

Gift Tags

Sleigh Ride Mooncakes

Additional ingredients needed:

- 4 eggs
- 2/3 cup vegetable oil
- 1 cup water
- Maple syrup



1. Dump all the ingredients from the jar into a large bowl.
2. Beat 4 eggs in a small bowl. Add 2/3 cup vegetable oil and stir well.
3. Pour half the mixture into the large bowl. Mix it well.
4. Add 1 cup of water to the large bowl. Mix it again.
5. Add the remaining egg mixture and 1 cup of water to the large bowl. Mix well one last time.
6. Heat a lightly greased griddle or pan over medium-low heat.
7. Pour about 1/4 cup of batter onto the griddle. When bubbles form on the surface, flip the pancake. Cook until both sides are golden brown.
8. Serve with maple syrup or your favorite syrup.

Santa Chuckles

Additional ingredients needed:

- 1 pound of ground beef
- 8-ounce can of tomato sauce
- 28-ounce can of diced tomatoes



1. Remove the bag of spices from the jar. Rinse the beans in a colander.
2. Place the beans in a large pot. Add 10 cups of water.
3. Stir in the spices. Cook on low heat for 1 to 1 1/2 hours.
4. While the beans are cooking, brown 1 pound of ground beef in a skillet. Drain the fat. Add the ground beef to the beans.
5. Add one 8-ounce can of tomato sauce and 28 ounces of canned diced tomatoes to the beans.
6. Simmer until the flavors have blended for at least 30 minutes.

Chimney Bricks

Additional ingredients needed:

- 3/4 c. softened butter
- 4 eggs



Preheat the oven to 350°F.

Lightly grease or spray a 9x12-inch pan. You can use parchment paper on the bottom and sides if you prefer.

1. In a large bowl, slightly beat the eggs. Add the butter and stir until creamy.
2. Add the contents of the jar to the large bowl.
3. Stir until the batter is well blended.
4. Spread the batter into the greased 9x12-inch pan.
5. Bake for 30 to 40 minutes.
6. Cool in the pan.
7. Cut and serve.

Elves' Grub

Additional ingredients needed:

- 1 can (4 ounces) of mushrooms
- 14 cups water



Use a large stockpot.

1. Pour the contents of the jar into the large stockpot.
2. Drain the can of mushrooms. Add the mushrooms to the pot.
3. Add the water and stir the mixture.
4. Heat to boiling, stirring occasionally.
5. Reduce the heat to a simmer.
6. Cover and let simmer for at least 30 minutes. Stir occasionally.
7. When the rice is tender, the soup is ready to eat.

Sleigh Tracks Through the Forest

Additional ingredients needed:

- 1 1/2 cups ground beef
- 1 can (4 ounces) of mushrooms
- 7 cups water



1. Use a large skillet to brown the ground beef. Drain any excess fat.
2. Drain the mushrooms. Add water and mushrooms to the skillet.
3. Carefully add the contents of the jar to the skillet and stir.
4. Bring the skillet's contents to a boil.
5. Reduce the heat to a simmer and cover the skillet with a lid.
6. Cook for about 15 more minutes, stirring occasionally.
7. Remove the lid.
8. Continue to let the Sleigh Tracks Through the Forest simmer until the gravy (sauce) has thickened to the consistency you like. The sauce will thicken further as it cools.

Crunchy Navidad

Additional items needed:

- 1 pound ground beef
- 2 cups water
- 1 can (4.5 ounces) chopped green chilies, drained (optional)



1. Use a large skillet to brown the ground beef. Drain any excess fat.
2. Add the spices from the zippered bag to the skillet.
3. Add the water to the skillet.
4. Stir until the ingredients are thoroughly mixed.
5. Cook the mixture over medium-high heat.
6. Stir occasionally. The sauce will thicken.
7. If you want green chilies, stir them in now.
8. Heat for a few minutes until the chilies are warmed.
9. Spoon into bowls.
10. Add the corn chips to the top of each bowl before serving.