

Jus With Watkins Soup Bases!

Jus is French for "juice." When roast beef is served with this flavorful dipping sauce on the side, it is called au jus, or "with juice." Use it to dip slices of roast beef or roast beef sandwiches. Use it to boil up slices of prime rib to desired level of doneness!

1-1/2 cups/375 mL water
1/2 cup/125 mL **Watkins Meat Magic**
2 tbsp/30 mL **Watkins Beef Soup Base**
2 tbsp/30 mL **Watkins Onion Soup Base**
1 tbsp/15 mL **Watkins Onion Flakes**

Combine all ingredients and simmer gently the last 30 minutes while roast is cooking.

Oyster Cracker Munchies

1/4 cup/60 mL **Watkins Original Grapeseed Oil**
4 tsp/20 mL **Watkins Chicken Soup Base**
1 package (10 to 12 oz/280 to 340 mL) oyster crackers
Mix oil and Soup Base; pour over crackers and stir until well coated. Spread in shallow baking pan and bake at 375° F/190°C for 5 to 6 minutes or microwave (HIGH), uncovered, 3 to 4 minutes. Stir once or twice during baking. Cool and serve. Makes 10 servings (No baking is actually necessary as oil will absorb without the heating process)

Savory Beef-Mushroom Gravy

3 tbsp/45 mL pan drippings or butter or margarine
1-1/2 tbsp/25 mL all-purpose flour
1/4 cup/60 mL **Watkins Mushroom Soup Base**
2 tbsp/30 mL **Watkins Beef Soup Base**
1-3/4 cups/375 mL water
1/8 to 1/4 tsp/0.6 to 1.2 mL **Watkins Tarragon**, to taste
1/8 to 1/4 tsp/0.6 to 1.2 mL **Watkins Black Pepper**, to taste
1/8 tsp/0.6 mL **Watkins Thyme**
Salt, to taste

Heat pan drippings in medium saucepan. Stir in flour and cook until bubbly. Add remaining ingredients and bring mixture to a boil, stirring constantly. Serve with mashed potatoes, pot roast, noodles, etc.

French Onion Dip

2 tbsp/30 mL **Watkins Onion Soup Base**
2 cups/500 mL reduced-calorie sour cream
Mix ingredients together and refrigerate for 2 or more hours. Serve with chips, crackers or vegetables. Makes 2 cups.

Onion Dill Dip: Variation of the French Onion Dip Add:
1 tbsp/15 mL **Watkins Parsley**
1 tsp/5 mL **Watkins Dill Granules**
Dash **Watkins Cayenne Pepper**

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Old-Fashioned Macaroni & Cheese Ala Watkins Soup Bases!

1 package (7 oz) elbow macaroni,
cooked per package directions
1/2 C. **Watkins Cream Soup Base**
3/4 C. flour
1 C. milk
1 1/2 C. water

2 T. **Watkins Onion Flakes**
1/4 tsp. **Watkins Black Pepper**
8 oz shredded sharp Cheddar Cheese
1/4 C. dry breadcrumbs
1/4 tsp. **Watkins Paprika**



While macaroni is cooking, combine Cream Soup Base and next five ingredients; bring to a boil over medium heat, stirring constantly; boil for one minute. Stir in cheese until melted. Place cooked and drained macaroni in large casserole dish and cover with cheese sauce; mix well. Combine bread crumbs and Paprika; sprinkle around outer edge of dish. Bake at 350 degrees for 30 minutes or until macaroni and cheese begins to bubble.

Easy & Delicious Homemade Flavor with Watkins Soup Bases

Sausage Pot Pie

2 pkg. refrigerator crescent rolls (I only used 1-1/2, so you have to make a few extra crescent rolls along with if you don't want to waste) 2 pound pkg. Jimmy Dean Sausage 1-1/2 cups frozen corn (could use a can) 1 batch of **Watkins Country Gravy Mix** (made per directions on label...I threw it together in a batter bowl and then stirred into the cooked sausage to thicken) Brown and cook the Jimmy Dean Sausage, add corn to heat through, add the batch of Watkins Country Gravy and cook until bubbling and thick. Spray a 9 x 13 pan with Watkins Cooking Spray. Place Sausage, corn, country gravy mixture into pan. Top with 1-1/2 pkg. crescent rolls. (Just place on top flat with the serrated edges pinched together) Bake in 375 degree oven for 12 to 15 minutes...or as directed on the package of the crescent rolls. Easy! Enjoy! (You could certainly play with the combination of vegetables and meat)

Hash Brown Casserole

1 sauce recipe Watkins Mushroom Soup Base (on label)
1/2 C butter or margarine, melted
2 T. **Watkins Onion Flakes**
1 tsp. **Watkins Potato Salad Seasoning**
1/4 tsp. **Watkins Black Pepper**

2 C. sour cream
2 C. shredded Cheddar cheese
2 lbs. frozen has brown potatoes, southern style
1/4 C. butter or margarine, melted
2 C. corn flakes, coarsely crushed
Watkins Paprika

Prepare Mushroom Sauce using label recipe. Stir in 1/2 C. butter, Onion Flakes, potato Salad Seasoning, Black Pepper, sour cream, cheese, and potatoes; mix well. Spoon into a 9 x 13 inch baking dish. Combine remaining butter with corn flake crumbs; sprinkle over top of potatoes. Sprinkle with Paprika Bake at 350 degrees for about 1 hour.

Make Some Watkins Country Gravy!

Directions: Stir 1-3/4 cups/180 mL water gradually into 3/4 cup and 1 tbsp/195 mL gravy mix with a whisk in a saucepan. Stirring frequently, cook on medium heat until the gravy comes to a boil. Reduce heat and simmer 1 minute. Makes 2 cups/500 mL.

- A great topping for mashed potatoes.
- Excellent with biscuits.
- Wonderful condiment for country fried steak.
- Tasty dip for chicken fingers.
- Makes a great dip for bread.
- Serve with Watkins Good Tastings Bread Mix.

Quick Clam Chowder

1/4 cup/60 mL diced bacon
1/2 cup/125 mL **Watkins Cream Soup Base**
1/3 cup/80 mL all-purpose flour
3-1/2 cups/875 mL milk
2 tsp/10 mL **Watkins Onion Flakes**
2 cans (6.5 oz/184 g each) minced clams with juice
1 tbsp/15 mL lemon juice
1/8 tsp/0.6 mL **Watkins Black Pepper**

In a large saucepan, cook bacon until crisp; drain fat. Add Cream Soup Base and flour; stir in milk. Heat nearly to boiling, stirring constantly; do not boil. Add remaining ingredients, heat through. Makes 4 servings.

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