



Product Tips

Thank you for purchasing our great products! I am certain you will enjoy saving time and money on your meals.

The following is a list of our mixes and suggested usage. Please keep in mind this is based upon my experience so feel free to adjust as you prefer. I think it is always safer to start out with less and add extra if need be.

This is based upon the “one batch”/individual mixes. When you start using the Pantry Staples, you can adjust by Tablespoon as needed.

Please keep in mind our mixes are hand-scooped and some may appear to be layered in the package. Make sure you blend these mixes if you use 1/2 package.

The following mixes that can probably be used 1/2 package at a time if you are using 4-6 chicken breast/pork chops, small roast, etc.
All other mixes are best if entire package is used.

Bonnie’s Blue Ribbon Chili (this has a hefty zip if the entire mix is used so depending on your chili taste, 1/2 might be a fit)

Chicken Enchilada Soup Mix – many smooth recipes suggest 2 T which is 1/2 package

Chipotle Steakhouse Rub Seasoning – this is pretty zippy if you use full package – I use 1 T or 1/2 package

Cilantro Citrus Seasoning – make sure this one is well-blended before you split it

Grandmothers Sunday Roast

Kansas City Rub

Lemon Poppyseed Seasoning

Southwest – 1/2 package works for me – this depends on your “heat” factor

Teriyaki Mix

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