

SOY MILK POWDER (ORIGINAL)

1 quart = ¼ cup mix
½ gallon = 1 ½ cups mix
1 gallon = 3 cups mix

Start with water, then add the mix and shake or blend. Always shake well before serving. The more mix you add, the richer the flavor.

RICE MILK POWDER (ORIGINAL)

1 quart = ½ cup mix
½ gallon = 1 cup mix
1 gallon = 2 cups mix

Start with water, then add the mix and shake or blend. Always shake well before serving. The more mix you add, the richer the flavor.

SWEET CREAM BUTTERMILK

When recipe calls for liquid buttermilk or sour milk. 1 cup water with 4 tablespoons powder equals 1 cup buttermilk.

RANCH DRESSING MIX

Blend together 8 oz. dressing mix with 4 ½ cups mayonnaise and ½ cup water. Yield: 6 cups dressing.

COLE SLAW DRESSING MIX

5 lb. Shredded Green Cabbage
16 oz. Mayonnaise
2 oz. Cole Slaw Dressing Mix

Mix ingredients together. Makes 42 oz. or 2.625 lb.

HORMEL PUDDINGS

1. Instant Vanilla, Butterscotch, Butter Pecan, Lemon, Orange Dream, Pistachio and Coconut Cream

Directions: Combine ½ cup of mix with 2 cups of cold milk. Mix or blend well. Chill and serve.

2. Instant Chocolate Pudding

Directions: Combine 2/3 cup of mix with 2 cups of cold milk. Mix or blend well. Chill and serve.

3. Cooked Type Puddings

STOVE: Stir ½ cup mix into 2 cups milk in small saucepan. Stirring constantly, cook until mixture comes to full boil. (Pudding thickens as it cools.) Remove from heat. Cool in 15 minutes, stirring twice. Stir before serving.

MICROWAVE: Stir ½ cup mix into 2 cups milk in large microwave bowl. Microwave on high 7 minutes or until mixture comes to full boil. Stir every 3 minutes. Cool 15 minutes, stirring twice.

4. Fat Free Sugar Free Puddings

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

FLAVORED GELATINS

Use 1/3 cup of gelatin for 1 cup boiling water and 1 cup cold water. Use 2/3 cup of gelatin for 2 cups boiling water and 2 cups of cold water.

SUGAR FREE GELATINS

Large Batch	Small Batch
½ cup mix	1 Tbsp. mix
2 qt. boiling water	1 cup boiling water
2 qt. cold water	1 cup cold water

Add boiling water to mix. Stir until completely dissolved. Add cold water. Chill until set.

UNFLAVORED GELATIN

Directions: Use 1 tablespoon to gel 2 cups of liquid. When a recipe calls for 1 envelope of plain gelatin, use 1 tablespoon.

STRAWBERRY & RASPBERRY DANISH DESSERT

Strong ½ cup of mix and 1¾ cups cold water in medium-size sauce pan. Bring to a full boil. Boil 1 minute, stirring constantly. Cool slightly before adding 4 cups fresh fruit. Chill and serve. Also can be put into 9" pie crust, chill, garnish and serve.

COOKED OATMEAL

Bring 2 cups of water to a rolling boil. Add 1 cup oatmeal and salt to taste, then let simmer for 5 minutes. For rolled oatmeal simmer for 10 minutes. For baby flake oats, simmer 8 minutes.

GRANULATED TAPIOCA TAPIOCA PUDDING

Mix: 3 tablespoons granulated tapioca
1/3 cup sugar
1/8 teaspoon salt
1 egg (beaten)
2¾ cups milk

Let stand 5 minutes. Then bring to a full boil, stirring constantly. Remove from heat. Add ¾ teaspoon vanilla. Stir once after 20 minutes.

LARGE PEARL & SEED TAPIOCA

Soak ½ cup of tapioca overnight. Mix 1 qt. milk and ¾ cup sugar. Bring to boil. Add tapioca, cook and stir until tapioca is clear (at least 30 min.) then combine 3 beaten eggs, ¾ cup sugar and ¼ tsp. vanilla. Add to above mixture and bring to a full boil. (Makes about 2 quarts.)

INSTANT CLEAR JEL

For 1 pie: combine 3 tablespoons instant Clear Jel with ½ cup sugar. Add 1 cup water or fruit juice and combine with enough fruit for 1 pie. Add food coloring if desired. Chill and serve.

CLEAR JEL

Use as a clear thickener. Use ¼ cup Clear Jel to 1 quart of liquid. Bring liquid to a boil before adding Clear Jel. Do not over boil.

THERM-FLO

Use as a clear 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 & thaw application)

FRUIT PECTIN MIX FOR JAMS & JELLIES

Cooked Jam Directions and Recipes

For maximum protection against mold growth and to obtain right seals, use jars with 2 piece lids and process in boiling water bath after filling. If the boiling water bath is omitted, jars must be sterilized.

1. Locate and mark off fruit recipe on chart below. Wash, scald and drain jars, or use automatic dishwasher with very hot rinse water. Keep hot. Wash lids and place in a small container. Cover with cooling water shortly before placing on filled jars. Always use new lids.
2. Prepare fruit as directed in recipe.
3. Measure amount of prepared fruit specified in recipe ingredient listing, pack solidly in cup. If measure is slightly short, add water. Place measured fruit in 6 or 8 quart sauce pot. Add lemon juice, if listed.
4. Measure sugar and set aside. **DO NOT REDUCE SUGAR.**
5. Stir fruit pectin mix into prepared fruit. (Sauce pot must be no more than ½ full to allow for full rolling boil.)
6. Bring to a full boil over high heat stirring constantly. At once stir in sugar. Stir and bring to a full rolling boil. (A boil that cannot be stirred down). Then boil hard one minute, stirring constantly. Remove from heat.
7. Skim off foam with large metal spoon. Immediately ladle into jars leaving ¼ inch space at top. With a damp cloth, wipe jars and treads clean.
8. Immediately cover jars with lids. Screw bands on firmly.
9. Place in boiling water bath carefully setting jars on rack in canner or large sauce pot of boiling water. Water should cover jars by 1 to 2 inches. Cover canner, and return the water to a boil, then boil 5 minutes. (At high altitudes, increase boiling time by 1 minute for each 1000 feet above sea level.) Remove jars from canner.

Let jam stand to cool. Check seals. Jar lids should be slightly concave or remain so when pressed. Remove bands from jars. Store jam in a cool dry place. (Small amounts of unsealed jam may be covered and stored in the refrigerator).

APPROX. YIELD	PREPARED BERRIES	SUGAR	FRUIT PECTIN
6 cups	3 ¾ cups	5 ½ cups	1 oz.
12 cups	7 ½ cups	10 ½ cups	2 oz.
24 cups	15 cups	21 cups	4 oz.

WHITE & WILD RICE PILAF

2 ½ 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.

BROWN & WILD RICE PILAF

2 ¾ 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 45 minutes. Stir once, after that do not stir. Remove from heat. Cover and let steam for 20 minutes. Fluff with a fork and serve.

LENTIL PILAF

2 ¼ 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.

MEXICAN RICE

2 ¼ 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.

*Add Black Beans, Yellow Corn or Chicken for added flavor and presentation.

BASMATI RICE

Rinse ½ cup Basmati Rice well. Bring 1 cup water to a boil. Add rice and stir. Boil again, lower heat and cover. Simmer 15 minutes or until all the water has been absorbed. Stir to fluff. Remove from heat and allow to stand 5 minutes. Stir before serving. Optional: Add ½ Tbsp. butter per 1 cup of dry rice. Add 1 tsp. salt per 1 cup of dry rice.

MINUTE RICE

2/3 cup water
2/3 cup rice

1 t. margarine or butter
salt (optional)

Heat water and salt to a boil. Add rice and cook 1 min. Stir in margarine or butter. Makes 2 servings.

CHEDDAR BROCCOLI & RICE

1-1/3 cups dry Cheddar Broccoli & Rice Mix
2 cups water

In a heavy kettle, bring the water to a boil. Add the Cheddar Broccoli & Rice Mix, stir and return to a boil. Cook and stir for 1 minute. Remove from the burner. Cover and let steam for 8-12 minutes. Stir gently and serve. Option: 1 Tbsp. of butter or oil may be added to water before the mix is added. Serving tips: Chunks of turkey, chicken, or ham may be added to make a one dish meal. (10-12 minutes cooking time)

COUSCOUS* WITH CHIVES & SAFFRON

* CousCous – Grains of pure Durum Semolina
1-1/2 cups CousCous mix (dry)
2 cups water

Conventional: Bring water to a boil in a heavy saucepan. Add CousCous mix, stir, cover and remove from heat. Let set for 8-10 minutes covered. Fluff with a fork and serve. (10-12 minutes cooking time)

Microwave: In a large microwaveable bowl, bring water to a boil (2-3 minutes). Add CousCous mix and cover, let stand for 8-10 minutes. Fluff with a fork and serve.

Serving suggestions: Any cooked diced meats or fish can be added, as well as raw or stir fried vegetables. A CousCous salad can be made with the leftover cooked CousCous, lemon juice, olive oil and your favorite vegetables (cucumbers, tomatoes, onions, sliced black olives).

GOURMET SOUR CREAM & ONION POTATOES

1-1/2 cups Potato Mix
2 cups water

Conventional: Boil water, add Gourmet Sour Cream & Onion Potato Mix and whip into a nice texture (about 2 minutes). Let set covered to steam for about 5 minutes and serve. Option: 2 Tablespoons of butter or oil may be added to the boiling water. (10-12 minutes cooking time)

Microwave: In a microwaveable 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 & serve.

PASTA & RICE ITALIANO

1-2/3 cup Pasta Rice Italiano Mix
2 cups water

In a heavy saucepan, bring the water to a boil. Add Pasta & Rice Italiano Mix and stir. Bring back to a boil and continue stirring for 1 minute. Cover with the lid & remove from heat. Let stand for 10-12 minutes. Fluff with a fork and serve. Serving suggestions: Sprinkle fresh mozzarella or dry parmesan cheese on finished dish. (10-12 minutes cooking time)

LONG GRAIN WHITE OR BROWN RICE

On the Stove:

Bring 2 cups water to a boil in a heavy 2 to 3 quart saucepan. Stir in 1 cup Rice. Add 1 Tbsp. butter or margarine and 1 tsp. salt, if desired. Cover tightly. Lower heat and simmer for 20 minutes or until all water is absorbed.

**For drier rice, use 1¾ cups water. For more moist rice, use 2¼ cups water. Makes 3 cups fluffy rice or 6 servings, ½ cup each.

In the Microwave:

In a microwave-safe 1 qt. casserole dish combine: 1 cup Rice, 1 Tbsp. butter or margarine (optional), 2 cups water, 1 teaspoon salt (optional). *If your microwave does not have variable power settings follow manufacturer's directions.* Cover and microwave on HIGH 5 minutes. Reduce to 50% power, microwave for 15 minutes or until all the water is absorbed.

WILD RICE OR BROWN & WILD RICE BLEND

1. Put 1 cup rice and 2¼ cups cold water in heavy 2 qt. saucepan and bring to a hard boil. ½ tsp. salt (optional).
 2. Reduce heat, cover tightly and boil gently for 30 minutes.
 3. Shut off heat, let stand on burner for 25-30 minutes until desired texture. Drain.
- Yields 3½ to 4 cups - 7 to 8 servings.

WHITE 'N WILD RICE BLEND

1 cup rice
2¼ cups water
1 Tbsp. cooking oil or margarine

1. Combine in heavy 2 qt. saucepan, bring to a boil.
 2. Cover tightly and simmer for 20 minutes.
 3. Remove from heat and let stand covered for 5 minutes.
- Yields 3-4 cups cooked.

COUS COUS

1. Bring 1¼ cups water or broth to boil.
2. Add 2 Tbsp. butter, one cup Cous Cous and salt if desired.
3. Stir. Cover. Remove from heat and allow to stand for 5 minutes.
4. Stir to fluff up and serve (makes 2-3 servings).

BASIC RECIPE FOR DRY BEANS

1 pound dry beans
12 cups water
2 teaspoons salt

Wash beans thoroughly, removing any off-colored beans. Use a large heavy pot - approximately 3 times the amount of the water and beans. Bring the salted water to a boiling point. Boil 2 minutes only. Cover. Remove from heat. Allow to stand 1 hour. Return to the heat and bring to a boil. Reduce the heat and simmer slowly until tender. We suggest always cooking at least 1 lb. of beans at a time. If the recipe calls for less, the remainder can always be frozen to use at a later date.

Due to mechanical harvesting techniques, it is important to sort and check for small pebbles or other foreign matter when washing.

Helpful Measurements

1. 1 cup of dry beans is equivalent to 3 cups of beans after cooking.
2. 1 pound of dry beans will yield 9 servings of 6 oz. each.

1-STEP STUFFING MIX

Bring ½ cup water and 1 Tbsp. margarine or butter to a boil. (For more moist stuffing, increase water by 1 tsp. per serving; for less moist stuffing, decrease water by 1 tsp. per serving.) Stir in 1 cup stuffing mix. Cover, remove from heat. Let stand 5 minutes. Fluff with fork before serving. Makes 2 servings (½ cup each).

COPES DRIED SWEET CORN

To 2¼ cups of Dried Corn, add 3½ cups boiling water and soak 1 hour or longer. Add 3 tsp. sugar, salt and butter or margarine to taste and let simmer ½ hour or longer. Add 1 cup milk. Cook 5 minutes. 1 lb. dried corn will yield 4 lb. when reconstituted. Average serving size is 4 oz. 1 lb. dried corn will yield 16 servings.

WHITE HOMINY GRITS

3 cups water
¾ cup grits

Bring water to a boil then add grits. Stir and let simmer for 5 minutes or until desired thickness. (4 servings)

HOMINY

1 cup dry hominy
4 cups cold water

Soak hominy in water overnight. Add ½ or 1 teaspoon salt and cook until soft. Makes 6 servings. Serve hot with browned butter in place of potatoes. Optional cooking method: Cook approximately 3½ hours in crock pot on high. Stir occasionally.

INSTANT POTATO FLAKES

Mix 1½ cups of water and 1½ cups of milk, ½ tsp. salt, 2 Tbsp. butter, bring to boil. Then remove from heat and add 2 cups of potato flakes, stir and let stand 30 seconds to 1 min. until moisture is absorbed. Fluff with a fork.

Important: Do not over whip potatoes on high speed mixer!

CREAMY SCALLOPED POTATOES

Stovetop Recipe: (Ready in 20 minutes) Combine in a 2 qt. saucepan: 2 Tbsp. margarine, 2 cups water and ¾ cups milk. Stir in ¼ cup Boyd's Cheese Sauce Mix, ½ tsp. salt and 3 cups potato slices. Heat to boiling, stirring frequently. Reduce heat, cover and simmer, stirring occasionally for 15-20 minutes or until potatoes are tender. Sauce will thicken upon standing.

BOYD'S BASES & MIXES

1. Beef, Chicken and Ham Soup Base

2 Tablespoons to each quart of water.

2. Brown Gravy Mix

Using a wire whisk, blend approx. 1/3 cup (2 oz. by wt.) into 2 cups of hot tap water. Heat to boil, stirring constantly until thick. Reduce heat and serve. Yields approx. 2 cups.

3. Chicken Gravy Mix

Using a wire whisk, blend approx. ½ cup (2½ oz. by wt.) into 2 cups of hot tap water. Heat to boil, stirring constantly until thick. Reduce heat and serve. Yields approx. 2 cups.

4. Cheese Sauce Mix

2 cups water
1½ cups mix (4 oz. by weight)

Using a wire whisk, thoroughly blend mix with hot tap water. Heat to a boil, stirring constantly. If using a double boiler, heat until well thickened, stirring constantly.

BULK FOOD INC. SOUP MIXES

1. SEVEN BEAN MIX

Overnight Soak Method: Wash beans, place in large kettle. Cover with water 2" above bean line. Add 2 Tbsp. salt, soak overnight. Drain in the morning. Use in desired recipe.

2. HOLIDAY SOUP MIX

Wash 1 lb. soup, place in large kettle. Cover with water 2" above bean line. Add 2 tablespoons salt, soak overnight. Drain in the morning. Add 2 quarts water, 2 ham hocks or piece of ham. Bring to boil, add 1 large onion, 1-16 oz. can tomatoes, 1 teaspoon chili powder, juice of a lemon and pepper to taste. Simmer 3 hours on high or 5 hours on low. Makes 4 quarts.

3. HEARTY SOUP MIX

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

4. HARVEST SOUP MIX

Combine 8 cups water and 1 lb. soup mix. Simmer for 1 hour. Add: 2 cups each of carrots, celery and shredded cabbage; 1-16 oz. can of tomatoes; 1 lb. cooked turkey, chicken or ground beef. Simmer additional 1 hour, season to taste.

5. CALICO BEAN CHILI SOUP

2 c. Calico Bean Mix	1-12 oz. Tomato paste
4 c. Water	3 Tbsp. Chili powder
1 lb. Ground Beef	1 ½ Tbsp. Garlic salt
2 c. Chopped onion	1 tsp. Cumin
2 c. Green Peppers (diced)	1 tsp. Black pepper
1-14 ½ oz. Can diced tomatoes	½ c. Brown sugar

Soak beans in water overnight in the refrigerator. Drain beans. Cook in a heavy kettle with just enough fresh water to cover. Simmer till tender. (Do not stir or add salt.) Set aside. In a heavy soup pot, brown the ground beef, then add onions & peppers, saute till tender. Add all seasonings & brown sugar and stir well. Add tomato paste & the diced tomatoes. Stir well. Add cooked beans and enough bean juice to achieve desired thickness. Simmer 10 minutes. Serve. Makes approx. 3 quarts

6. 13 BEAN SMOKED SAUSAGE CHOWDER

2 c. 13 Bean Blend	1 tsp. garlic salt
1 qt. Fresh water	1 tsp. sage
2 tsp. butter	½ tsp. black pepper
1 tsp. lemon juice	1 qt. Whole milk
4 tsp. Low sod. chicken broth mix	1 c. light cream
4 c. potatoes (diced)	1 egg
2 c. onions (diced)	3 Tbsp. Cornstarch
1 ½ c. celery (sliced with leaves)	2 Tbsp. Flour
1 c. red & green peppers (diced)	1 lb. Smoked Sausage
1 can (15oz.) Yellow corn	(sliced 3/8")

Soak beans in 6 cups of water overnight & drain. Simmer the first 5 ingredients together in a heavy kettle for 30 minutes. Add the next 5 ingredients and cook another 15 minutes till potatoes are tender. (Do not stir much.) Add garlic salt, sage, black pepper & milk after this addition & do not let boil. Blend light cream, egg, corn starch & flour together in a bowl with a whip till smooth. Slowly add the cream mixture and heat gently to thicken. Add sausage & serve. If freezing use therm flo instead of corn starch.

No-MSG and Home-Style Instant Soup Mixes

1. Carefully measure both the dry soup mix and the water in separate containers.
2. For soups without noodles, pasta or beans, add the mix with the water while it is cold, then bring to a boil. Stir constantly with a wire whisk to avoid scorching.
3. When the soup begins to boil, reduce the heat and stir for about 3-6 minutes.
4. Remove from the heat, cover and let it steam for 5 minutes before serving.

No-MSG

Cheddar Broccoli

Heaping ½ cup SOUP MIX
2 ½ cups WATER or MILK

Creamy Broccoli

Heaping ½ cup SOUP MIX
2 ½ cups WATER or MILK

Potato and Leek

¾ cup SOUP MIX
2 ½ cups WATER or MILK

Cheddar Potato

¾ cup SOUP MIX
2 ½ cups WATER or MILK

Cream of Mushroom

Heaping ½ cup SOUP MIX
2 ½ cups WATER or MILK

HOMESTYLE

French Onion

½ cup SOUP MIX
2 ½ cups WATER or MILK

Chunky Potato

Heaping ½ cup SOUP MIX
2 ½ cups WATER or MILK

Cream of Broccoli

Heaping ½ cup SOUP MIX
2 ½ cups WATER or MILK

Cream of Potato

¾ cup SOUP MIX
2 ½ cups WATER or MILK

Chesapeake Bay Seafood Chowder

¾ cup SOUP MIX
2 ½ cups WATER or MILK

1. For soups that have beans, noodles or pasta in them, bring the water to a rolling boil.
2. Add the SOUP MIX while stirring and return to a boil.
3. Reduce heat and continue to cook at a low boil for 15 minutes. Stir frequently.
4. Remove from heat, cover and let steam 5 minutes before serving.

No MSG

Complete Chili Mix

1 cup CHILI MIX
2 ½ cups WATER
Whole Wheat Pasta & Bean
Tuscany

1 cup SOUP MIX
4 cups WATER

Old Fashioned Vegetable

Beef
½ cup SOUP MIX
2 ½ cups WATER

Pennsylvania Dutch Chicken Corn

Heaping ½ cup SOUP MIX
2 ½ cups WATER

**HORMEL (HERB-OX BRAND)
CHICKEN & BEEF BROTH**

To make 1 cup broth – use 1 tsp. seasoning to 1 cup boiling water.
(Same for Low Sodium Broth)

DISMAT INSTANT BROTH MIXES

1. Instant Chicken Broth

Add one teaspoon to broth of stewing chicken, to flour mixture for fried chicken, or to the breading mixture for pork chops or fish. Omit salt in each procedure.

2. Instant Beef Broth

Add one teaspoon to each pound of ground beef for meatloaf, meat stew, or hamburger mix. Sprinkle over meats or fried foods for extra flavor.

3. Broth for Instant Soup Recipe

For one cup: 1 teaspoon to 1 cup boiling water

For one gallon: 6 tablespoons to 1 gallon boiling water.

**BULK FOODS INC. DRINK MIXES
Fresh 'N Tasty Fruit Punch,
Orange Drink, Lemonade, Ice Tea**

Quantity of Mix	Quantity of Water
2 tablespoons	8 fl. oz. (1 ser.)
½ cup	1 quart
2 cups	4 quarts
4 cups	8 quarts

Cold Chocolate Mix

Use 2 heaping teaspoons instant chocolate mix per 8 oz. glass of milk. Mix well and enjoy!

Hot Chocolate Mix

Quantity of Mix	Quantity of Water
1/3 cup mix	8 fl. oz.
1 cup	1 quart
4 cups mix	1 gallon

CAPPUCCINO MIXES

**Original, Cinnamon Vanilla Nut,
French Vanilla, Hazelnut, Swiss Mocha**

Use 1-1/4 oz. or 1/3 cup mix per 8 oz. hot water. Mix well and enjoy!

ENRICHED FARINA

1¼ cups water or 1½ cups milk
2½ Tbsp. Farina
1/8 tsp. salt (optional)

Heat water and salt to boiling (milk and salt to almost boiling). Add Farina slowly, stirring constantly. Return to boiling over medium heat, then reduce heat to simmer. Cook approximately 10 minutes or until thickened. Stir frequently. Makes 1 serving.

BULGUR WHEAT (CEREAL)

1 cup Bulgur
2 cups water or broth

Bring liquid to boiling. Add grain. Simmer, partially covered for 15 minutes. Cover and let steam for 5 minutes. An excellent rice replacement.

RED STAR YEAST DIRECTIONS

1 pack dry yeast = 1 tablespoon yeast

When recipe calls for 1 pack dry yeast use 1 tablespoon yeast.

PARAMOUNT CRYSTALS

Add 1 tsp. to 2 cups chocolate you are melting. If more is needed add small amounts until chocolate starts to melt.

28.5% WHOLE MILK POWDER

1 1/3 cups (3.2 oz.) Powder plus 3 3/4 cups (30 oz.) water
makes 1 quart liquid milk.

5 1/2 cups (12.8 oz.) powder plus 15 cups (7 1/2 lb.) water
makes 1 gallon liquid milk.

(BEST IF MIXED WITH A BLENDER.)

- It is excellent in homemade hot drink mixes (hot chocolate, cappuccinos, and tea blends.)
- It has no additives or preservatives.
- It can be used as an all-natural alternative to coffee creamer.
- A great way to raise nutrition and flavor in homemade granola.
- It is a nice addition to baked goods, improving both the flavor and the browning.

BULK FOOD



RECIPES & MIXES INSTRUCTIONS