

Wheat Berries

2 cups Augason Farms™ Hard White Wheat
4 cups water
1/2 teaspoon salt

Place all ingredients in large saucepan and stir. Bring to a boil over high heat. Reduce heat, cover, and simmer about 65 minutes until done. Kernels should be chewy, with some broken open. Drain any remaining water.

Whole White Wheat Bread

2 packages active dry yeast
1 cup warm water
1 cup warm milk
1/3 cup honey
6 1/2 cups whole white wheat flour – ground from Augason Farms™ Hard White Wheat
2 eggs
1/4 cup shortening
2 tablespoons salt

Dissolve yeast in warm water in large mixing bowl. Add milk and honey. Beat in 3 cups of the flour and eggs. Beat 100 strokes, or 2 to 3 minutes on medium mixer speed. Cover and allow to rest 20-30 minutes. Mix in salt and flour 1/2 cup at a time, until dough can be turned out on lightly floured surface to knead. If using a dough hook, add shortening and complete by kneading 8 minutes. If kneading by hand, knead 10-15 minutes, gradually kneading in shortening. Cover and let dough rise in greased bowl until doubled. Punch down and divide in half. Let dough rest while greasing 2 loaf pans. Shape, and place in pans. Let rise until double. Bake for 20 minutes at 375°F.

Whole Wheat Brownies

1/4 cup applesauce
3/4 cup sugar
1 egg
1/4 cup butter – melted
1/4 cup buttermilk
1 teaspoon vanilla extract
1/3 cup unsweetened cocoa powder
1/2 cup whole white wheat flour – ground from Augason Farms™ Hard White Wheat
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup nuts – chopped
1/2 cup chocolate chips – optional

Grease an 8x8" baking pan. In bowl, mix applesauce, sugar, egg, and butter until smooth. Mix in the buttermilk and vanilla. Combine cocoa, flour, baking powder, and salt. Stir into the egg mixture just until incorporated. Spread evenly into the prepared pan. Bake at 350°F for 25 minutes. Cool and cut into squares.



Creamy Wheat Cereal

Healthy Heart Cookies

- 1 cup butter
- 1 cup sugar
- 2 tablespoons Augason Farms™ Scrambled Egg Mix + 1/4 cup water
- 1/2 cup applesauce
- 2 1/4 cups whole wheat flour
- 1 teaspoon salt
- 3/4 cup Augason Farms™ Creamy Wheat Cereal
- 1 tablespoon vanilla
- 3/4 cup raisins
- 1 teaspoon cinnamon
- 1 teaspoon grated orange peel-optional

Cream butter and sugar, add eggs, applesauce and beat well. Add other ingredients and mix well. Drop, by teaspoons, on greased cookie sheet. Bake for 12 minutes at 350°F.

Baked Creamy Wheat

- 1 quart prepared Morning Moo's® Milk Alternative
- 1 cup sugar
- 1/2 cup butter
- 1/2 cup Augason Farms™ Scrambled Egg Mix in 3/4 cup water
- 1 teaspoon vanilla
- 3/4 cup Augason Farms™ Creamy Wheat Cereal
- 1 teaspoon cinnamon

Put scrambled egg mix and water in bowl and set aside. Place milk, butter and sugar in large saucepan. Bring to boil over high heat. Stirring constantly, gradually add creamy wheat cereal. Remove from heat when it starts to bubble. Cool 15 minutes. Beat eggs and add to mixture. Add vanilla and cinnamon. Pour in greased 12x9" pan and bake for 35 min at 375°F.



Aloha Macaroni Salad

- 2 cups Augason Farms™ Elbow Macaroni
- 1/2 (32 ounce) jar Miracle Whip
- 1 (20 ounce) can pineapple tidbits
- 1/2 pound sharp cheddar cheese
- 3/4 cup raisins
- 1 medium carrot

Dice carrot and steam until crisp-tender. Boil macaroni in boiling water 7-10 minutes. Mix all ingredients in a large mixing bowl. Chill for 2 hours or overnight prior to serving.

Mac 'N' Cheese Pie

- 1 cup Augason Farms™ Elbow Macaroni
- 2 cups shredded cheddar cheese
- 1/2 cup Original Biscuit
- 1 1/2 cups milk
- 1/4 teaspoon red pepper sauce
- 2 eggs

Grease a 9" pie plate. Place uncooked macaroni in pie plate. Sprinkle with 1 3/4 cups of cheese. Stir remaining ingredients, except cheese, until blended and pour into pie plate. Bake at 400°F for 25 -30 minutes or until knife inserted in center comes out clean. Sprinkle with the remaining 1/4 cup cheese. Bake 1 to 2 minutes longer or until cheese is melted. Let stand 5 minutes before cutting and serving. Serves 6.

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2 tablespoons salt

Dissolve yeast in warm water in large mixing bowl. Add milk and honey. Beat in 3 cups of the flour and eggs. Beat 100 strokes, or 2 to 3 minutes on medium mixer speed. Cover and allow to rest 20-30 minutes. Mix in salt and flour 1/2 cup at a time, until dough can be turned out on lightly floured surface to knead. If using a dough hook, add shortening and complete by kneading 8 minutes. If kneading by hand, knead 10-15 minutes, gradually kneading in shortening. Cover and let dough rise in greased bowl until doubled. Punch down and divide in half. Let dough rest while greasing 2 loaf pans. Shape, and place in pans. Let rise until double. Bake for 20 minutes at 375°F.

Whole Wheat Brownies

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1 egg
1/4 cup butter – melted
1/4 cup buttermilk
1 teaspoon vanilla extract
1/3 cup unsweetened cocoa powder
1/2 cup whole white wheat flour – ground from Augason Farms™ Hard White Wheat
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup nuts – chopped
1/2 cup chocolate chips – optional

Grease an 8x8" baking pan. In bowl, mix applesauce, sugar, egg, and butter until smooth. Mix in the buttermilk and vanilla. Combine cocoa, flour, baking powder, and salt. Stir into the egg mixture just until incorporated. Spread evenly into the prepared pan. Bake at 350°F for 25 minutes. Cool and cut into squares.

LONG GRAIN WHITE RICE

Pilaf Medley

2 cups Augason Farms™ Long Grain White Rice
1 green bell pepper, seeded and thinly sliced
2 cups water
3 onions, peeled and thinly sliced
1 (17 ounce) can corn
2 carrots, peeled and cut into 1" long thin strips
1 jalapeno pepper, seeded and thinly sliced
2 tablespoons light vegetable oil
1 tablespoon chopped fresh cilantro
1/4 teaspoon salt
2 cinnamon sticks
1/4 teaspoon ground turmeric
3 cloves garlic, peeled and minced
2 tablespoons cashews, chopped

Begin by cooking the rice following normal method. Set aside. Boil water in a small saucepan. Add corn, carrots and cook for 8-10 minutes until tender. Drain and set aside. In a heavy non-stick pan heat the oil. Add the turmeric, jalapeno peppers, bell peppers, onions, cashew nuts, onions, garlic, cloves and cinnamon sticks. Sauté until the onions soften. Turn off heat. Add the cooked vegetables and salt, sauté for 3 minutes. Add the cooked rice and mix. Garnish with cilantro and serve hot. Serves 4.

Red Beans & Garlic Rice

1 pound Augason Farms™ Light Red Kidney Beans
3 tablespoons vegetable oil
4 garlic cloves
3/4 cup sun-dried tomato, chopped
1 small onion, chopped
1/2 teaspoon sweet paprika
1/8 teaspoon ground red pepper (cayenne)
1 1/2 cups Augason Farms™ Long Grain White Rice
1 1/2 teaspoons salt
1/2 teaspoon pepper

In large bowl, place beans and enough water to cover by 2" and soak for 8 hours. Drain beans; transfer to 7-quart saucepot. Add enough water to cover by 2", heat to a boil. Reduce heat to medium-low; simmer 1 1/2 to 2 hours or until beans are tender. Set sieve over large bowl. Into sieve, drain beans; reserve liquid. In same saucepot, heat oil on medium-high. Add 2 cloves garlic and cook 3 minutes; finely chop remaining garlic and reserve. To saucepot, add sun-dried tomatoes, onion, paprika, ground red pepper, and beans. Cook 3 minutes, stirring gently. Add 4 cups reserved liquid and chopped garlic; heat to boiling. Stir rice into bean mixture. Cover and cook on low 25 to 30 minutes or until rice is cooked thoroughly, stirring occasionally. Season with salt and pepper.



Quick Rolled Oats

Oatmeal Caramel White Chip Bars

Crust:

- 2 cups all-purpose flour
- 1 1/2 cups packed brown sugar
- 1 1/4 cups butter or margarine, softened
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups Augason Farms™ Quick Rolled Oats

Filling:

- 1 (12-ounce) package or 2 cups white chocolate chips
- 1/2 cup chopped nuts
- 1 cup caramel or butterscotch caramel fudge topping
- 3 tablespoons all-purpose flour

For Crust: Mix flour, sugar, butter, baking soda and salt in a large mixing bowl until crumbly. Beat in oats on low speed just until combined. Press half of mixture (about 2 1/2 cups) into bottom of a 9x13" greased baking pan. Bake 350°F for 10 minutes. Cool in pan for 2 minutes.

For Filling: Sprinkle crust with morsels and nuts. Blend caramel topping with flour. Drizzle over morsels and nuts. Crumble remaining oat mixture over nuts. Bake for 18 to 22 minutes or until golden brown. Cool completely in pan on wire rack. Cut into bars.

Oatmeal Chocolate Chip Bars

- 1 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon salt
- 2 teaspoons baking soda
- 2 cups Augason Farms™ Quick Rolled Oats
- 2 cups all-purpose flour
- 2 teaspoons vanilla
- 1 cup chopped pecans
- 12 ounce chocolate chips

Cream soft butter and sugars, add eggs and beat until creamy. Add dry ingredients and vanilla and mix well. Add nuts and chocolate chips. Spread into a 9x13" baking pan. Bake at 350°F for 30 minutes. When cool, cut into bars.



SPAGHETTI

Garden Fresh Spaghetti

Augason Farms™ Spaghetti (cook enough for 6-8 people)	1/2 can tomato paste
1 cup sliced fresh mushrooms	1/4 cup beef broth
1 medium carrot coarsely chopped	1/2 teaspoon dried basil
1/4 cup chopped celery	1/2 teaspoon dried oregano
1/4 cup chopped sweet red pepper	1/4 teaspoon salt
1 garlic clove, minced	1/8 teaspoon pepper
1 tablespoon vegetable oil	1/4 cup grated Parmesan cheese
1 small can crushed tomatoes	
1 small can tomato sauce	

In a Dutch oven, sauté mushrooms, carrots, celery, onion, peppers and garlic in oil until tender. Add the next 10 ingredients. Bring to a boil. Reduce heat, cover and simmer for 1 hour. Serve over cooked Spaghetti. Sprinkle with grated Parmesan cheese. Serves 6-8.

Mexican-Style Spaghetti & Meatballs

1 pound ground turkey
1 1/2 teaspoons Mexican-style chili powder
1 teaspoon guajillo chile powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 tablespoon olive oil
1/2 onion, finely chopped
1 small jalapeno pepper, seeded and minced
1/2 Anaheim (New Mexico) chili pepper, seeded and minced
2 tostada shells, crushed into fine crumbs
1/4 cup bread crumbs
1/3 can of uncooked Augason Farms™ Spaghetti
1 can diced tomatoes
1/2 onion, diced
1 chipotle chile in adobo sauce, finely chopped
1 - 24 ounce jar spaghetti sauce
1 tablespoon taco seasoning mix

Place a sheet of aluminum foil onto a baking sheet, and lightly grease with cooking spray. Place the ground turkey into a large mixing bowl and sprinkle with the Mexican chili powder, guajillo chile powder, salt, black pepper, and Parmesan cheese. Add the egg, olive oil, chopped onion, jalapeno pepper, and Anaheim pepper. Mix well with your hands then sprinkle with the tostada crumbs and bread crumbs. Mix again. Form the mixture into 1" balls and place onto the prepared baking sheet. Bake at 350°F for about 40 minutes. Turn the meatballs over after 20 minutes to ensure cooking. Cook spaghetti, drain. After you have flipped the meatballs, stir together the diced tomatoes, diced onion, chipotle chile, spaghetti sauce, and taco seasoning in a large sauce pan. Bring to a simmer over medium-high heat, then reduce the heat to medium-low, simmer 10 to 15 minutes. Serves 6.



Chocolate Fudge Brownie Mix

Decadent Turtle Brownies

5 cups Augason Farms™ Chocolate Fudge Brownie Mix

3/4 cup water

1 – 14 ounce bag caramels – unwrapped

1/4 cup whipping cream

1 – 11.5 ounce bag semi sweet chocolate chunks

1 cup pecans – coarsely chopped

Spray 9x13” baking pan. In bowl combine brownie mix and water until just mixed. Spread 1/2 the batter in the baking pan, bake 12 minutes. In microwavable bowl, combine caramels and whipping cream. Microwave uncovered on high 2 to 3 minutes, stirring occasionally until smooth. Pour caramel over partially baked brownie, carefully spread to edges. Sprinkle with 1 cup chocolate chunks and 1/2 cup pecans. Drop remaining brownie batter by small spoonfuls onto caramel layer. Sprinkle with remaining chocolate chunks and pecans. Bake at 350°F for 20 to 25 minutes longer until center is almost set. Cool 1 hour at room temperature, cover and refrigerate 1 hour before serving.

Cheesy Marbled Brownies

3 1/2 cups Augason Farms™ Chocolate Fudge Brownie Mix

1/2 cup water

3 ounces cream cheese - softened

3 tablespoons butter or margarine, softened

3 tablespoons granulated sugar

1 large egg

1 tablespoon flour

1/2 teaspoon vanilla

Grease bottom of 8x8” pan. Beat cream cheese and butter until smooth in medium mixing bowl. Stir in sugar, egg, flour and vanilla. Beat until smooth; set aside. Prepare brownie mix according to package directions. Spread half of brownie batter in prepared pan. Spoon cream cheese mixture over batter. Drop remaining brownie batter by small spoonfuls onto cream cheese layer. Swirl brownie and cream cheese batter together with a knife or spatula. Bake at 350°F for 20 to 25 minutes or until set. Cool completely. Cover and refrigerate 2 hours.

Augason Farms™ Gluten Free Recipes – for more information go to
www.AugasonFarms.com

Gluten Free Blueberry Muffin Mix

Blueberry Lemon Coffee Cake

Cake:

3 1/8 cups Augason Farms™ GF Blueberry Muffin Mix

1/4 cup water

1/2 cup soy oil or oil of your choice

1 1/2 cups GF sour cream

1 egg beaten

1/2 cup GF lemon yogurt

Topping:

3 tablespoons packed brown sugar

2 tablespoons GF all-purpose flour

3 tablespoons GF butter or margarine, cold

Cake: In medium bowl, blend together muffin mix, water, egg, oil, sour cream and yogurt. Spoon batter into lightly greased 8x8x2" pan. Topping: In a small bowl, mix together brown sugar and gf all-purpose flour. Cut in butter with fork or pastry blender until mixture resembles size of small peas. Sprinkle topping over batter. Bake at 350°F for 30-35 minutes. Yield: 16 – 2" squares.

Creamy Blueberry Lemon Bars

Crust:

3 1/4 cups Augason Farms™ GF Blueberry Muffin Mix

1/2 cup butter or margarine, softened

Filling:

3/4 cup GF vanilla pie filling

1 cup (8 oz package) cream cheese, softened

1 cup sugar

1 cup GF whipped topping

Crust: In medium bowl, mix together muffin mix and butter until crumbly. Press into lightly greased 9x13" pan. Bake at 350°F for 15 to 20 minutes. Cool. Filling: Spread pie filling over crust. Using an electric mixer, blend cream cheese and sugar on medium speed 1 minute. Scrape bowl. Continue mixing on medium speed 1 minute. Add whipped topping. Change to low speed and mix 1 minute. Spread evenly over vanilla pie filling. Refrigerate 2 hours or until set before serving. Yield: 24 – 2" squares.



Honey Wheat Bread Mix

Honey Wheat Pizza Crust

3 cups Augason Farms™ Honey Wheat Bread Mix
1 cup water
1/3 cup oil
1 tablespoon yeast

Prepare bread according to directions on package. Let rise for 30 minutes. Roll dough to desired shape for a pizza crust. Spread pizza sauce on crust, layer choice of toppings and shredded mozzarella cheese. Bake at 425°F for 20-25 minutes.

Cinnamon Twists

3 cups Augason Farms™ Honey Wheat Bread Mix
1 cup + 2 tablespoons water
1/3 cup oil
1 tablespoon yeast

Prepare bread according to directions on package. Let rise for 30 minutes. Roll out dough to fit on rectangular cookie sheet. Brush surface up to 1/2" from edges with softened butter. Sprinkle with white or brown sugar, cinnamon, and chopped nuts if desired. Fold in half lengthwise and pinch to seal edges. Cut in 1" wide strips. Stretch each one while you twist it about 4 times. Cover with a cloth and let raise 30 minutes. Bake at 350° F for 15-18 minutes. Serve warm with drizzled frosting.



Honey White Bread & Roll Mix

Cheddar & Bacon Fondue

- 1 loaf bread baked & cubed from Augason Farm Honey Bread & Roll Mix
- 1/4 cup Augason Farms™ Vegetarian Meat Substitute Bacon Bits
- 1/4 cup Augason Farms™ Dehydrated Chopped Onions
- 1 clove garlic, minced
- 1/4 cup butter
- 1 1/2 cups Augason Farms™ Creamy Potato Soup Mix
- 2 1/2 cups prepared Morning Moo's® Milk Alternative
- 4 cups shredded cheddar cheese
- 1 teaspoon Worcestershire sauce
- 1 teaspoon dry mustard

Cook bacon bits, onion and garlic in butter, sauté until tender. Add dry soup mix and milk. Cook until tender. Remove from heat. Add cheese, Worcestershire sauce and mustard. Dip bread cubes in fondue pot.

Old Fashioned Breadsticks

- 3 cups Augason Farms™ Honey White Bread & Roll Mix
- 2 tablespoons instant dry yeast
- 1 cup + 1 tablespoon warm water
- 1/2 cup vegetable oil
- 1/2 cup melted butter
- Garlic salt

Dissolve yeast in warm water. Add oil and bread mix and stir well. On lightly floured surface knead 10-15 minutes. Dough should be soft. If dough is too stiff add water in 1 tablespoon increments. Roll out bread in rectangle shape. Cut with pizza cutter at desired lengths. Bake for 10-15 at 350°F minutes until golden brown. Brush with melted butter, sprinkle with garlic salt.



Six Grain Pancake Mix

Multi Grain Raisin Pancake

Makes 18 – 4 inch pancakes

3 1/3 cups Augason Farms™ Six Grain Pancake Mix

2 1/2 cups cold water

1 cup of yogurt

2 cups Raisin Bran Cereal

Extra raisins (optional)

Large container of yogurt for topping

Add pancake mix to cold water. Lightly mix. Add more water if needed to reach desired consistency. Preheat oiled skillet and cook pancakes 1 to 1 1/2 minutes per side or until golden brown, turning only once. Top with maple syrup and a dollop of yogurt. Yield: 18 – 4” pancakes.

Multigrain Pancake with Strawberry Topping

3 1/3 cups Augason Farms™ Six Grain Pancake Mix

2 1/2 cups cold water

16 ounces fresh or frozen strawberries.

1/2 cup granulated sugar

1/4 cup water or orange juice

Grated zest of 1/2 lemon

2 tablespoons butter

Sauce: Slice strawberries, rinse well and drain. In saucepan, combine sugar, water, and lemon juice. Bring to a light boil. Add lemon zest, and strawberries. Heat through and then stir in the butter. Remove from heat and let cool. Chill before serving. Pancakes: Add pancake mix to cold water. Lightly mix. Add more water if needed to reach desired consistency. Preheat oiled skillet and cook pancakes 1 to 1 1/2 minutes per side or until golden brown, turning only once. Yield: 18 – 4” pancakes.



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Apple Delight Drink Mix

Tangy Apple Topping

2 1/2 cups water

1/2 cup Augason Farms™ Apple Delight Drink Mix

3 tablespoons corn starch

3/4 teaspoon Augason Farms™ Ground Cinnamon

1/8 teaspoon nutmeg

Mix dry ingredients then add water. Bring to boil and simmer 5-8 minutes until thickened. Serve over ice cream, gingerbread, plum pudding or warm apple pie.

Apple Poke Cake

Add 1/2 cup Augason Farms™ Dehydrated Apple Slices to Tangy Apple Topping recipe as it is cooking. Bake white cake in 9x13" pan, "poke" holes all over the top of cake with skewer. Pour warm sauce and apples on cake and allow the sauce to be absorbed. Serve with Augason Farms™ Spiff-E-Whip whipped topping.



Baby Lima Beans

Baby Lima Beans in Cream Sauce

3/4 cup Augason Farms™ Baby Lima Beans
1 teaspoon sugar
2/3 cup heavy whipping cream
2 tablespoons butter
Salt and pepper to taste

Soak and cook beans according to directions on package. Drain well. Add the cream and butter. Taste and add salt and pepper as desired. Heat thoroughly. Serve hot.

Crock Pot Lima Beans with Ham

2 cups Augason Farms™ Baby Lima Beans
2 quarts water for soaking
2 medium onions, coarsely chopped
1 meaty ham bone plus leftover diced ham, as desired
3 to 4 cups water, to cover
1 teaspoon Cajun or Creole seasoning blend
1/4 teaspoon freshly ground black pepper
Dash cayenne pepper
Salt, to taste

Soak beans overnight. Drain and put beans in the slow cooker insert. Add 3 to 4 cups of fresh water just to cover the beans and stir in the chopped onions and add the ham bone and ham. Cover and cook on high for 3 hours. Add the seasoning blend, black and cayenne peppers. Cover and cook on low for 4 hours, or until very tender. Serves 8.



Vegetarian Meat Substitute Bacon Bits

Bacon and Onion Ranch Dip

- 1 - 8 ounce sour cream
- 1 - 8 ounce cream cheese
- 2 tablespoons Augason Farms™ Vegetarian Meat Substitute Bacon Bits
- 1 tablespoon Augason Farms™ Dehydrated Chopped Onions
- 1/2 pkg. ranch dip mix

Stir dip mix into sour cream and cream cheese. Add onions and bacon bits. Serve with chips or crackers.

Morning Glory Scrambled Eggs

- 1 cup Augason Farms™ Scrambled Egg Mix
- 1 1/2 cups warm water
- 2 tablespoons Augason Farms™ Vegetarian Meat Substitute Bacon Bits
- 1 teaspoon garlic bread seasoning
- Salt and pepper to taste
- 1/4 – 1/2 cup shredded cheese

Briskly whisk together egg mix and water until smooth. Add bacon bits and seasoning. Place mixture on a griddle at a low heat of 250°F. Cook about 1/2 minute and then scramble. Turn eggs over and cook about 1/2 minute more. Add cheese and continue cooking until desired texture.



BEEF GRAVY

Beefy Gravy

- 1 cup Augason Farms™ Beef Gravy
- 5 cups water
- 1 chopped onion
- 1 sprig of parsley
- 1 stalk of celery
- 1/2 garlic clove

Add gravy to water and boil for 1 minute, then simmer until thickened. In a skillet, brown ingredients over medium heat, then add to gravy and serve over Augason Farms™ Potato Gems.

Hamburger Noodle Casserole

- 1 package noodles
- 1 pound hamburger
- 1 onion
- 1/2 cup sour cream
- Salt and pepper to taste
- 1 can cream of mushroom soup
- 1 cup Augason Farms™ Beef Gravy
- 5 cups water

Cook noodles in a saucepan. While they are cooking, brown onions in skillet on medium heat. Add hamburger and cook until done. Stir in mushroom soup and sour cream. Add gravy to water and boil for 1 minute, then simmer until thickened. Drain noodles. Stir noodles in hamburger mixture. Top with gravy.

Vegetarian Meat Substitute Beef

Super Beefy Biscuits

1 cup Augason Farms™ Vegetarian Meat Substitute Beef - rehydrated in 2 cups water & drained
1 1/2 cup spaghetti sauce
1 can (10 biscuits) refrigerated biscuits
3/4 cup grated mozzarella cheese

Stir beef and spaghetti sauce together. Place biscuits in greased muffin cups, pressing dough up sides. Spoon meat mixture into cups, sprinkle with cheese. Bake at 350°F for 12-15 minutes.

Barbeque Beef Sandwich

3/4 cup Augason Farms™ Vegetarian Meat Substitute Beef
1 cup beef broth
1 cup barbeque sauce

Add beef to boiling beef broth to rehydrate, simmer 20 minutes. Add barbeque sauce. Spread over sliced bread for a delicious sandwich. Serve with chips.



BEANS – BLACK TURTLE

Black Bean Salad

Salad

- 2 cups Augason Farms™ Black Turtle Beans, cooked and drained
- 1 cup diced cucumber
- 1 cup sliced grape tomatoes
- 1/4 cup Augason Farms™ Dehydrated Diced Red & Green Peppers
- 1/4 cup diced red onion
- 1/2 cup minced, fresh cilantro

Place all the ingredients for the black bean recipe (except bell peppers) in a large bowl and gently toss. Serves 4-6.

Dressing

- 1/4 cup olive oil
- 1/4 cup apple cider vinegar
- 2 cloves garlic minced
- 1/2 teaspoon salt
- 1/4 cup Augason Farms™ Dehydrated Diced Red & Green Peppers

Whisk together all the ingredients for the black bean recipe dressing until well mixed. Serve Black Bean Salad on a bed of mixed greens. Pour dressing over black bean recipe and gently toss.

Cuban Black Beans & Rice

- 1 cup Augason Farms™ Long Grain White Rice, cooked
- 1 1/2 teaspoons olive oil
- 1 1/4 cups chopped onions
- 2 diced peppers
- 4 ounces ham, diced
- 1 tablespoon minced garlic
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 1/4 cups Augason Farms™ Black Turtle Beans, cooked
- 1/2 cup water
- 2 teaspoons rice vinegar
- 1/2 cup chopped cilantro

Heat oil in skillet. Add onions and peppers; cook, stirring until tender, about 7 minutes. Add ham. Cook 2 minutes or until browned. Add garlic, cumin and oregano. Cook, stirring until fragrant, about 30 seconds. Stir in beans and their liquid and water. Simmer for flavors to blend, about 5 minutes. Remove from heat. Stir in vinegar and cilantro. Serve over rice.



BROWN SUGAR

Carolina Style Barbecue Sauce

- 1 cup prepared yellow mustard
- 1/2 cup sugar
- 1/4 cup Augason Farms™ Brown Sugar
- 3/4 cup cider vinegar
- 1/4 cup water
- 2 tablespoons chili powder
- 1 teaspoon black pepper
- 1 teaspoon white pepper
- 1/4 teaspoon cayenne
- 1/2 teaspoon soy sauce
- 2 tablespoons butter
- 1 tablespoon liquid smoke (hickory flavoring)

Mix all except soy, butter and smoke. Simmer 30 minutes. Stir in remaining ingredients and simmer for 10 more minutes.

Mini Smoked Sausages

- 1 (16 ounce) package little smokies sausages
- 1 pound bacon
- 1 cup Augason Farms™ Brown Sugar, or to taste

Cut bacon strips into thirds and wrap each strip around a little sausage. Place wrapped sausages on wooden skewers, several to a skewer. Arrange skewers on baking sheet and sprinkle them liberally with brown sugar. Bake at 350°F until bacon is crisp and the brown sugar melted.



Butter Powder

Pie Crust

- 2 cups all-purpose flour
- 1 cup cake flour
- 2 tablespoons Augason Farms™ Butter Powder
- 1 cup shortening
- 1 whole egg
- 1 tablespoon apple cider vinegar
- 1/2 teaspoon salt
- 1/3 cup ice water

In large mixing bowl, combine the flours and butter powder. Cut in the shortening using a pastry blender or fork until it resembles coarse crumbs. Set aside. In small bowl, beat egg, vinegar, salt, and water. Add egg mixture to the flour mixture and combine with fork until the dough comes together. Do not overmix. Form dough into a disk, wrap in plastic, and chill for several hours. Using a little more than 1/3 of the dough, roll it out between 2 pieces of plastic wrap to a size that will overlap the edge of a 9" pie plate. Fit dough in pie plate, trim off excess. Add your favorite filling. Roll out remaining dough to fit the top. Place dough over filling. Cut off excess and crimp edges to seal the dough. Brush the top with milk and sprinkle with sugar. Cut 3 or 4 slits for steam vents. Place on bottom shelf of oven, bake at 400°F for 10 minutes. Move to middle shelf, reduce heat to 300°F, and bake until crust is golden brown, about 30-35 minutes. Cool completely before cutting.

Apple Crumb Cake

Cake

- 3 cups flour
- 2 tablespoons baking powder
- 1/3 cup Augason Farms™ Whole Eggs
- 1 3/4 cups water
- 1 1/2 cups sugar
- 1/2 cup shortening
- 1 1/2 teaspoons salt
- 1 cup Augason Farms™ Apple Slices – chopped & rehydrated

In large bowl, blend all ingredients and mix well. Pour into a greased 9x13" baking dish.

Topping

- 2/3 cup brown sugar
- 3/4 cup Augason Farms™ Butter Powder
- 2 tablespoons water
- 1/2 cup flour
- 1 teaspoon cinnamon

In small bowl, mix all topping ingredients with fork until crumbly. Sprinkle crumb topping on top of cake. Bake at 375°F for 25-30 minutes.

Cheese Powder

Hot Cheese Dip

1 cup Augason Farms™ Cheese Blend Powder

1/2 to 1 cup hot water, depending on amount of tomatoes used

14.5 to 29 oz. can diced or stewed tomatoes with juice – chopped

1/4 cup Augason Farms™ Dehydrated Chopped Onions - rehydrated

4 oz. can diced green chilies

In heavy-bottomed saucepan, combine all ingredients except for water. Mix well to remove lumps, adding hot water, a little at a time, until desired consistency is attained. Cook on medium heat, stirring until mixture thickens. More liquid or cheese powder may be added to achieve desired consistency. Reduce heat or transfer to double boiler, crockpot, or fondue server to allow flavors to blend and to keep warm without scorching. Serve with mini tacos, Taquitos, or your favorite tortilla chips.

Macaroni and Cheese

3 cups elbow macaroni

1/2 cup Augason Farms™ Cheese Blend Powder

1/4 cup Augason Farms™ Butter Powder

1 tablespoon water

1/3 cup milk

Cook and drain macaroni. Add remaining ingredients, mix until creamy.



Chicken Bouillon

Chicken Paprika

- 1 chicken, cut up in parts
- 1 medium onions – chopped
- 2 cloves garlic
- 1 cup sour cream
- 1 cup water
- 1 teaspoon Augason Farms™ Chicken Bouillon
- 2 tablespoons paprika
- Salt & pepper to taste
- 2 tablespoons butter
- 1 teaspoon dried parsley

Wash chicken. In a large skillet, melt butter, sauté onions and garlic for 5 minutes. Add chicken and brown for 10 minutes. Add water, bouillon, and paprika. Stir well. Cover and simmer 25 minutes. Add sour cream, parsley, and salt & pepper. Mix well. Heat, but do not boil. Serve over rice or buttered noodles.

Simply Delicious Chicken Pilaf

- 1 3/4 cups water
- 2 teaspoons Augason Farms™ Chicken Bouillon
- 1/4 to 1/3 cup Augason Farms™ Dehydrated Chopped Onions
- 3/4 cup diced celery
- 1 cup regular white long grain rice
- 1 tablespoon butter or margarine
- (If omitting celery, increase water to 2 cups.)

Combine all ingredients in heavy-bottom saucepan and bring to boil. Simmer 5-10 minutes, until bouillon completely dissolves. Cover and reduce to low heat, steam 15-20 minutes. Remove lid and stir, making sure rice is soft and all liquid has been absorbed. Pour into serving dish and let sit 5-10 minutes. Stir and serve.



Chicken

Chunky Chicken Casserole Recipe

1/2 cup Augason Farms™ Vegetarian Meat Substitute Chicken
1 teaspoon chicken broth
1 cup water
8 ounce chicken – cooked and cubed
2 cups grated cheese
2 cans refrigerated biscuits
1 can cream of chicken soup
3/4 cup milk
1/4 cup Augason Farms™ Dehydrated Chopped Onions
Salt & pepper to taste

In small saucepan boil water, add broth, and chicken bits. Simmer for 10 minutes. Cool slightly, add cubed chicken and 1/2 cup cheese. Arrange biscuits close together in baking pan. Spread chicken mixture on biscuits. Mix soup, milk, onion, and salt & pepper. Pour over chicken. Bake at 375°F for 30 minutes. Sprinkle with remaining cheese and return to oven until cheese melts.

Barbeque Chicken Sandwiches

3 cups Augason Farms™ Vegetarian Meat Substitute Chicken
3 teaspoons chicken broth
5 cups water
2 green peppers - chopped
2 sweet onions - chopped
1 lb. fresh mushrooms - sliced
2 to 3 large tomatoes - chopped
2 cups barbeque sauce

Combine chicken, broth and water and vegetables in large pot. Bring to a low boil and simmer for 15 minutes. Add barbeque sauce and heat 5 more minutes. Serve on hamburger buns or small hoagie rolls.

Chocolate Morning Moo's® Low Fat Milk Alternative

Chocolate "Moo's" Pie

- 1 cup Chocolate Morning Moo's® Low Fat Milk Alternative
- 1/2 cup hot water
- 1 1/4 cups Augason Farms™ Spiff-E-Whip
- 1/2 cup cold water
- 3/4 cup crushed chocolate sandwich cookies
- 1 chocolate cookie pie crust

Dissolve Chocolate Morning Moo's in hot water. Refrigerate 1 hour. In large bowl, place Spiff-E-Whip, cold water, and chocolate mixture. Whip until stiff. Gently stir in crushed cookies. Refrigerate 3-4 hours or until set.

Chocolate Almond Supreme

- 1 teaspoon almond extract
- 1 cup prepared Chocolate Morning Moo's® Low Fat Milk Alternative

Mix ingredients in blender for 30 seconds.

Country Fresh Milk

Hot Cinnamon Milk Mix

2 cups Augason Farms™ Country Fresh Instant Nonfat Dry Milk

1 cup dry powdered creamer

1 cup sugar

1 1/2 teaspoons cinnamon

Vanilla extract

Mix all dry ingredients together and store in airtight container. Add 3 heaping spoonfuls to a mug of hot water. Stir well. Add a splash of vanilla. (Makes for a great gift.)

Hot Soothing Honey Milk

3 tablespoons Augason Farms™ Country Fresh Instant Nonfat Dry Milk

1 cup water

1 tablespoon (or to taste preference) Augason Farms™ Honey Powder

Splash of vanilla extract, optional

Combine all ingredients in a mug and heat in microwave.



Creamy Potato Soup Mix

Crock-pot Cheese & Chive Potato Shreds

- 4 cups Augason Farms™ Potato Shreds
- 4 cups prepared Augason Farms™ Creamy Potato Soup
- 2 cups Colby Jack Cheese
- 1 cup sour cream
- 1/4 teaspoon pepper
- 1/4 teaspoon salt
- 1 - 8 oz. pkg. chive and onion cream cheese

Bring 2 quarts of water to a boil, add potato shreds, simmer 15 minutes, drain. Combine potato shreds, soup, Colby Jack Cheese, sour cream, salt and pepper. Place in a greased 3 quart crock-pot. Cook on low for 3 1/2 hours. Stir in chive and onion cream cheese before serving.

Creamy Potato Quiche

- 1 cup Augason Farms™ Creamy Potato Soup Mix - dry
- 1 2/3 cup water
- 3 tablespoons Augason Farms™ Whole Egg Powder
- 2 tablespoons Augason Farms™ Vegetarian Meat Substitute Bacon Bits
- 1/4 cup Augason Farms™ Freeze Dried Broccoli
- 1/4 cup Augason Farms™ Dehydrated Mushrooms
- 1 tablespoon Augason Farms™ Freeze Dried Red & Green Bell Peppers
- 1 to 2 cups grated or cubed Swiss cheese
- 1 unbaked pie crust

Whisk together Creamy Potato Soup Mix, egg powder and water. Add the remaining ingredients to egg mixture and let stand for 15 minutes. Pour into unbaked pie crust and bake for 35 to 45 minutes at 350°F.

Creamy Potato Variations:

- Add 1 cup Augason Farms™ Freeze Dried Sweet Corn for a delicious corn chowder.
- Add 1 cup Augason Farms™ Vegetable Stew Blend for creamy vegetable stew.
- Cube Cheddar cheese and place in the bottom of soup bowl before serving.
- Add 2 cans minced clams with juice for a delicious clam chowder.

Condensed Creamy Potato Soup Mix

- 1/2 cup Augason Farms™ Deluxe Creamy Potato Soup Mix
- 1 3/4 cups water

Bring water to a boil, add soup. Simmer 10-12 minutes, stirring frequently (equals 1 can of condensed soup).



Dark Red Kidney Beans

Bean and Bacon Salad

- 1/2 cup Augason Farms™ Dark Red Kidney Beans
- 1/2 cup Augason Farms™ Light Red Kidney Beans
- 1 cup chopped green bell pepper
- 1 cup chopped celery
- 1/2 cup chopped green onions
- 12 ounces bacon, diced and cooked until crisp
- 1 head iceberg lettuce
- Tomato Dressing:
 - 1 –15 ounce can tomatoes, drained
 - 1/4 cup mayonnaise
 - 1 clove garlic, crushed
 - 1 teaspoon sugar
 - 1 teaspoon salt
 - 1/4 teaspoon ground marjoram
 - 1/8 teaspoon pepper
 - 1 tablespoon lemon juice

Combine beans with green pepper, celery, and chopped onions; chill thoroughly. Break lettuce into bite-size pieces; divide among 6 plates or salad bowls. Spoon bean mixture over each portion and top with cooked bacon. Drizzle Tomato Dressing over each salad; toss lightly. Bean and bacon salad recipe serves 6. Tomato Dressing: Press tomatoes through a sieve; beat in mayonnaise and remaining dressing ingredients. Makes about 1 1/3 cups tomato dressing.

Crock-Pot Chili with Beans

- 1 pound ground beef, browned and drained of fat
- 1 pound beef stew chunks, cut small (bite-size)
- 1 cup Augason Farms™ Dark Red Kidney Beans
- 1 large can stewed or cooked tomatoes
- 1 can condensed tomato soup
- 3 cups water
- 1 small onion, diced
- 1 large green pepper, diced
- 1 teaspoon garlic powder
- 1 tablespoon chili powder
- 1/2 teaspoon salt
- 1/2 teaspoon crushed red pepper flakes (hot)
- 1/4 teaspoon black pepper

Combine all ingredients in crock-pot; mix well. Cover and cook chili on low about 8 hours. Add more water for a thinner chili.

Dehydrated Apple Slices

Stewed Apples

2 cups Augason Farms™ Dehydrated Apple Slices
3/4 cup sugar
2 tablespoons flour
3 1/2 cups water or apple juice
1/4 cup milk
Dash of salt
1 teaspoon cinnamon
Pinch of nutmeg

Place apples, water or juice, and sugar in a medium pot. Bring to a low boil and simmer 15 minutes, stirring occasionally. Add milk to flour and stir into a smooth paste, add paste to apples. Cook until slightly thickened, stirring constantly – about 2 minutes. Remove from heat. Place in serving dish, and top with cinnamon and/or nutmeg. Serve warm. Great with ice cream.

Apple Cobbler

Crust
1/2 cup butter
1 cup oats
2 cups flour
1/3 cup sugar
1 cup finely chopped walnuts

Apple Filling

4 cups Augason Farms™ Dehydrated Apple Slices
5-6 cups Augason Farms Apple Delight
3/4 cup sugar
1/2 cup raisins
1-2 teaspoons cinnamon
1/4 teaspoon orange rind – optional

Vanilla Sauce

2 cups milk
3/4 cup sugar
2 teaspoons vanilla
2 egg yolks
2 tablespoons cornstarch

Crust: Melt butter in a medium-sized saucepan. Add sugar and stir. Mix in oats. Add flour and walnuts, mix together until crumbly. Put half of crumbs in bottom of a 9x13” baking pan.

Apples: Place apple slices and juice in a large saucepan and bring to a low boil, simmer 15 minutes. Add sugar, raisins, cinnamon, and orange rind. Spoon onto crust, sprinkle with remaining crumbs. Bake at 350°F for 40 minutes.

Vanilla Sauce: Place milk, sugar, and vanilla in a medium saucepan. Heat on low – do not boil. Add cornstarch and stir well. Beat egg yolks, take about 1/2 cup hot milk mixture and add egg yolks, mix well. Add to pan, stirring constantly until sauce thickens slightly. Pour over cobbler and bake 20 minutes longer. Serve warm or at room temperature, with or without ice cream.

Dehydrated Chopped Onions

Quinoa Pilaf

1 tablespoon olive oil
1/4 cup Augason Farms™ Dehydrated Chopped Onions
1/4 cup Augason Farms™ Dehydrated Cross Cut Celery
1/4 cup Augason Farms™ Dehydrated Diced Carrots
1/2 cup quinoa
1 cup hot water
1 bay leaf
1 tablespoon lemon zest
1 tablespoon lemon juice
1/2 cup Augason Farms™ Freeze Dried Peas
Salt and pepper

Pour oil into a medium saucepan and place over medium heat. Add onions, celery and carrots. Cook and stir for 10 minutes or until tender. Rinse quinoa under cold water in a strainer. Drain well. Stir into vegetables. Cook and stir for 1 minute. Add water, bay leaf, lemon zest and lemon juice. Bring to a boil. Cover and reduce heat to medium low. Simmer for 15-20 minutes or until liquid is absorbed and quinoa is tender. Discard bay leaf. Stir in peas. Season to taste with salt and pepper.

Simmering Chili

2 lbs. lean ground beef
1 - 46 oz. can tomato juice
1 - 29 oz. can tomato sauce
1 - 15 oz. can kidney beans, drained and rinsed
1 - 15 oz. can pinto beans, drained and rinsed
2 tablespoons Augason Farms™ Dehydrated Chopped Onions
1/4 cup Augason Farms™ Dehydrated Diced Red & Green Bell Peppers
1/8 teaspoon ground cayenne pepper
1/2 teaspoon sugar
1/2 teaspoon dried oregano
1/2 teaspoon ground black pepper
1 teaspoon salt
1 1/2 teaspoons ground cumin
1/4 cup chili powder

Cook ground beef over medium-high heat until brown. Drain, and crumble. In a large pot combine the ground beef, tomato juice, tomato sauce, kidney beans, pinto beans, onions, bell pepper, cayenne pepper, sugar, oregano, ground black pepper, salt, cumin and chili powder. Bring to a boil, then simmer for 1 1/2 hours.



Cross Cut Celery

Cashew Chicken with Oranges

2 boneless – skinless chicken breasts cut into 1” chunks
3 tablespoons soy sauce
2 tablespoons honey
3/4 cup chicken broth
1 tablespoon corn starch
2 tablespoons frozen orange juice concentrate
3/4 cup Augason Farms™ Cross Cut Celery – rehydrated in hot water for 15 minutes, drained
1 can mandarin oranges
3/4 cup cashews
Steamed rice

This can be cooked in a dutch oven or a wok. Stir fry chicken cubes in cooking oil over medium heat until browned. Add celery and cook for 3 minutes. Mix together broth, soy sauce, orange juice, and honey. Add to chicken and cook until thickened. Stir in oranges and cashews. Cook for an additional 5 minutes. Serve over steamed rice.

Chicken Salad Supreme

1 cup cooked chicken - diced
1 teaspoon mustard
1 cup mayonnaise
1/2 cup toasted slivered almonds
1/3 cup red onions
1/4 cup Augason Farms™ Cross Cut Celery
1/4 cup Augason Farms™ Freeze Dried Apple Dices
1/3 cup sliced red grapes

Place the celery, apples, and 1 cup water in a saucepan and simmer for 20 minutes, drain and cool. Mix all ingredients together. Let chill in refrigerator for one hour. Serve on lettuce as a salad or on a croissant for a gourmet sandwich.



Dehydrated Diced Carrots

Golden Carrots

- 4 cups Augason Farms™ Dehydrated Diced Carrots
- 1 1/4 cups water, divided
- 1 teaspoon chicken bouillon granules
- 3 medium onions, sliced, separated into rings
- 2 tablespoons butter or margarine
- 1 tablespoon all-purpose flour
- 1 teaspoon salt
- 1 teaspoon honey
- 1/4 teaspoon sugar
- Dash of pepper

In a saucepan, combine carrots, 1/2 cup water and bouillon. Bring to a boil. Reduce heat; cover and cook for 5 minutes or until carrots are crisp-tender. Drain carrots, reserving liquid. Set carrots aside and keep warm. In large skillet melt butter and sauté onions for 10 minutes. Sprinkle with flour; stir until blended. Stir in salt, honey, sugar, pepper and reserved cooking liquid until blended. Add remaining water; bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Stir in carrots; heat through. Makes 8 servings.

Carrots Au Gratin

- 4 tablespoons melted butter, divided
- 1/4 cup saltine cracker crumbs
- 2 tablespoons grated parmesan cheese
- 2 1/2 to 3 cups Augason Farms™ Diced Carrots
- 2 tablespoons Augason Farms™ Dehydrated Diced Red & Green Bell Peppers
- 1 tablespoon Augason Farms™ Dehydrated Chopped Onions
- Salt and pepper to taste

In a small bowl, toss 2 tablespoons of melted butter with cracker crumbs, parmesan cheese, and the salt & pepper; set aside. Cook carrots, pepper mix, and onion in salted boiling water just until tender. Drain. Stir in remaining 2 tablespoons butter. Top carrots au gratin with buttered crumbs and bake 20 minutes at 350°F. Serves 4 to 6.



Dehydrated Diced Red & Green Bell Peppers

Country Morning Casserole

6 cups water
1 teaspoon salt
3 cups Augason Farms™ Dehydrated Potato Dices
2 tablespoons Augason Farms™ Dehydrated Chopped Onions
1/4 cup Augason Farms™ Dehydrated Diced Red & Green Bell Peppers
2 tablespoons butter
2/3 cup Augason Farms™ Scrambled Egg Mix + 1 cup water
1 tablespoon Augason Farms™ Vegetarian Meat Substitute Bacon Bits
1/2 cup grated cheese
Ketchup

In large saucepan boil water, add salt, potato dices, onion, and peppers. Let simmer for 15-20 minutes until onions are hydrated. Drain well. In frying pan, melt butter or margarine. Add drained veggies. Cook until browned and crisp to taste. While veggies are cooking, mix egg powder with 1 cup water. Blend until smooth. Add bacon bits. Pour over browned potatoes and cook on medium-low until egg mixture is set. Sprinkle with grated cheese of your choice and serve with ketchup.

My Oh My, Shepherd's Pie

3 cups Augason Farms™ Potato Gems (prepared)
2 cups Augason Farms™ Vegetarian Meat Substitute Taco
4 cups water
1/2 cup Augason Farms™ Dehydrated Chopped Onions
1/2 cup Augason Farms™ Dehydrated Diced Red & Green Bell Peppers
1 1/2 tablespoons Augason Farms™ Tomato Powder
1/2 teaspoon beef bouillon
1/2 cup Augason Farms™ Dehydrated Carrots
1/2 cup Augason Farms™ Freeze Dried Peas
2 cups shredded cheddar cheese

To 4 cups boiling water add 2 cups taco, onions, peppers, tomato powder, beef bouillon, carrots and peas. Cook until all vegetables are soft. Pour into 9x13" pan.

Drop potatoes by spoonfuls on top of vegetable dish. Sprinkle with shredded cheese. Place in 325°F oven for about 20 minutes until hot and bubbly and cheese is melted.



Dehydrated Potato Dices

Beefy Potato Soup

- 1 lb. ground beef
- 1/2 cup Augason Farms™ Dehydrated Chopped Onions – rehydrated in hot water for 15 minutes
- 1/3 cup Augason Farms™ Cross Cut Celery – rehydrated in hot water for 15 minutes
- 1 can diced tomatoes
- 2 cups Augason Farms™ Dehydrated Potato Dices
- 1 can condensed beef broth
- 1 1/3 cups water
- 1 teaspoon chili powder
- 1/2 teaspoon salt
- 1/2 teaspoon Worcestershire sauce
- 1 cup Augason Farms™ Freeze Dried Peas – rehydrated in warm water for 10 minutes

Brown meat in saucepan, drain off fat. Add onion and celery. Cook until vegetables are tender-crisp. Stir in tomatoes, potatoes, beef broth, water, chili powder, salt, and Worcestershire sauce. Cover and cook until potatoes are tender – about 15 minutes. Stir in peas, heat through.

Cheesy Yummy Potatoes

- 6 cups Augason Farms™ Dehydrated Potato Dices
- 1 can cream of chicken soup
- 2/3 cup prepared Morning Moo's® Low Fat Milk Alternative
- 1 cup sour cream
- 1 cup sharp cheddar cheese - grated
- 1/4 cup grated onion sautéed in butter
- Salt and pepper to taste
- 3 tablespoons butter, melted
- 3/4 cup corn flake crumbs

Boil 3 quarts of water, add potato dices and simmer for 20 minutes or until tender, drain. Place potatoes in a 2-3 quart casserole dish or a 9x13" cake pan. Combine soup, milk, sour cream, cheese, and onion. Salt and pepper to taste. Mix well. Spread sauce over potatoes. Melt butter and combine with corn flake crumbs. Sprinkle crumbs over casserole. Bake uncovered at 350°F for 30-45 minutes or until bubbly throughout.



Dehydrated Sliced Mushrooms

Mushrooms Au Gratin

3 1/4 cups Augason Farms™ Dehydrated Sliced Mushrooms - rehydrated & drained
2 tablespoons butter
1 egg yolk
1/3 cup sour cream
1/4 teaspoon salt
1/8 teaspoon pepper
3 tablespoons fresh chopped parsley
1/3 cup shredded Swiss or Monterey Jack Cheese

Heat butter in a skillet over medium-low heat. When butter is foamy, add mushrooms and cook until lightly browned, stirring constantly. Whisk together the sour cream, egg yolk, and salt and pepper; stir into the mushrooms. Heat through, stirring. Spoon mushroom mixture into a shallow baking dish; sprinkle with the chopped parsley and shredded cheese. Bake at 425°F for 10 minutes, until cheese is melted. Serves 4.

Pecan Rice with Mushrooms

1 cup cooked long grain rice
1/2 teaspoon ground nutmeg
1 can (10 3/4 ounces) condensed cream of mushroom soup
1 1/2 cups Augason Farms™ Dehydrated Sliced Mushrooms - rehydrated & drained
1/2 cup chopped pecans
1/2 cup melted butter

Season cooked rice with nutmeg. In a well greased casserole dish, spoon in a layer of rice, a layer of undiluted mushroom soup, mushrooms and pecans. Repeat layers ending with nuts on top. Pour melted butter over all. Bake at 350°F for 20-30 minutes. Serves 6-8.

Whole Eggs

Potato Shreds Casserole

5 cups water

2 cups Augason Farms™ Dehydrated Potato Shreds

1 teaspoon salt

2 tablespoons Augason Farms™ Dehydrated Chopped Onions

1/4 cup Augason Farms™ Dehydrated Diced Red & Green Bell Peppers

2 tablespoons butter or margarine

1/2 cup Augason Farms™ Whole Eggs

1 tablespoon Augason Farms™ Vegetarian Meat Substitute Ham or Bacon Bits, rehydrated

1 cup grated cheese

Ketchup

In a 2-quart saucepan, add 4 cups water, potato shreds, salt, onions, and peppers. Let simmer 10-15 minutes (until onions are rehydrated). Drain well. In frying pan, melt butter or margarine, then add drained potato shreds mixture. Cook until browned and crisp (about 15 minutes). While potato shreds are cooking, mix egg powder with 1 cup water. Blend until smooth, add ham or bacon bits. Pour over browned potatoes and cook until egg mixture is set. Melt cheese over mixture and serve with ketchup. Serves 6.

Morning Moo's Chocolate Snicker Doodles

2 2/3 cups sugar

1/2 cup butter (very soft, nearly melted)

1/2 cup shortening

1 cup dry Morning Moo's® Milk Chocolate Drink

1/4 cup Augason Farms™ Whole Eggs

1/2 cup water

6 cups flour

2 tablespoons cornstarch

2 tablespoons baking soda

1/2 teaspoon salt

2 cups chocolate chips (optional)

Cinnamon sugar mixture: 1/2 cup sugar + 3 tablespoons cinnamon

Cream sugar, butter, shortening and chocolate drink together. Mix completely. Add other ingredients one at a time, mix well. Form dough into 1" balls and roll in cinnamon sugar mixture. Bake at 350°F for 7-9 minutes on a greased cookie sheet.



Enriched Bleached All Purpose Flour

Quick Oatmeal Bread

2 packages yeast
1 1/2 cups boiling water
1/3 cup shortening
3 teaspoons salt
5 1/2 cups Augason Farms™ Enriched Bleached All Purpose Flour
1/2 cup warm water
1 cup Augason Farms™ Quick Rolled Oats
1/2 cup honey unbeaten eggs

Soften yeast in 1/2 cup warm water. In separate bowl combine 1 1/2 cups boiling water, oatmeal, shortening, honey and salt. Cool to lukewarm. Add softened yeast; mix well. Blend in eggs. Add flour, mix thoroughly until dough is blended. Place in a large greased bowl, turn once to grease surface; cover. Refrigerate for at least 2 hours. Shape in 2 loaves on floured surface. Place in greased loaf pans, cover. Let rise in warm place until double, about 2 hours. Bake at 375°F for 1 hour.

Cranberry Oatmeal Drops

1 cup Augason Farms™ Enriched Bleached All Purpose Flour
1 1/2 cups Augason Farms™ Quick Rolled Oats
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup butter, softened
3/4 cup packed brown sugar
1 egg
1/4 cup milk
1 teaspoon orange zest
1 teaspoon baking powder
3/4 cup chopped cranberries
1/4 cup chopped walnuts
1 cup confectioners' sugar
1/2 teaspoon orange zest
1/4 teaspoon vanilla extract
2 tablespoons orange juice

Sift together the flour, baking powder, cinnamon and nutmeg, set aside. In a medium bowl, cream butter and sugar. Stir in egg, milk and orange zest. Add dry ingredients, mix until well blended. Stir in quick oats, cranberries and nuts. Drop dough by tablespoons onto greased cookie sheets about 2" apart. Bake at 375°F for 10 to 12 minutes, until lightly browned. In a small bowl, stir together confectioners' sugar, orange zest and vanilla. Stir in orange juice, 1 tablespoon at a time until desired consistency is reached. Drizzle onto cooled cookies. Yield: 14 cookies.



Freeze Dried Broccoli Florets & Stems

Broccoli Rice Bake

- 1 cup Augason Farms™ Freeze Dried Broccoli Florets & Stems – rehydrated & drained
- 1/4 cup Augason Farms™ Dehydrated Chopped Onions – rehydrated & drained
- 1/3 cup butter
- 2 cups cooked rice
- 1/2 cup cheddar cheese, grated
- 1 cup mushroom soup

Sauté onions in butter and add the remaining ingredients. Pour into a 2-quart greased casserole dish. Bake uncovered for 40-45 minutes at 350°F.

Chicken Divan

- 1 - 3 lb. chicken seasoned to taste with salt and pepper
- 2 cups water
- 2 cups Augason Farms™ Freeze Dried Broccoli Florets & Stems – rehydrated and drained
- 2 tablespoons butter
- 3 tablespoons flour
- 1/2 cup prepared chicken bouillon
- 1/2 cup light cream
- Parmesan cheese, grated

Salt and pepper the chicken. Add the water, cover and simmer for 1 hour. Remove the chicken from the broth, bone the meat and cut it into large pieces. Arrange broccoli on the bottom of a baking pan. Arrange the chicken pieces on top. Make a white sauce with the butter, flour, chicken broth and cream. Pour the sauce over the chicken. Sprinkle the top with grated Parmesan cheese. Bake for approximately 15 minutes at 400°F.



Freeze Dried Corn

Boston Baked Corn

1 cup ketchup

2 tablespoons brown sugar

1 tablespoon ground mustard

1/2 teaspoon salt

1/4 cup Augason Farms™ Dehydrated Chopped Onions – rehydrated

3 cups Augason Farms™ Freeze Dried Corn – rehydrated

2 tablespoons Augason Farms™ Vegetarian Meat Substitute Bacon Bits

Combine all ingredients in order listed. Bake uncovered at 350°F for 35 minutes.

Springtime Corn

1 1/2 cups Augason Farms™ Freeze Dried Corn - rehydrated

2 teaspoons Augason Farms™ Dehydrated Chopped Onions

1 tablespoon butter

1 teaspoon sugar

1/8 teaspoon ground mustard

2 teaspoons parsley

Sauté onion in butter. Mix in sugar, mustard and parsley. Add corn. Cook for 5-10 minutes.

Freeze Dried Whole Raspberries

Raspberry Apple Crisp

6 tablespoons butter – softened
2/3 cup rolled oats
1/2 cup flour
3/4 cup brown sugar
5 cups Augason Farms™ Dehydrated Apple Slices
1 1/2 cups Augason Farms™ Apple Delight Drink Mix
4 cups water
2 teaspoons cinnamon
1/4 teaspoon nutmeg
1 cup Augason Farms™ Freeze Dried Whole Raspberries

In a saucepan combine apple slices, water, and 1 teaspoon cinnamon. Cook over medium heat for 15-20 minutes. Stir in raspberries, let sit for 10 minutes. Pour fruit mixture into 9x13” baking dish with liquid up to top of fruit, but not to cover fruit. In bowl, blend butter, oats, flour, brown sugar, 1 teaspoon cinnamon and nutmeg with fingers or fork until mixture crumbles. Sprinkle oat mixture onto fruit and bake at 350°F for 30-35 minutes. Top with prepared Augason Farms™ Spiff-E-Whip.

Raspberry Scones

3 1/2 cups flour
3 3/4 teaspoons baking powder
3 tablespoons sugar
1 teaspoon salt
1/3 cup + 1 tablespoon shortening
3/4 cup prepared Morning Moo’s® Low Fat Milk Alternative
3 tablespoons Augason Farms™ Scrambled Egg Mix + 1/3 cup water
1/4 cup crushed Augason Farms™ Freeze Dried Whole Raspberries – rehydrated & drained

In a bowl combine the flour, baking powder, sugar, and salt. Stir well with a fork until blended. Add the shortening and blend in using a pastry blender or fork until the mixture looks like fine bread crumbs. Be careful not to over mix. Stir in the milk and about 3/4 of the beaten egg mixture (reserve the remainder of the egg mixture for glazing). Slowly add the berries until just incorporated. Gather the dough into a ball and press so it holds together. Pat the dough into a circle 1/2 inch thick. Cut the dough into 18 pie-shaped wedges. Brush the reserved egg mixture on top of dough and sprinkle a little bit of sugar on top of the brushed egg. Place the scones 1” apart on baking sheet and bake at 450°F until golden brown, about 10-12 minutes.



Freeze Dried Strawberries

All Season Strawberry Cake

Cake:

- 1 package white cake mix
- 1 small box strawberry gelatin
- 1 small box instant vanilla pudding
- 4 tablespoons Augason Farms™ Scrambled Egg Mix
- 1 cup crushed Augason Farms™ Freeze Dried Strawberries - rehydrated
- 1 cup vegetable oil
- 1/2 cup prepared Morning Moo's® Milk Alternative
- 1/2 cup water

Mix all dry ingredients together until well blended. Add strawberries, oil, Morning Moo's and water. Stir well. Bake in greased 9x13" cake pan for 28-30 minutes at 350°F. Cool before frosting.

Frosting:

- 1 - 8 oz pkg. cream cheese
- 1/2 cup butter
- 3 1/2 cups powdered sugar
- 1 cup crushed Augason Farms™ Freeze Dried Strawberries – rehydrated

For frosting- Combine cream cheese and butter. Add powdered sugar. Gently fold in crushed strawberries.

Sweet Glory Strawberry Muffins

- 2 1/2 cups Augason Farms™ Buttermilk Pancake Mix
- 3/4 cup water
- 1/2 cup sugar
- 1/4 cup vegetable oil
- 1 tablespoon Augason Farms™ Scrambled Egg Mix
- 1/2 teaspoon nutmeg
- 1/2 cup Augason Farms™ Freeze Dried Strawberries - rehydrated in 1 cup water and drained

Muffin topping:

- 4 tablespoons melted butter
- 1/2 cup sugar
- 2 teaspoons cinnamon

Stir all ingredients together until well blended. Fill muffin liners 2/3 full. Bake for 12-14 minutes at 400°F. While warm, roll muffins first in melted butter, then in cinnamon and sugar mixture.



HEARTY VEGETABLE BEEF SOUP MIX

Hearty Vegetable Beef Soup

2 cups Augason Farms™ Hearty Vegetable Beef Soup Mix
8 cups water
1 packet beef bouillon
1/2 pound stew beef cut into small pieces
16 ounces stewed tomatoes
8 ounces tomato sauce
2 tablespoons vegetable oil
Salt
Pepper

Sauté beef in oil in a covered pot until beef releases all the juices and reabsorbs it. Combine all ingredients in crock pot. Cover. Cook on low for 6 – 8 hours. Add salt and pepper to taste. Serves 6.

Hamburger Soup

2 cups Augason Farms™ Hearty Vegetable Beef Soup Mix
8 cups water
1 packet beef bouillon
1 pound ground beef
1/2 cup cubed potatoes
8 ounces tomato sauce
1/4 cup long grain rice
1/2 teaspoon dried leaf thyme, crumbled
1 bay leaf
Dash cayenne pepper
Salt
Parmesan cheese

Brown ground beef in a soup pot sprayed with non-stick cooking spray. Drain off excess fat. Add soup mix and beef bouillon packet, water, potatoes, tomato sauce, rice, thyme, bay leaf, salt, cayenne. Cover and simmer for 50 minutes or until vegetables are cooked. Ladle soup into bowls and sprinkle with Parmesan cheese. Serves 6.



HEARTY VEGETABLE CHICKEN SOUP MIX

Hearty Chicken Soup

2 cups Augason Farms™ Hearty Vegetable Chicken Soup Mix
8 cups of water
1 packet chicken bouillon
1/2 pound diced cooked chicken
Salt
Pepper

Lightly sauté chicken dices in nonstick pan sprayed with pan spray until light brown. Combine all ingredients in crock pot. Cover. Cook on low for 6 – 8 hours. Add salt and pepper to taste. Serves 6.

Turkey Burger Soup

2 cups Augason Farms™ Hearty Vegetable Chicken Soup Mix
8 cups of water
1 packet chicken bouillon
1 pound ground turkey
1/2 cup cubed potatoes
8 ounces tomato sauce
1/4 cup long grain rice
Salt

Brown turkey burger in a pot sprayed with non-stick cooking spray. Drain off excess fat. Add soup and chicken bouillon packet, water, potatoes, tomato sauce, rice, salt. Cover and simmer for 50 minutes or until vegetables are cooked. Ladle soup into bowls. Serves 6.

Honey Coated Banana Slices

Banana Chip Cookies

2 1/4 cups flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup unsalted butter
1 cup brown sugar
3 tablespoons Augason Farms™ Scrambled Egg Mix + 1/3 cup water
2 teaspoons vanilla
2/3 cup Augason Farms™ Honey Coated Banana Slices – coarsely chopped
1 cup chocolate chips
2/3 cup toasted walnuts – chopped

Whisk together the flour, baking soda, baking powder, and salt. Set aside. In a large bowl, beat the butter until light and fluffy, then beat in sugar, until it is the consistency of thick frosting. Beat the egg mix in slowly, scraping the sides of the bowl occasionally. Stir in the vanilla. Add the reserved flour mix in two increments, stirring a bit between each. Do not over mix. By hand, stir in banana chips, chocolate chips, and walnuts just until everything is incorporated. Drop heaping tablespoons onto baking sheets. Bake for 7-8 minutes at 375°F, until barely golden. Do not overbake.

Trail Mix

Mix in a container:
2 cups granola
1 cup Augason Farms™ Honey Coated Banana Slices
1 cup raisins
1 cup sunflower seeds
1 cup shredded coconut
1 cup chocolate chips

Honey Powder

Whole Wheat Nut Muffins

1 egg
3 tablespoons Augason Farms™ Country Fresh Instant Nonfat Dry Milk
1 cup water
1/2 cup chopped nuts
1/3 cup vegetable oil
1/3 cup Augason Farms™ Honey Powder
1/2 teaspoon salt
2 cups whole wheat flour
1 tablespoon baking powder
Sugar or sugar-cinnamon mixture – optional

Grease bottoms only of muffin pan. Beat egg and stir in next six ingredients. Mix well. Add flour and baking powder and stir just until flour is moistened. Do not over mix. Fill cups 3/4 full. Sprinkle with sugar or sugar-cinnamon mixture if desired. Bake at 400°F for 10 minutes.

Honey Cinnamon Toast

1 slice your favorite bread – toasted and buttered
Augason Farms™ Honey Powder
Cinnamon

Sprinkle honey powder and cinnamon on warm buttered toast.

Suggested uses for Honey Powder

- Add to your favorite herbal tea; honey is known for its soothing properties.
- Use to sweeten your favorite hot drink.



Salt

Salt Dough

- 1 cup all-purpose flour
- 1/2 cup Augason Farms™ Iodized Salt
- 1 cup water
- 1 tablespoon vegetable oil
- 2 teaspoons cream of tartar

Add desired color of food coloring to the water before adding to mixture. Combine all ingredients in a saucepan and heat on low until ingredients form a ball. Store in plastic bag or air-tight container.

Egg White Frittata

- 1 1/4 cups Augason Farms™ Dehydrated Mushroom Slices
- 2 tablespoons Augason Farms™ Dehydrated Chopped Onions
- 1/2 cup Augason Farms™ Dehydrated Diced Red & Green Peppers
- 1/4 teaspoon Augason Farms™ Iodized Salt
- 1/4 teaspoon dried oregano
- Dash pepper
- 1 tablespoon olive oil
- 8 egg whites – beaten
- 1 tablespoon grated Parmesan cheese

Place all vegetables in bowl and cover with warm water and let sit for 15 minutes, drain. In a 10” ovenproof skillet, sauté the mushrooms, onion, red pepper, green pepper, salt, oregano and pepper in oil until vegetables are tender. Beat egg whites until foamy; pour into skillet. Cook for 3 minutes over medium-low heat or until puffed and lightly browned on bottom. Sprinkle with cheese. Bake at 375 °F degrees for 8-10 minutes or until egg whites are set. Loosen edges and bottom of frittata with a rubber spatula. Invert onto a serving plate; cut into four wedges. Serve immediately. Serves 2.



Lentils

Crock-Pot Lentil Soup

- 2 cups Augason Farms™ Lentils
- 8 cups water
- 1 1/2 tablespoons crumbled bacon or bacon bits
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1/4 cup chopped carrot
- 3 tablespoons snipped parsley
- 1 clove garlic - crushed
- 1 tablespoon salt
- 1/4 teaspoon ground black pepper
- 1/2 teaspoon dried leaf oregano
- 1 – 14.5 ounce can tomatoes
- 2 tablespoons wine vinegar

Rinse lentils; place in cooker. Add 8 cups water and remaining ingredients except tomatoes and vinegar. Cook on LOW for 8 to 10 hours. Add tomatoes and vinegar. Turn to HIGH and cook 15 minutes longer, until hot.

Lentil Butter

- 1 cup Augason Farms™ Lentils
- 1/2 teaspoon salt
- 2 1/4 cups water
- 1 tablespoon olive oil
- 6 green onions - sliced
- 2 garlic cloves - minced
- 1/2 tablespoons parsley
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon turmeric
- 1/4 cup water, as needed

Combine water, lentils, and salt in a pot. Cook until lentils are soft. Drain, reserve stock. Heat oil in a skillet and sauté onions and garlic until onions are translucent. Add parsley and spices and cook another minute. Set aside. Combine lentils, cooking water & onion mixture in a food processor, adding more water a tablespoon at a time as needed until the mixture reaches a spreadable consistency. Refrigerate several hours before serving. Serve spread on whole grain crackers or as a vegetable dip.



Morning Moo's® Low Fat Milk Alternative

Morning Moo's Medley

3/4 cup prepared Morning Moo's® Low Fat Milk Alternative
1/2 cup prepared Augason Farms™ Orange Delight Drink Mix
2 tablespoons Augason Farms™ Freeze Dried Apple Dices
1/2 small banana
1/4 cup Augason Farms™ Freeze Dried Whole Raspberries
7-10 ice cubes

Add all ingredients to blender. Blend until smooth.

Strawberries & Cream Milkshake

2 cups Augason Farms™ Freeze Dried Whole Strawberries - rehydrated
4 cups prepared Morning Moo's® Low Fat Milk Alternative
1/2 cup honey
24 ice cubes

Add all ingredients in blender, blend until smooth. Adjust amount of milk and water to create desired thickness.



Orange Delight Drink Mix

Orange Teriyaki Pork

Pork:

3 pork chops cut in strips

3 tablespoons Augason Farms™ Dehydrated Chopped Onions - rehydrated

1/4 cup Augason Farms™ Dehydrated Diced Red & Green Bell Peppers - rehydrated

1/8 teaspoon garlic powder

1 tablespoon teriyaki sauce

Sauté pork until done. Remove and set aside. Sauté onion and pepper until tender then add garlic powder and teriyaki sauce. Add salt and pepper to taste. Add meat and Orange Sauce and simmer for 8-10 minutes. Serve over rice.

Orange Sauce:

2 cups water

1/2 cup Augason Farms™ Orange Delight Drink Mix

2 1/2 tablespoons corn starch

Bring all ingredients to light boil and cook until thickened.

Orange Slushie

2 cups water

1/2 cup Augason Farms™ Orange Delight Drink Mix

3 cups ice

Add all ingredients to blender, blend until smooth. For a special treat add 2 scoops vanilla ice cream at end of blend.



PINTO BEANS

Refried Beans

2 cups Augason Farms™ Pinto Beans
5 cups water
1 large onion
1/2 to 1 cup bacon drippings or butter
Salt to taste

Combine beans, water and onion. Bring to a boil. Cover and remove from heat for 2 hours. Drain and rinse. Cover with water and bring to a boil. Then simmer slowly until beans are tender (about 1 - 1 1/2 hours). Start mashing the beans a portion at a time in the oil. To achieve the unique flavor of refried beans, slowly fry the starches inside the beans in the oil. Mash a little at a time to achieve the desired results. Salt to taste.

Pinto Wheat Bread

1 cup bean puree made with Augason Farms™ Pinto Beans
1 cup warm water
1 tablespoon honey
1 package active dry yeast
2 tablespoons vegetable oil
1 teaspoon salt
2 cups whole wheat flour
1/2 to 3/4 cup all-purpose flour

Prepare bean puree. In a large bowl, combine water and honey stirring until completely mixed. Dissolve yeast in mixture. Let stand until bubbly. Stir in bean puree, vegetable oil and salt. Add whole wheat flour. Mix well. Stir in all-purpose flour until dough is stiff. Knead until smooth and elastic on a lightly floured surface. Place in bowl and let rise until doubled in size. Knead dough a few times. Shape into a loaf. Place in 9x5" greased glass pan. Cover and let rise until doubled in size. Bake at 350°F for about 45 minutes.



DEHYDRATED POTATO FLAKES

Potato Flake Chicken

- 2/3 cup dry Augason Farms™ Dehydrated Potato Flakes
- 1/3 cup grated Parmesan Cheese
- 2 tablespoons rosemary, garlic spice blend
- 4 chicken breasts
- 1/4 cup flour
- 1/2 cup eggbeaters

Grease or line with foil a baking sheet or a 9x13" baking pan. In a medium bowl, combine potato flakes, Parmesan Cheese, and spices. Stir until well mixed. Dip chicken pieces into flour, then into eggbeaters, and roll in potato flake mixture to coat. Place in prepared pan. Bake at 375°F for 60 minutes, or until chicken is tender and golden brown.

Chocolate Potato Flake Bundt Cake

Cake:

- 2 cups all purpose flour
- 2 cups sugar
- 1 cup dry Augason Farms™ Dehydrated Potato Flakes
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 package instant chocolate pudding
- 1 cup butter
- 3/4 cup milk
- 3/4 cup water
- 4 eggs

Glaze:

- 1 1/2 cups powdered sugar
- 2 tablespoons cream cheese or butter
- 1/2 teaspoon vanilla extract
- 2 or 3 tablespoons milk or cream

Cake: Grease and flour a 10" or 12" Bundt pan. Mix all ingredients together, beat at medium speed for 4 minutes. Pour into Bundt pan and bake at 350°F for 55-60 minutes. Let stand for 30 minutes, then spread on glaze.

Glaze: Mix all ingredients together. Beat on low speed until smooth, then spoon on top of cake.



Potato Shreds

Grill House Potato Skillet

- 4 cups Augason Farms™ Potato Shreds
- 1/4 cup Augason Farms™ Vegetarian Meat Substitute Bacon Bits
- 1 cup mayonnaise
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 cups shredded mozzarella cheese

Bring 2 quarts of water to a boil, add potato shreds, simmer for 15 minutes, drain. Combine all ingredients together. Bake for 25 minutes at 350°F, or until bubbly.

Lone Star Potato Pie

- 5 tablespoons Augason Farms™ Scrambled Egg Mix +2/3 cup water
- 2 1/2 cups Augason Farms™ Potato Shreds
- 2 cups Colby Jack Cheese
- 2/3 cup picante sauce
- 1/8 cup Augason Farms™ Dehydrated Chopped Onions
- 1/4 teaspoon salt

Bring 2 quarts of water to a boil, add potato shreds, simmer 15 minutes, drain. Beat egg mixture, stir in potato shreds, cheese, sauce, onions and salt. Pour into 9" greased pie pan. Bake at 350°F for 35-40 minutes. Serve with additional picante sauce.



POTATO SLICES

Spicy Potato Slices

(Recipe for outdoor grill)

1 teaspoon dried thyme, crushed

1/2 teaspoon paprika

1/2 teaspoon garlic salt

1/8 teaspoon freshly ground pepper

2 tablespoons olive oil

2 cups Augason Farms™ Potato Slices

1 sweet onion sliced

1/4 cup light sour cream

1 tablespoon snipped fresh chives.

Cover potato slices with water. Soak for 15-30 minutes until tender. Drain and dry with paper towel.

Stir thyme, paprika, garlic salt and pepper into oil; set aside. Fold a 36x18" piece of heavy foil in half to make an 18" square. Place onion in center of foil. Drizzle vegetables with oil mixture. Bring up 2 opposite edges of foil and seal with a double fold. Fold remaining edges to enclose vegetables, leaving a space for steam to escape from packet. Place packet on the rack on an uncovered grill directly over medium heat for 20-30 minutes or until potatoes are tender. Serve with chives.

Breakfast Bake

2 cups Augason Farms™ Potato Slices

1 large bag of broccoli

1 cup cheddar cheese

3 cups eggbeaters

1 cup low fat, cooked ham cubes

1 cup turkey sausage, cooked and crumbled

Cover potato slices with water. Soak for 15-30 minutes until tender. Drain and dry with paper towel.

Lightly grease a 9x13" baking dish. Brown potato slices in a nonstick skillet. Pour into bottom of baking dish. Warm broccoli in skillet, then layer over potatoes. Warm ham and sausage and layer over broccoli.

Mix together cheese and eggs, then pour over mixture. Bake at 350°F until eggs are set, 30-40 minutes.

Serves 12.



SHORTENING POWDER

Home Style White Bread

- 8 1/2 cups flour
- 2 1/2 cups lukewarm water
- 4 (1/4 ounce) packages dry or compressed yeast
- 1 teaspoon salt
- 1/4 cup + 2 tablespoons Augason Farms™ Shortening Powder
- 4 teaspoons sugar

Dissolve yeast in 1/4 cup warm water with a pinch of sugar, sit until yeast foams. Stir in remaining warm water and shortening powder. Whisk dry ingredients together. Add half the flour to yeast mixture, mix. Turn dough out onto lightly floured surface. Knead dough until smooth and elastic. Place dough in a greased bowl, turning to grease the surface. Cover with a clean, damp cloth and let rise until doubled. Punch dough down and cut into 4 equal pieces. Form each piece into a smooth loaf shape, tucking under ends and positioning seams at the bottom. Place into oiled loaf pans, lightly dusted with flour. Allow dough to rise until doubled, about 1 hour. Bake at 375°F for about 35 minutes. After 5 minutes, remove loaves from pans, cool on wire rack. Yield: 4 loaves.

Four Egg Yellow Cake

- 1 cup s Augason Farms™ Shortening Powder
- 2 cups white sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 2 3/4 cups all purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 3/4 cups milk

Grease and flour 9x13" pan. Combine shortening powder, eggs and vanilla. Beat until well blended. In a separate bowl, combine flour, baking powder, and salt. Add to egg mixture alternately with milk. Mix well. Pour batter into prepared pan. Bake at 350°F for 45 minutes, or until a toothpick inserted in center comes out clean. Cool. Frost and serve.



TACO TVP

Spicy Tacos

2 cups Augason Farms™ Vegetarian Meat Substitute Taco
2 cups water
2 tablespoons soy sauce
2 tablespoons olive oil
1 red pepper, cut into strips
1/4 cup salsa
Flour tortilla or taco shell

In a large skillet, heat the water over medium heat, and add the meat substitute, stirring well. Allow it to reconstitute for 2-3 minutes. Add oil and soy sauce, then peppers. Stir well. Allow to cook for another 3-5 minutes, stirring frequently. Mix in salsa and remove from heat. Serve wrapped in a flour tortilla or hard taco shells with your choice of toppings. Serves 10.

Sloppy Joes

2-3 tablespoons olive oil
1 tablespoon Augason Farms™ Dehydrated Chopped Onions
1 green or red bell pepper, diced
1 1/2 cups vegetable broth
2 1/2 cups tomato sauce
1 tablespoon chili powder
1 tablespoon soy sauce
Dash hot sauce or Tabasco sauce (optional)
1 tablespoon sugar
1 1/2 cups Augason Farms™ Vegetarian Meat Substitute Taco
Salt and pepper to taste

*5-6 hamburger buns

In a large skillet, sauté the onion and peppers in olive oil for 3 to 5 minutes, or until onions are soft. Reduce heat to medium low and add the remaining ingredients (except buns) and stir well to combine. Allow time to simmer for at least 15 more minutes. Spoon onto hamburger buns and serve hot.



Vegetable Stew Blend

Farmer's Market Soup

- 2 1/2 cups Augason Farms™ Creamy Potato Soup Mix
- 6 cups water
- 1/2 cup Augason Farms™ Freeze Dried Corn
- 1/2 cup Augason Farms™ Vegetable Stew Mix

Whisk soup mix and water together. Add corn and stew mix. Cook on medium for 25-30 minutes.

Mountain Man Stew

- 2 cups Augason Farms™ Vegetable Stew Blend
- 1/4 cup Augason Farms™ Dehydrated Chopped Onions
- 1/4 cup Augason Farms™ Vegetarian Meat Substitute Beef Bits
- 1/4 cup Augason Farms™ Freeze Dried Corn
- 1 - 32 oz. stewed tomatoes
- 2 cups beef bouillon
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1 teaspoon Worcestershire sauce
- 1 clove garlic
- 1 bay leaf
- 1 teaspoon paprika

Combine all ingredients together. Cook on medium heat for 30-40 minutes.



White Granulated Sugar

Nougat Candy Recipe

1 cup corn syrup
2 cups Augason Farms™ White Granulated Sugar
1/3 cup water
2 egg whites
1/8 teaspoon salt
1 teaspoon vanilla extract
1/3 cup candied cherries cut fine
1/2 cup chopped almonds

Pour corn syrup into a sauce pan, add sugar, salt and water and boil (248° F) or until it forms a firm ball when dropped into cold water. Beat egg whites stiff and pour in the candy mixture, beating constantly until the mixture begins to stiffen. Stir in vanilla, cherries, and nuts and pour into a pan oiled well with corn oil. The nougat should be 1/2" thick. Let stand overnight, cut into oblong pieces and wrap in wax paper

Chocolate Sugar Cookies

1/2 cup unsalted butter, softened
3/4 cup Augason Farms™ White Granulated Sugar
1 egg, beaten
1/2 teaspoon vanilla
1 tablespoon milk
2 ounces unsweetened chocolate, melted
1 1/4 cups flour
1/4 teaspoon baking powder
1/4 teaspoon salt
Powdered sugar for dusting

In bowl, with mixer at high speed, beat butter and sugar until fluffy. Beat in egg, vanilla, milk and chocolate. On sheet of waxed paper, mix flour, baking powder and salt. Sift into butter mixture; mix well. Roll 1 tablespoon dough into ball; place on baking sheet. Repeat with remaining dough, spacing balls 1" apart. Flatten balls slightly. Bake at 375°F for 8 minutes. Dust with powdered sugar. Yield: 2 dozen.