

MASON JAR LABELS

for Mix in Jars Volume 2 Cookbook



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HOW TO USE:

1. PRINT

Print the labels on standard 8.5" x 11" paper. For best results, use cardstock for a sturdier finish.

2. LAMINATE (OPTIONAL BUT RECOMMENDED)

For maximum durability, laminate the printed pages before cutting. This protects the labels from moisture and wear, keeping them beautiful for years to come.

3. CUT

Cut out each label along the dotted lines.

4. ATTACH TO YOUR JAR

- Remove the metal ring from your Mason jar
- Place the label on top of the flat lid
- Gently tighten the ring back onto the jar, securing the label in place.

Have fun filling your pantry!

Jordan & Stacy



REGULAR MOUTH

Labels



CHEESEBURGER HELPER

1. Heat 1 Tbs oil in a large skillet over medium heat.
2. Add ½ chopped onion and cook until golden.
3. Add 1-lb ground beef and brown. Don't drain the grease.
4. Add 4 cups of water, then the entire jar mix. Stir well.
5. Bring to a boil. Reduce to a simmer. Cover and simmer for 15 minutes.
6. 10 minutes into the simmer, stir in ¼ cup heavy cream if desired.
7. Turn off the heat, mix in 2 cups shredded cheese.

CHICKEN BACON BEAN SKILLET

1. Heat 1 Tbs oil in a skillet, and brown 1 chopped onion.
2. Add the entire jar mix and stir to coat in the oil. Toast for 1 min.
3. Add 2 Tbs butter, let melt, then pour in 4 cups of water.
4. Stir well. Bring to a boil, then reduce to a simmer. Cover and simmer for 20 minutes.
5. Stir in 1 can drained canned chicken, and simmer uncovered for another 10-15 minutes until the liquid is mostly absorbed.
6. Turn off the heat. Top with 1 cup shredded cheese and parsley (if desired).

CHICKEN BROCCOLI ALFREDO

1. Pour contents of jar into a large pot or skillet. Add 6 cups of water and boil.
2. Once boiling, scrape any seasonings from the sides. Reduce to a simmer, cover, and cook for 20 minutes.
3. Remove lid near the end to reduce liquid.
4. Add 4 Tbs butter and 4 Tbs flour. Stir well.
5. Add 2 drained cans of chicken and simmer 5-7 minutes.
6. Stir in 2 cups shredded Parmesan and 1 cup heavy cream.
7. Remove from heat and let sit 5 minutes for sauce to thicken slightly.

TOMATO BASIL PENNE

1. In a large skillet, brown 1-lb ground beef, then drain the grease.
2. Add 1 Tbs butter, 4 cups water, and contents of the jar to the pan. Stir well.
3. Bring the mixture to a boil. Once boiling, stir again, then reduce heat to a low simmer.
4. Cover and simmer for 10-15 minutes, stirring occasionally, until the penne is tender.
5. Remove from heat and let rest for 5 minutes for sauce to thicken slightly.

CHICKEN NOODLE SKILLET

1. Add 4 cups water and 2 Tbs butter to large skillet or pot, and bring to a boil.
2. Add contents of the jar and 1 drained can of chicken. Stir to combine.
3. Return to a boil, then reduce to a simmer. Cook for 15 minutes, stirring occasionally.
4. Turn off the heat and let sit for 5 minutes to cool and thicken.

TUSCAN VEGGIE RAMEN

1. Pour contents of the jar into a small pot. Add 2 cups water.
2. Bring to a boil and cook for about 7 minutes or until the noodles are done.

BROCCOLI & CHEESE RAMEN

1. Remove the broccoli from the top of the jar, and add it to a small pot. Add 2 cups of water, and bring to a boil.
2. Reduce to medium-low heat, and add remaining contents of the jar. Whisk to combine.
3. Cover and simmer for 5 minutes.
4. Mix in 2 Tbs sour cream and 1 drained can of chicken. Heat through then enjoy!

SOUTHWEST TACO RAMEN

1. Pour contents of the jar into a small pot. Add 2 cups water.
2. Bring to a boil and cook for about 7 minutes or until the noodles are done.

CORN CHOWDER

1. Pour contents of the jar into a large pot. Add 7-8 cups water (less for a thicker chowder, more for a thinner one). Stir.
2. Bring to a boil, then reduce to a gentle simmer.
3. Cover and simmer for 20-25 minutes, stirring occasionally, until the chowder has thickened.
4. Remove from heat and stir in ½ cup heavy cream.
5. Optional: For a creamed corn-style consistency, use an immersion blender to pulse the chowder a few times directly in the pot.