

# Ham and Hash Browns O'Brien Casserole

Potatoes with ham and aromatic vegetables make up the base of this creamy saucy casserole.

**Jar directions:** Layer ingredients in a widemouthed, quart-sized jar, shaking the dry powder ingredients into the bulkier items. Top with an oxygen packet for longer-term storage, cover with a new canning lid, and hand-tighten the metal ring.

**Cooking directions:** Remove oxygen packet and discard. Combine ingredients in a deep casserole dish with 6 cups of hot water. Cover for 10 minutes. Bake covered in a preheated oven at 350°F for 1 hour or in the microwave uncovered on high for 15 minutes.

<p><b>Shopping List for 12 jars:</b></p> <ul style="list-style-type: none"> <li>1 can freeze dried ham</li> <li>1 can dehydrated hash-brown potatoes</li> <li>1 can freeze-dried bell pepper (1/2 can for a dozen)</li> <li>1 can dehydrated shoestring carrots (1/2 can for a dozen)</li> <li>1 can powdered cheese sauce</li> <li>1 can sour cream powder</li> <li>1 can dehydrated onion (1/3 can for a dozen)</li> </ul>	<p><b>Jar ingredients:</b></p> <ul style="list-style-type: none"> <li>1 cup Honeyville freeze-dried ham</li> <li>1. cups Honeyville dehydrated hash brown potatoes</li> <li>½ . cup Honeyville freeze-dried bell peppers</li> <li>½ . cup Honeyville dehydrated shoestring carrots</li> <li>¾ cup Honeyville powdered cheese sauce</li> <li>1 cup Honeyville sour cream powder or cream cheese powder</li> <li>1/3 cup Honeyville dehydrated onion</li> <li>1. tsp. dehydrated minced Garlic</li> </ul>
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Chandler AZ Store 11/2013 : Estimated Cost: per jar based on shopping total: \$122.36 /12 jars=\$10.20 Each jar. Does not reflect the cost including the mason jar/oxygen absorber.

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# Nacho Potatoes and Beef Skillet

*South-of-the-border taste with familiar ingredients are the key to a really good Mexican casserole. This recipe uses ancho chili powder. It is also called pasilla chili pepper by those who love it most. I just call it "awesome"! This pepper can be found in many Mexican markets or in the spice section of many grocery stores.*

**Jar directions:** Layer ingredients in a wide-mouthed quart-sized jar, shaking the dry powder ingredients into the bulkier items. Top with an oxygen packet for longer-term storage, cover with a new canning lid, and hand-tighten the metal ring.

**Cooking directions:** Remove oxygen packet and discard. Combine ingredients with 5. cups of hot water in a deep casserole dish. Cover for 10 minutes. Bake covered in a preheated oven at 350°F for 1 hour or in the microwave uncovered on high for 15 minutes. Top with additional cheese, crushed corn flakes, or crushed crackers if desired.

<p><b>Shopping list for 12jars:</b></p> <ul style="list-style-type: none"> <li>1 can freeze dried ground beef</li> <li>1 can hash brown potatoes</li> <li>1 can powdered cheese sauce</li> <li>1 can sour cream powder (1/2 can for a dozen)</li> <li>1 can dehydrated onion (1/3 can for a dozen)</li> <li>1 jar (8 oz) minced dehydrated garlic</li> <li>1 jar (8 oz) ancho chili powder</li> <li>1 jar Chef Tess Southwest Fajita seasoning</li> <li>1 jar allspice</li> <li>1 jar black pepper</li> </ul>	<p><b>Jar ingredients:</b></p> <ul style="list-style-type: none"> <li>1 cup Honeyville freeze-dried ground beef</li> <li>2 cups Honeyville dehydrated hash brown potatoes</li> <li>1 cup Honeyville powdered cheese sauce</li> <li>1/2 cup Honeyville sour cream powder or cream cheese powder</li> <li>1/3 cup Honeyville dehydrated onion</li> <li>1. tsp. dehydrated minced garlic</li> <li>1. Tbsp. ancho chili powder</li> <li>1 Tbsp. Chef Tess Southwest Fajita seasoning</li> <li>1/8 tsp. allspice</li> <li>1/2 . tsp. cracked fresh pepper</li> </ul>
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Chandler AZ Store 11/2013 : Estimated Cost per jar based on shopping total=\$134.32 /12 jars: \$11.19 Each jar. . Does not reflect the cost including the mason jar/oxygen absorber.

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# Chunky Italian Spaghetti

*I have a boy who would eat spaghetti every single night and never get bored with it. He's a full-grown man, by the way, and I'm married to him. My husband is a kid at heart, but that doesn't mean he eats like one. This is a comforting spaghetti dinner that is sure to satisfy anyone.*

**Jar directions:** Layer ingredients in a widemouthed quart-sized jar, shaking the dry powder ingredients into the bulkier items. Top with an oxygen packet for longer-term storage, cover with a new canning lid, and hand-tighten the metal ring.

**Cooking directions:** Remove oxygen packet and discard. In a 2-quart pot, bring 5.–6 cups of water to a rolling boil. Add contents of jar and stir well. Simmer over medium-high heat for 10–12 minutes until pasta and vegetables are tender. Stir occasionally. Add more water if you like your sauce more thin.

<b>Shopping List for 12 jars:</b>	<b>Jar ingredients:</b>
3 lbs spaghetti noodles 1 can freeze dried mushrooms 1 can freeze dried sausage 1 can dehydrated carrots 1 can freeze dried bell pepper 1 can dehydrated onion 1 can tomato powder ¾ cup honey or sugar on hand 1 jar Chef Tess Romantic Italian Seasoning	4 oz. spaghetti, broken to fit quart-sized jar ½ . cup Honeyville freeze-dried mushroom ½ . cup Honeyville freeze-dried sausage ¼ . cup Honeyville dehydrated carrots 1/3 cup Honeyville freeze-dried bell pepper 2 Tbsp. Honeyville dehydrated onion 2/3 cup Honeyville tomato powder 1 Tbsp. granulated honey 1 Tbsp. Chef Tess Romantic Italian Seasoning

<b>Chunky Italian Spaghetti</b> <b>Cooking directions:</b> Remove oxygen packet and discard. In a 2-quart pot, bring 5.–6 cups of water to a rolling boil. Add contents of jar and stir well. Simmer over medium-high heat for 10–12 minutes until pasta and vegetables are tender. Stir occasionally. Add more water if you like your sauce more thin.	<b>Chunky Italian Spaghetti</b> <b>Cooking directions:</b> Remove oxygen packet and discard. In a 2-quart pot, bring 5.–6 cups of water to a rolling boil. Add contents of jar and stir well. Simmer over medium-high heat for 10–12 minutes until pasta and vegetables are tender. Stir occasionally. Add more water if you like your sauce more thin.	<b>Chunky Italian Spaghetti</b> <b>Cooking directions:</b> Remove oxygen packet and discard. In a 2-quart pot, bring 5.–6 cups of water to a rolling boil. Add contents of jar and stir well. Simmer over medium-high heat for 10–12 minutes until pasta and vegetables are tender. Stir occasionally. Add more water if you like your sauce more thin.
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Chandler AZ Store 11/2013. Estimated Cost per jar based on shopping total: \$141.18.../12 jars: \$ 11.76 each jar

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