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Cookie Mixes

Brownie Mix

Mix together 1 lb. brownie mix, 2 Tbsp. oil, and $\frac{3}{4}$ cup water. Bake in 9" x 13" pan at 350° for 30 minutes.

Oatmeal Cookie Mix and Sugar Cookie Mix

Mix 1 $\frac{1}{4}$ lbs. cookie mix and $\frac{1}{2}$ cup water. Bake at 375° for 15 minutes. You can add your own nuts or chocolate chips.

Chocolate Chip Cookie Mix

Using paddle, mix 4 cups cookie mix and $\frac{1}{2}$ cup water until incorporated, then at medium speed for 1 minute. Bake at 380° for 10 minutes or until cracks begin to form.

Old Fashioned Peanut Butter Cookie Mix

Using paddle, mix 4 cups cookie mix and $\frac{1}{2}$ cup water until incorporated, then at medium speed for 1 $\frac{1}{2}$ to 2 minutes. Bake at 350° for 15 minutes or until cracks begin to form.

Macaroon Cookie Mix

Mix 1 lb. mix with $\frac{1}{2}$ cup hot tap water. Mix 1 minute on low speed, scrape down bowl, mix 5 more minutes on medium speed. Let set for 15 minutes. Bake at 350° for 25 - 30 minutes. Yields 2 dozen.

Cake Mixes

Angel Food Cake Mixes

Beat mix well with 1- $\frac{1}{3}$ cups water. Beat at speed 2 for 5 minutes. Bake at 350° for 30 - 35 minutes. 1 bag = 1.13#.

Carrot Cake

Mix 1 lb. mix with 1 cup water and $\frac{1}{4}$ cup oil. Mix well, pour in a greased 9" x 9" baking pan. Bake at 350° for 30 - 40 minutes. Tastes great with cream cheese icing!

Pound Cake

Mix $\frac{1}{2}$ cup water to bowl then add 1 lb. mix. Mix 1 minute on low speed, then 3 minutes on medium speed. Gradually add $\frac{1}{4}$ cup water while mixing on low speed. Mix 2 minutes. Add $\frac{1}{4}$ cup water and mix 1 minute on low speed. Pour into greased 9" x 9" baking pan. Bake at 350° for 30 minutes.

Dawn Deluxe Cake Mix - White, Chocolate, Yellow

1 bag Dawn Deluxe cake mix (without lumps), 2 cups water & $\frac{1}{2}$ cup vegetable oil. Mix until smooth. Pour into 9" x 13" cake pan. Bake at 350° for 40 - 50 minutes.

Banana Walnut Snack Cake Mix

Place 1 $\frac{1}{3}$ cup water then mix in mixing bowl. Blend on low speed 30 seconds with paddle. Scrape bowl then blend another 30 seconds on low. Pour batter in 8" x 8" cake pan. Bake at 350° for 30 to 40 minutes.

Carrot Snack Cake Mix

Place 1 $\frac{1}{2}$ cup water then 1 $\frac{1}{4}$ lb. mix in mixing bowl. Blend on low speed 30 seconds with paddle. Scrape bowl then blend another 30 seconds on low. Pour batter in 8" x 8" cake pan. Bake at 350° for 30 to 40 minutes.

Instant Cheese Cake Filling

Pour 3 cups cold milk into 6 qt. mixing bowl. Using wire whip, gradually add 1 lb. cheese cake mix. Mix on medium speed 1 minute. Scrape down bowl and mix at medium speed for 2 minutes. Refrigerate for 1 hour or more.

Breads, Muffins, Pancakes

Blueberry Muffin Mix

Mix 1 lb. mix with 1 cup water. Bake at 375° in greased muffin tin for approximately 15 - 18 minutes. Makes approximately 12-14 muffins.

Bran Muffin Mix, Corn Muffin Mix, Honey Bran Muffin Mix

Oat Bran Muffin Mix & Low Fat Bran Muffin Mix

Mix 1 lb. mix with 1 cup water. Bake at 375° for approximately 20-21 minutes in muffin tins.

Yellow Corn Bread Mix

Preheat oven to 400°. Pour 4 oz. cold water and add 1 lb. mix. Mix on low speed for 1½ minutes. Add another 4 oz. of water. Blend for 1½ minutes. Pour into 9 x 13" pan. Bake at 400° for 20-25 minutes.

Buttermilk & Buckwheat Pancakes

Mix 1 cup mix with ¾ cup water. Makes approximately 5 pancakes.

Ginger Bread Mix

Place 8 oz. water with 1 lb. mix in mixing bowl. Mix 2 minutes at low speed using paddle. Or, place 1 lb. mix in bowl and add water with mixer running at low speed for 30 seconds. Scrape bowl. Mix 2 additional minutes at low speed. Bake at 350° for 30 - 35 minutes, in an 8" square pan.

Bisquick

Biscuits: 2¼ cups mix to 2/3 cup water. Mix and bake at 450° for 13 - 15 minutes.

Buttermilk Biscuits

1# mix & 1¼ cup cool water. Stir with a large spoon. Smooth. Place dough on floured surface and roll out to ½" thickness. Cut with 2" biscuit cutter and place on baking sheet. Bake at 400° for 12-15 minutes or until golden brown. Yield: 12 (1.75 oz.) Biscuits

Wheat Bread Mix

Dissolve 1 Tbsp. yeast in 1¼ cup water. Add to 1 lb. mix. Mix well at low speed. 8 minutes at medium speed. 30 minutes first rest time and 30 minutes second rest time. Proof 40 to 60 min. Bake at 350° for 30 minutes.

Sour Dough Bread & 7 Grain Bread Mix

Dissolve 1 Tbsp. yeast in 1 cup water. Add to 1 lb. mix. Mix well at low speed, then 8 minutes at medium speed. 30 minutes first rest time and 30 minutes second rest. Proof 40 to 60 minutes. Bake at 350° for 30 minutes.

Soups & Gravy Mixes

Soup	Mix	Water or Milk	Simmer
Cream of Broccoli	½ cup	2½ cups	5 min.
Cream of Potato	½ cup	2 cups	9 min.
French Onion	¾ cup	2½ cups	9 min.
Chunky Potato	¾ cup	2½ cups	10 min.
Cheesy Bac'n and Potato	¾ cup	2½ cups	9 min.
Creamy Chicken Noodle	½ cup	2½ cups	15 min.
Chicken Corn Noodle	¾ cup	2½ cups	15 min.
Old-fashioned Veg. Beef (no msg added)	½ cup	2½ cups	10 min.
Chili soup (no msg)	2 cups	5 cups	10 min.
Garden Vegetable	½ cup	2½ cups	10 min.
Bac-n-Split Pea	1½ cups	5 cups	35-45 min.
Country Corn Chowder	¾ cup	2½ cups	15 min.
White Cheddar Asparagus	¾ cup	2½ cups	10 min.

Bring all soup mixes to a boil, simmer for noted time.

Hearty Soup Mix & Harvest Soup Mix

8 cups water, 1½ cups soup mix, 1½ tsp. salt. Simmer for 1 hour. Add 2 carrots, 2 stalks celery, 2 cups shredded cabbage, 1 qt. tomatoes, and 1 lb. ground beef. Simmer 20 additional minutes.

Holiday & Bean Soup Mix

Wash beans, place in large kettle. Cook with water 2" above bean line, add 2 Tbsp. salt, soak overnight. Drain in the morning, add 2 qts. water, 2 ham hocks or pieces of ham. Bring to a boil, 1 large onion, 1 - 16 oz. can tomatoes, 1 tsp. chili powder, juice of a lemon, and pepper to taste. Simmer for 3 hours or in crockpot 3 hours on high or 5 hours on low. Remove ham from hock before serving. Makes 4 qts.

Instant Chicken Broth or Beef Broth (includes Low Sodium)

Add 1 tsp. instant chicken broth or beef broth to 1 cup boiling water.

Chicken & Beef Base (no msg added)

1 tablespoon to 2 cups of water, suit to taste.

Chicken and Beef Gravy Mix - Soups

Dissolve 2 Tbsp. mix in 8 oz. water. Cook over medium heat until thickened and smooth. Yields 1 cup gravy.

Old Time Chicken - Beef - Peppered Gravy Mix

½ cup mix, 2½ cups water. Mix water and gravy. Bring to boil, stirring constantly. Boil 1 minute.

Pie & Ice Cream Mix

Pecan Pie Mix

Put ½ cup pecans (2 oz.) in the bottom of a 9" unbaked pie shell. Take 2¼ cup (1 lb.) pecan pie mix and add 1 cup hot tap water. Stir and pour over pecans. Bake at 375° for 35 - 40 minutes or until center of pie is firmly set. Very good and easy to make.

Pie Crust Mix

Combine 1 cup mix with 2 - 3 Tbsp. water and stir until ball forms. Roll on lightly floured surface. Bake unfilled crust at 425° for 7 - 10 minutes.

Pie Crust Improver

Use from 2-4% based on the weight of the flour. Add to the flour before cutting in the shortening. Example: 100 lb. of flour to 2-4 lb. of improver or 10 lb. of flour to 3.2-6.4 oz. of improver. Keeps pie crusts flaky and causes them to bake faster with an even brown. Prevents the crusts from becoming soggy when fillings are used.

Dutch Chocolate & Vanilla Bean

2½ cups ice cream mix, 1½ qt. whole milk, 1 pt. heavy cream. Whisk milk and mix together well. Let set for 2-3 minutes until milk is dissolved. Add the cream and stir gently to blend. Pour into freezer. Makes 4 qt. premium ice cream.

Doughnut & Pizza Crust Mix

Raised Doughnut Mix

Dissolve 2 Tbsp. yeast in 3 cups lukewarm water. Let soak 5 minutes, add about 3 lbs. mix till it can be handled to roll out. Let rise till double in size, about 45 minutes. Roll out, cut. Let rise for 30 minutes. Deep fat fry. Makes approximately 75 doughnuts.

Pizza Crust - Donut Mix

1# mix (1 bag), 1 cup water, 1 Tbsp. yeast. Mix yeast with water and mix. Mix with hook till ball forms. Cover and let rise for 5 minutes. Roll out on sheet. Bake at 375° for 5 minutes. Add toppings and bake 15 minutes longer at 375°.

Honey Bee Donut Glaze

5½ lbs. icing sugar, 1 pt. hot water, 1 pt. Honey Bee glaze. Mix thoroughly, glaze donuts while they are hot.

Sweet Dough Mix

10 cups mix, 2 cups warm water, 2½ Tablespoons yeast. Combine yeast and water. Let set 5 minutes. Add mix and knead until smooth. Cover and let rise 1 hour. Roll and cut in ½ inch pieces. Cover with melted butter, cinnamon and sugar. Let rise till double in size. Bake at 350° till golden brown.

Beverage Mixes

Iced Tea Mix

Use 2 or 3 tsp. mix for 8 oz. glass. Add cold tap water, stir, and add ice cubes.

Hot Chocolate - Dark Hot Chocolate

Mix 3 Tbsp. powder with 8 oz. hot water or 1 cup mix with 1 qt. water, 4 cups mix with 1 gallon water.

Cold Chocolate Drink Mix

8 oz. milk mixed with 2 heaping tsp. chocolate mix.

Chai Tea

Use 1¼ oz. or ⅓ cup mix per 8 oz. hot water. Mix well and enjoy.

Natural Meadow Tea and S. F. Meadow Tea

1 quart water, ½ cup Natural Meadow tea mix. Blend together well with a wire whisk. Try it iced or hot.

Cappuccino Mixes

Use 1¼ oz or ⅓ cup mix per 8 oz. hot water. Mix well and enjoy.

Fresh -N- Tasty Lemonade Mix

Qty. of Mix	Qty. of Water
2 Tbsp.	8 fl. oz. (1 serving)

Hot Cereal

Cooked Oatmeal

Bring 2 cups water to a rolling boil. Add 1 cup Quick Oatmeal and salt to taste, then let simmer for 5 minutes. For Rolled Oatmeal, simmer for 10 minutes.

Instant Oatmeal

Wild blueberry, straw, cream, maple, brown sugar, cinnamon and pecans. ½ c. boiling water, ½ c. oatmeal. Add oatmeal to boiling water, stir and let stand for 60 seconds.

Cream of Wheat

For 1 serving, bring 1 cup of water to a boil. Add pinch of salt. Add ¼ cup cream of wheat. Stir constantly, bring to a boil again. Serve immediately with milk and sugar.

Cornmeal Mush

3 cups water, 1 cup cornmeal, 1 tsp. salt, 1 tsp. flour, 1 cup cold water. In a saucepan heat water to boiling. Mix together cornmeal, salt, flour and 1 cup water. Pour into boiling water, stirring constantly. Cook until thickened, stirring frequently. Cover, continue cooking over low heat for 5 minutes or longer, pour into loaf pan. Cool and chill. Cut into ¼" thick slices and fry. Serve with ham or dried beef gravy.

Millet

Use 2 parts liquid to 1 part grain. Cook 10 minutes. Serve hot.

Coucouc

1¼ cup water, 2 Tbsp. butter, 1 cup coucouc. Bring water to boil. Add butter, coucouc. Let set for 5 minutes.

Muesli

Heat ½ cup water, add ½ cup muesli. Cover and let steam 5-10 minutes.

Steel Cut Oats

Bring 2 cups water to boil. Add ½ cup steel cut oats. Simmer for 30 minutes.

Quinoo

Bring to boil 2 cups water and 1 cup Quinoo. Add 1 Tbsp. butter, ½ tsp. salt. Simmer for 18-20 minutes.

Powdered Vanilla

Use same amount as liquid.

Grits

¾ cup grits, 3 cups water, ¼ tsp. salt. Bring water and salt to a boil. Pour grits in slowly. Stir constantly. Boil for 5 to 7 minutes, serve with milk and sugar. Serves 4 people.

Puddings and Tapioca

Granulated Tapioca

Mix 3 Tbsp. granulated tapioca, ⅓ cup sugar, ⅛ tsp. salt, 1 beaten egg, 2¾ cups milk. Let stand 5 minutes. Then bring to a full boil, stirring constantly. Remove from heat. Add ¾ tsp. vanilla. Stir once after 20 minutes.

Pearl Tapioca

Soak ½ cup of tapioca overnight. Mix 1 qt. milk and ¾ cup sugar. Bring to a boil. Add tapioca, cook and stir until tapioca is clear for at least 30 minutes. Then combine 3 beaten eggs, ¾ cup sugar, and ¾ tsp. vanilla. Add to above mixture and bring to a full boil. Makes about 2 qt.

Cook Type Tapioca Pudding

Stir ½ cup mix into 2 cups milk in small saucepan. Stirring constantly, cook until mixture comes to a full boil. (Pudding thickens as it cools.) Remove from heat. Cool 15 minutes stirring twice. Stir before serving. Microwave directions: Stir ½ cup mix into 2 cups milk in large microwave bowl. Microwave on high 7 minutes or until mixture comes to a full boil. Stir every 3 minutes. Cool 15 minutes. Stir twice.

Large or Small Pearl Tapioca Pudding

Boil 7 cups water first, add 1 cup tapioca. Cook until tapioca is almost clear, add ¾ cup sugar, pinch of salt, stir and add ¾ cup jello. Cool before serving.

Cook Type Pudding

Stir ½ cup mix into 2 cups milk in small saucepan. Stirring constantly, cook until mixture comes to a full boil. (Pudding thickens as it cools.) Remove from heat. Cool 15 minutes, stirring twice. Stir before serving. Microwave Directions: Stir ½ cup mix into 2 cups milk in large microwavable bowl. Microwave on high 7 minutes or until mixture comes to full boil. Stir every 3 min., cool 15 min. Stir twice.

Instant Pudding

½ cup mix and 2 cups milk. Beat on low until smooth.

Danish Dessert

Mix ½ cup of mix and 1¾ cups cold water in medium size pan. Bring to a full boil. Boil 1 minute stirring constantly. Cool slightly before adding 1 cup fresh fruit. Chill and serve. Also can be put into 9" pie crust. Chill. Garnish and serve.

Maple Walnut Pudding

Whisk together ½ cup mix and 2 cups milk. Chill for 20 minutes.

Gelatins and Misc. Baking Supplies

Sure Jel - Fruit Pectin

Instant Clear Jel

Combine ½ cup sugar and 1 Tbsp. instant Clear Jel. Mix with 1 cup fruit. Chill and serve.

Clear Jel or Perma Flo

Use ¼ cup Clear Jel to 1 qt. of liquid. Bring liquid to a boil before adding Clear Jel.

Gelatin

Mix ⅓ cup gelatin, 1 cup boiling water, and 1 cup cold water.

Unflavored Gelatin

1 Tbsp. to gel 2 cups of liquid. 1 Tbsp. = 1 pkg. of Knox gelatin.

Therm-Flo

Use as a thickener. Use ¼ cup Therm-Flo to 1 quart of liquid. Bring liquid to a boil before adding Therm-Flo. Do not over boil. (For freeze and thaw application.)

Frigex

5⅓ cup water, 2½ cup sugar, 1 cup Frigex, ⅓ cup Karo, add Kool-Aid or gelatin for flavor. Cook 3-5 minutes.

Fruit Pectin

3¾ cup fruit, 5¼ cup white sugar. Mix and let set for 10 minutes. Bring to boil 3 Tablespoons of fruit pectin mix and ¾ cup cold water. Boil 1 minute. Mix with fruit, stir 3 minutes. Keep at room temperature 24 hours before freezing. Yields approximately 6 cups. Recipe may vary due to moisture in fruit.

Nonfat Dry Milk

1 lb. dry milk 3½ quarts water 1 gallon milk

Sweet Cream Buttermilk

Use if recipe calls for liquid buttermilk or sour milk. Mix 1 cup water with 5 Tbsp. powder, which is equal to 1 cup buttermilk.

Whip Topping Mix

Pour ½ cup milk into small bowl. In warm weather chill mixing bowl. Add ½ cup whip topping mix. Whip on high speed for 2 - 3 minutes.

Dough Enhancer

This product improves the rise, taste, texture, color, and shelf life of whole grain breads. Use 1 Tbsp. for 4 loaves of bread. Mix in with flour.

Cheese Sauce Mix

1²/₃ cups mix, 1½ cups cold water, optional 2 Tbsp. butter, 1 qt. boiling water
Mix cold water, mix and butter together till lump free. Then add to boiling water over head beating vigorously to desired thickness.

Ground Flax Seed

Substitute ground flax seed for fat in recipes for baked goods using a 3:1 ratio. Baked goods will brown quickly. Substitute 1 tablespoon ground flax seed and 3 tablespoons water for an egg in recipe for pancakes, cookies, and muffins. Flax seed can also be used for nuts as a topping for cookies.

1-Step Stuffing Mix

Bring water and butter to a boil, using the chart below. For moist stuffing, increase water by 1 tsp. per serving.

Servings	Water	Butter	Stuffing Mix
2	½ cup	1 Tbsp.	1 cup

Meringue Powder

¾ cup mix ½ pint hot water For 1 pie use, 6 T. meringue powder. ½ c. hot water. Mix low 1 minute, high 4-6 minutes till peaks form. Bake 8-12 minutes at 375°.

Yeast

1 Tbsp. = 1 package

Taco Seasoning

4 Tbsp. = 1 package

Meals-in-Minutes

(12-14 minutes) Cheddar Broccoli & Rice

1½ cups Cheddar Broccoli & Rice Mix, 2 cups water. In a heavy kettle, bring the water to a boil. Carefully measure the Cheddar Broccoli & Rice mix, and add to the boiling water. Stir well as it returns to a boil, turn down on low and let simmer for 10 minutes, stirring often to avoid scorching. Remove from heat, cover and let stand for 2-4 minutes to steam. Stir gently and serve. Serving tips: Chunks of ham, cooked chicken, or turkey may be added at the end of the steaming time to make a delicious one-dish meal.

(10-12 minutes) Gourmet Sour Cream & Onion Potatoes

1½ cups Potato mix, 2 cups water. Conventional: Boil water, add Gourmet Sour Cream and Onion Potato Mix and whip into a nice texture (about 2 minutes). Let set covered to steam for about 5 minutes and serve. Option: Milk may be used to replace some or all of the water for a more country-style flavor. Microwave: In a microwavable dish, bring water to a boil (2-3 minutes on high). Add potato mix to hot water and whip for 2 minutes. Return to microwave and heat 30-45 seconds, cover and let stand for 8 minutes. Stir and serve.

Tomato, Mac & Beef & Taco Supper

½ lb. ground beef, 2 cups hot water, 1½ cups mix. Brown ground beef, add water. Bring to boil, add dry mix while stirring. Cook for 10-12 minutes.

CousCous with Chives & Saffron

Boil 2 cups water, add 1½ cups dry mix. Let set for 8-10 minutes covered.

Smoky Turkey Supper

½ lb. ground turkey (browned). Add 2 cups hot water and 2 cups mix. Bring to boil. Simmer for 15 minutes.

Instant Potato Flakes

Heat water, butter or margarine and salt to boiling in saucepan. Remove from heat, add cold milk. Stir in potato flakes. Let stand until flakes are moist. Whip lightly with fork. Serve with additional butter and seasoning as desired. If softer mashed potatoes are desired, add more water or milk for firmer potatoes, stir in more flakes.

Servings	Water	Salt	Margarine	2% milk	Flakes
2	¾ cup	¼ tsp.	1 Tbsp.	⅓ cup	¾ cup

Rice

Brown & White Rice

Bring 2 cups water to boil. Add 1 cup rice, 1 Tbsp. butter, 1 tsp. salt. Simmer for 20 minutes. Makes 3 cups.

Minute Rice

⅔ cup water, ⅔ cup rice, 1 tsp. butter. Bring water to boil. Add rice, cook 1 minute.

Basmati Rice

1 cup rice, 1¾ cup water. Bring water to boil. Add rice and cook for 10 minutes.

Seasoned Brown Rice

1 cup rice, 1¾ cup water. Bring water to boil. Add rice. Simmer undisturbed for 20 minutes.

Rice Pilaf, Mexican Rice, & Exotic Rice Blend - Jasmine Rice, Lentil Pilaf

2¼ cups water, 1 cup Rice Pilaf Blend. Bring water to a boil, add rice and bring back to a boil. Reduce temperature to low and simmer for 15-20 minutes. Stir once, after that do not stir. Remove from heat. Cover and let steam for 20 minutes. Fluff with a fork and serve.

Sugar Free

Sugar Free/ Fat Free Instant Pudding

Pour 2 cups of cold non-fat milk into bowl. Add 1/3 cup pudding mix with a wire whisk, rotary beater or electric mixer at lowest speed. Beat until well blended, 1 or 2 minutes. Makes 4 servings.

Sugar Free Angel Food Cake

Beat mix well with 1 1/3 cups water. Bake at 350° for 30 - 35 minutes.

Sugar Free Brownie Mix

Mix together 1 lb. sugar free brownie mix, 2 Tbsp. oil, and 3/4 cup water. Bake in 9" x 13" pan at 350° for 30 minutes.

Sugar Free White Cake Mix

1 bag Sugar free white cake mix (without lumps), 2 cups water & 1/2 cup vegetable oil. Mix until smooth. Pour into 9"x13" cake pan. Bake at 350° for 40 - 50 minutes.

Frozen

Bread Doughs

White, Cinnamon, Wheat, and French. Thaw in refrigerator. Let rise till double in size. Bake at 350° for 30-35 min. or until nicely brown.

Pizza Sticks

Thaw in refrigerator. Once thawed they are good for 3 days under refrigeration. Bake for 8-10 min. at 375°.

Homemade Pizza

Bake at 400°. for 20-30 min., thawed.

Dinner Rolls

Thaw in refrigerator over night. Allow to stand at room temp. for 15 min. Let rise till double in size. Bake at 325° for 15-20 min.

Note: All of our meats in freezer are fully cooked.

Bake at 375° for 40 minutes or microwave till heated.

Dip Mixes

	Mix	Sour Cream
Bacon & Onion	1/4 cup	16 oz.
South West	1/4 cup	16 oz.
Cucumber Dill	1/2 cup	16 oz.
Vegetable	1/2 cup	16 oz.
Bacon Horseradish	1/2 cup	16 oz.
Nacho Cheese	1/4 cup	8 oz.
Tomato Basil	1/4 cup	8 oz.

Ranch Salad Dressing Mix

1/2 cup mix 2 1/4 cups mayonnaise, 3/4 cup water.

Cole Slaw Salad Dressing Mix

3 Tbsp. mix, 2 Tbsp. vinegar, 2 Tbsp. sugar, 1 cup mayonnaise. Pour over 8 cups cabbage.

Italian Dressing Mix

3/4 cup water, 3/4 cup mix, 1/2 cup vinegar, 3/4 cup vegetable oil.

Country French Dressing Mix

1 cup mayonnaise, 1/4 cup water, 1/4 cup mix.

Gourmet Dip Mixes

	Mix	Cream Cheese	Sour Cream
Alpine Spinach	1/2 cup	8 oz.	8 oz.
Blue Cheese	1/2 cup	8 oz.	8 oz.
Natural Strawberry	1 cup	8 oz.	8 oz.
Natural Black Raspberry	1 cup	8 oz.	8 oz.
Mandarin Orange Poppy Seed	1 cup	8 oz.	8 oz.
Kajun Krab	1 cup	8 oz.	8 oz.
Garlic & Herb	1/4 cup	8 oz.	8 oz.
Perfect Peppered	6 Tbsp.	8 oz.	8 oz.
Natural Maple	6 Tbsp.	8 oz.	8 oz.

Peppercorn Caesar Dressing Mix

1/2 cup mayonnaise, 1/2 cup sour cream, 1/4 cup water, 1/4 cup mix.