



Chicken Noodle Soup

Directions: In a large pot, bring 10 cups of water to a boil. Add in contents of the jar, cover, reduce heat and simmer for 20 minutes. Add 2 ½ cups of mixed vegetables, and 2 cups of cooked chicken to pot. Let simmer for an additional 10 minutes to heat through.

Happy Holidays!



Italian Barley Soup

Directions: Pour contents of jar into a pot, plus four cups of water and one 14-ounce can of diced tomatoes. Bring to a boil over high heat. Reduce heat to low and simmer until the barley is tender, about 20 minutes. Season to taste and serve topped with grated Parmesan cheese.

Happy Holidays!



Black Bean Soup

Directions: Pour contents of the jar, plus 6 cups water into a pot. Bring to a boil over high heat, reduce to low and simmer until beans are tender, about 90 minutes. Discard bay leaf before serving and season to taste.

Happy Holidays!



Holiday Cookie Jar

Directions: Preheat oven to 350°. Mix contents of the jar, 1 stick butter, 1 egg and 1 tsp. vanilla together until a dough forms. Scoop 2 Tbsp. of dough onto a baking sheet, with cookies about 2-inches apart. Bake 8 to 10 minutes, until starting to brown and cooked through. Cool 5 minutes before moving to a rack.

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Chocolate Banana Bread

Directions: Preheat oven to 350°. Mix contents of the jar, 1 ¼ cups milk, 1 tsp. vanilla extract, 2 eggs and 1 stick softened butter into the dry ingredients and combine. Spoon batter into a large loaf pan coated with nonstick cooking spray. Bake for 1 hour, or until a toothpick inserted in the center comes out clean. Cool before removing from pan.

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Oatmeal Brown Sugar Scrub

Directions: Apply a generous amount of scrub to wet skin and massage in a circular motion. Rinse off with warm water and pat dry and apply moisturizer to keep your skin feeling soft and smooth. Mask may be a little thick because of the coconut oil, but will melt once put on your warm skin.

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