ready to use. It does not have to be refrigerated.

To make sauce (equal to 1 can of cream soup):

1. Combine 1/3 cup of SOS mix with 1 1/4 cups cold water. Whisk until well blended.
2. Cook and stir on stove top or microwave until thickened.
3. Add thickened mixture to casseroles as you would a can of soup.

Funeral Potatoes:

Ingredients:

- (1) 32 oz. frozen shredded potatoes
- SOS Mix to equal 2 cans (prepared as explained above)
- 1 cup sour cream
- 2 cups shredded cheddar cheese
- 1/2 of an onion, minced (sautéed in a little butter or olive oil)
- salt, pepper and garlic powder to taste.

Directions:

1. Combine all ingredients in large bowl.
2. Transfer to greased baking dish.
3. Sprinkle with crushed corn flakes (if desired)
4. Bake at 350 degrees for approximately 40-45 minutes or until hot and bubbly.

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