

Inexpensive, Thoughtful, Fun...

Gifts in a Jar

*Inspired by the readers
of Heavenly Homemakers.com*

www.heavenlyhomemakers.com

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Inspired Ideas from Readers of HeavenlyHomemakers.com

I'm Laura, author of HeavenlyHomemakers.com. If you're new to my site, you may not realize how much I love jars. Big jars, little jars, unique jars, canning jars, short jars, tall jars...

I put leftovers in jars and store my bulk food in jars. I like to stare at the jars in my pantry because, shucks, if hundreds of dried beans displayed a jar isn't beautiful, I don't know what is.

This eBook was created around the beauty of jars, and also because my readers at HeavenlyHomemakers.com appreciated my jar obsession enough to provide me with some fantastic ideas for giving gifts in jars!

Within the pages of this eBook, you'll find many wonderful gift-giving ideas, all of which are simple to put together, inexpensive to make, and fun to receive. We hope you enjoy creating the gifts you find in this eBook.

Be sure to visit www.heavenlyhomemakers.com where you'll join the lovely ladies who helped provide these ideas – and every once in a while, I'll be sure to write a post dedicated to jars. You *don't* want to miss it. ;)



(See? My friends know me well.)

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Italian Dressing Mix

1½ teaspoons garlic powder
1 Tablespoon onion powder
2 teaspoons oregano
1 Tablespoon dried parsley
2 teaspoons sea salt
1 teaspoon pepper
¼ teaspoon thyme
½ teaspoon dried celery flakes

Shake ingredients together and store in a jar.



To make Italian salad dressing: Mix 2 Tablespoons dry mix with ¼ cup vinegar (I prefer red wine vinegar), 2 teaspoons water and ½ cup olive oil.



Ranch Dressing Mix

5 Tablespoons dried minced onions
7 teaspoons parsley flakes
4 teaspoons sea salt
1 teaspoon garlic powder

Mix together and store in a jar.

To make Ranch Dressing: Mix 2 Tablespoons dry mix with 1 cup mayonnaise (I use Hain Safflower mayo) and 1 cup buttermilk or sour cream. (I use buttermilk.)

To Make Ranch Dip: Mix 2 Tablespoons dry mix with 2 cups sour cream or kreme fresh.

Taco Seasoning Mix

½ cup chili powder
¼ cup onion powder
⅓ cup ground cumin
1 Tablespoon garlic powder
1 Tablespoon paprika
1 Tablespoon sea salt

Put all ingredients into a jar and shake well.
Add 3 Tablespoons mix to one pound cooked meat.



Homemade Turkey Sausage Spice Mix

Sent in by Karen

2 cups dried minced onions
2 teaspoons cumin
2 teaspoons marjoram
2 teaspoons oregano
2 teaspoons nutmeg
1 teaspoon cayenne pepper
2 teaspoons ground ginger
4 teaspoons basil
4 teaspoons thyme
4 teaspoons sage
4 teaspoons sea salt

Mix altogether and store in airtight, pint sized jar. Shake to mix.



To Make Turkey Sausage:

1 pound ground turkey
¼ cup turkey sausage spice mix
1 egg

Mix together. Chill for at least one hour to blend flavors. Form into patties. Sauté. These freeze well for later use. OR sauté mixture into a crumbled mixture for “Pancake Sausage Muffins.” I usually do 3 pounds of sausage at a time and make patties and crumbled turkey for later use.

To Make Pancake Sausage Muffins:

2 cups whole wheat flour
1 teaspoon baking powder
½ teaspoon salt
2 eggs
⅓ cup melted butter
1½ cups buttermilk
1 cup cooked turkey sausage, crumbled

Mix liquid ingredients together and mix into dry ingredients. Add cooked turkey sausage. Pour batter into 18 oiled muffin tins. Bake at 350° for 15 minutes. Serve with a drizzle of maple syrup or jelly. Or bake, freeze, and later warm in a toaster oven.

Spaghetti Seasoning Mix in a Jar

Sent in by Kristy at www.littlenaturalcottage.com

¾ cup arrowroot powder
¼ cup minced onion
¼ cup parsley
¼ cup garlic powder
1 to 2 Tablespoons sea salt
Dash black pepper
2 Tablespoons sugar or sucanat
2 Tablespoons basil
2 Tablespoons oregano

Mix all ingredients together until well combined. Place mix in a pint sized jar, cover, and label.

To make homemade spaghetti sauce with this mix: Add 2 Tablespoons mix to 16 ounces simmering tomato sauce. Cook until thickened.



Homemade Vanilla Pudding Mix

Sent in by Kristy at www.littlenaturalcottage.com

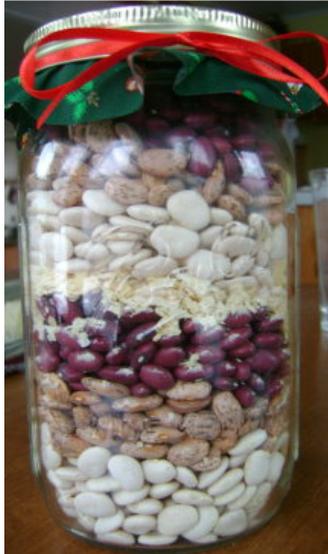


⅔ cup sugar or sucanat
3 Tablespoons arrowroot powder
Dash of sea salt

Mix all ingredients together in a food processor for about 30 seconds. Place mix in a jelly-size jar for gift giving. Label and add a pretty ribbon. This recipe yields 2 batches of homemade pudding.

To make Homemade Vanilla Pudding: In a medium saucepan, whisk together ⅓ cup Vanilla Pudding Mix with 1 cup of milk. Stir until smooth, then whisk in 1 more cup of milk. Cook over medium heat, stirring gently, until pudding begins to thicken. Reduce heat to low and continue to stir and cook for a few more minutes. Remove from heat and stir in 2 teaspoons pure vanilla extract and 1 Tablespoon butter. Stir until butter is melted. Serve warm, or chill and serve cold.

Calico Bean Soup Jar



Layer in quart sized jar:

½ cup dried lima beans
½ cup dried pinto beans
⅓ cup dried kidney beans
¼ cup dried minced onion
¼ teaspoon ground cumin
¼ teaspoon garlic powder
½ cup dried lima beans
½ cup dried pinto beans
¼ cup dried kidney beans

To make Calico Bean Soup: Bring Bean Soup Mix and 8 cups of water to a rolling boil in a large pot. Cover, remove from heat, and let sit 1 hour. Return pot to heat. Add 2 chopped carrots, 2 chopped celery stalks and 2 pounds ham hocks or beef soup bones. Bring to a boil. Cover, reduce heat and simmer 2 hours, until beans are tender, skimming fat as necessary. Remove ham hocks or soup bones from soup. Remove meat from bone, chop and return to soup. Heat through and serve.

Friendship Soup

Sent in by Meredith

½ cup dry split peas
¼ cup pearl barley
½ cup lentils
¼ cup minced onion
2 teaspoons Italian seasoning
½ cup brown rice
¾ cup pasta (tri colored is pretty)

Layer ingredients in a quart sized jar.

To make Friendship Soup: Remove pasta from jar. In a large pot, brown 1 pound ground beef. Add 3 quarts of water and 28 ounces of diced tomatoes. Add all jar ingredients except pasta. Simmer 1 to 1½ hours. Add pasta during the final 15 minutes of cook time.

Homemade Butternut Squash Soup in a Jar

Sent in by Liz at lizziejanebaby.blogspot.com

6 cups peeled and cubed butternut squash
3 Tablespoons olive oil
¼ teaspoon salt
¼ teaspoon pepper
¼ teaspoon sugar
1 large carrot peeled and chopped
1 stalk of celery chopped
½ onion chopped
5 cups of chicken broth
¼ teaspoon cinnamon
¼ teaspoon nutmeg
⅛ teaspoon ginger
2 Tablespoons brown sugar
½ cup cream or milk



Put the peeled and cubed squash on a baking sheet. Drizzle on 1-2 Tablespoons of olive oil, sprinkle salt, pepper and sugar. Using your hands, move all the cubed squash around on the baking sheet to try and cover all cubes with oil and spices. Roast for 25-30 minutes in a 425° oven, turning cubes after 15 minutes.

Meanwhile, chop the celery, carrot, and onion. Put 1 Tablespoon olive oil into a large pot on medium high heat. Add chopped vegetables and sauté until the veggies are soft. Add salt and pepper to taste.

Add roasted squash to sautéed vegetables. Add chicken broth, cinnamon, nutmeg, ginger and brown sugar. Bring everything to a boil and let simmer for 20-30 minutes.

Blend the mixture until smooth. Pour it back into the pot and add the cream or milk. Let it simmer 1-2 minutes until ready to serve.

This soup is perfect to deliver to a friend, neighbor or co-worker!

Hot Fudge Sauce

1½ cups heavy cream
1 cup sugar or sucanat
½ cup cocoa
1 stick butter
1 teaspoon vanilla

In a medium saucepan, stir together cream, sugar, cocoa and butter. Cook on medium heat until butter is melted and ingredients are thoroughly combined. Remove from heat and stir in vanilla.



Rosemary Focaccia Bread Mix

Sent in by Jami Boys at www.anoregoncottage.com



- 1 cup bread flour
- ½ cup whole wheat flour
- 1 Tablespoon instant yeast
- 1 teaspoon sugar
- 1 teaspoon salt
- 1½ teaspoons dried rosemary, crumbled
- 1 teaspoon crushed red pepper flakes (optional)

Combine all the ingredients in a bowl and stir to blend. Transfer to a 1-pint glass jar and seal. Use a ribbon to attach a tag with the baking directions to the jar.

To Make Rosemary Focaccia:

- 1 jar Focaccia Mix
- ½ cup warm water
- 4 Tablespoons olive oil, divided
- Sea salt

Pour the focaccia mix into a large bowl or the bowl of a mixer. Add the water and 2 Tablespoons of the oil.

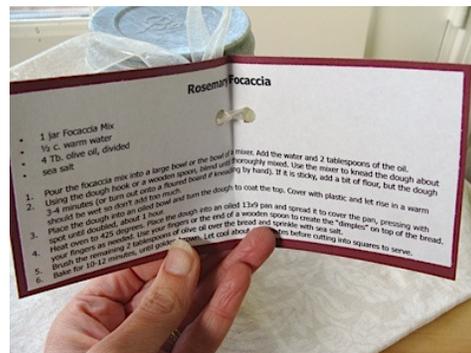
Using a dough hook or a wooden spoon, blend until thoroughly mixed. Use a mixer to knead the dough about 3-4 minutes (or turn out onto a floured board if kneading by hand). If it is sticky, add a bit of flour, but the dough should be wet so don't add too much.

Place the dough into an oiled bowl and turn the dough to coat the top. Cover and let rise in a warm spot until doubled, about 1 hour.

Heat oven to 425°. Place the dough into an oiled 9"x13" pan and spread it to cover the pan, pressing with your fingers as needed. Use your fingers or the end of a wooden spoon to create the "dimples" on top of the bread.

Brush the remaining 2 Tablespoons of olive oil over the bread and sprinkle with sea salt.

Bake for 10-12 minutes, until golden brown. Let cool about 10 minutes before cutting into squares to serve.



Oatmeal Chocolate Chip Cookie Mix

Sent in by Jackie at www.blessingsoverflowing.com



1 cup all-purpose or whole wheat flour
½ teaspoon cinnamon
½ teaspoon baking soda
¼ teaspoon salt
½ cup lightly packed light brown sugar
½ cup granulated sugar
¾ cup semisweet chocolate chips
2 cups rolled (old-fashioned) oats

Combine flour, baking soda, cinnamon and salt in a bowl. Place flour mixture in a one quart jar. Layer remaining ingredients in order listed below. Seal with a lid. Add labels. Decorate with fabric, ribbon, and/or a wooden spoon.

Layer one: flour, baking soda, cinnamon, salt
Layer two: brown sugar
Layer three: granulated sugar
Layer four: chocolate chips
Layer five: oats

To make Oatmeal Chocolate Chip Cookies: Beat one stick of softened butter, one large egg and ½ teaspoon vanilla in a mixing bowl. Add entire contents of jar. Mix well. Drop by teaspoon onto baking sheets and bake for 8-10 minutes in a 375° oven.

Look for fun jars at yard sales or thrift stores inexpensively and fill them with covered pretzels and other treats for teachers, neighbors, family and friends!

Inspired by Jackie



Masala "Chai Tea" Mix

Sent in by Heather at www.indianties.blogspot.com

Masala: Hindi, meaning "blending of spices" Chai: Hindi, meaning "a blend of black tea, spices and milk"

4 Tablespoons loose leaf black tea
2 Tablespoons candied ginger, coarsely chopped
1 Tablespoon cinnamon sticks, coarsely ground
1 Tablespoon cardamom seeds (remove seeds from pods if using whole cardamom)
1 teaspoon cloves, coarsely ground
5-6 star anise, whole
Fresh, grated ginger (optional, for a stronger taste)

With a coffee grinder (or mortar and pestle), coarsely grind the whole spices. With a knife, chop the ginger into small pieces. Combine all of the listed ingredients into a 6 ounce baby food jar. Shake well to mix. This mix makes approximately 15 cups of chai.



To Make One 8 ounce Cup of Chai with the Masala Chai Mix:

½ cup whole milk
½ cup water
2 teaspoons masala chai mix (shake well before using)
natural sweetener (to taste)

Combine water and milk in a saucepan on the stove over medium heat. Bring to a boil. Reduce heat and stir in Masala Chai Mix. Brew for 2-3 minutes and add sweetener. Strain through a fine mesh strainer into a teacup.



To Decorate Your Masala Chai Mix Jar:

Print the tea-bag shaped tags from the attached template (below). One tag has the recipe to make chai from this mix. The other tag is the recipe to make more chai mix. Glue these two tags back to back, sandwiching a piece of colorful two-sided scrapbook paper in between. Trim to size, leaving about 1/8 inch of the scrapbook paper as a border. Punch a hole and attach one end to a ribbon with a staple. Repeat steps for the small tag for the other end of the ribbon. Tie the ribbon around the neck of the jar.

Tear a piece of brown paper bag, 1.5"x9", leaving rough edges. (The easiest way to do this is to fold where you want to tear it and dampen with a sponge.) Cut a strip of your scrapbook paper, 1/2 " x 9". Wrap both the brown paper and scrapbook paper around the jar and secure with glue. Finish with a decorative button. Paint lid white, or a color which coordinates with the paper you chose.

Cut a circle out of scrapbook paper to fit the top of the jar, approximately 1 1/2" in diameter. Glue to the top of lid. Cut another strip of scrapbook paper 1/8" x 8" and glue around the edge of the lid.



Bath Salts

Sent in by Tina Latham

½ cup kosher salt
1½ cups Epsom salt
2-4 drops food color (depends on the color)
1-2 drops essential oil (your favorite)

Mix salts together, add food color & mix to your liking, then add and mix oil. Place in a pint sized jar; add labels or any decoration you would like.

Layered Bath Salts

Sent in by Jackie at www.blessingsoverflowing.com



1 cup Epsom salt
¼ cup baking soda
1 teaspoon apricot kernel oil
10 drops lavender essential oil
2-4 drops food coloring

Combine oils and food coloring. Add salt and baking soda, mixing well. Make a variety of colors, and use them to layer attractively into jars.

Alternative essential oils could be used as well as other oils such as grape seed, sweet almond, or extra virgin olive oil.

Make these Layered Bath Salts for Teachers! Labels for the jars are available for download [here](#). If you have Microsoft Word you can edit the document to change the oils on the ingredients list if necessary. Print the labels on a parchment type paper and used a glue stick to attach them.



Homemade Diaper Ointment

Sent in by Rebecca Hale

This is a luxurious ointment that combines the healing qualities of shea butter, coconut oil, and zinc oxide. Makes a wonderful baby gift!

3 ounces shea butter
1 ounce coconut oil
1 ounce zinc oxide powder

Melt shea butter and coconut oil over low heat (to remove grittiness). Refrigerate to return it to solid state, and then set out to reach room temperature. Transfer to mixing bowl and beat with mixer until light and fluffy. Beat in zinc oxide powder and transfer to jar(s) of your choice. This recipe is 4:1 (butter/oil: zinc), to make it 20% zinc oxide by weight.



Peppermint Sugar Body Scrub

Sent in by Deborah at www.wholesomemomemaker.com

½ cup sugar
¼ cup olive oil
10 drops peppermint essential oil
1 drop eucalyptus essential oil
1 half-pint glass jar with lid and ring
Ribbon, scraps of lace or fabric, etc. to decorate jar



Place sugar in a medium bowl. Add olive oil and essential oils on top and stir well to evenly distribute the oils. Pour into the jar, screw lid on snugly and decorate as desired. Ready to use straight from the jar! Peppermint essential oil is refreshing and smells undeniably like the holidays. A hint of eucalyptus blends well with the peppermint and adds to the wintery scent.

Homemade Playdough Mix

Sent in by Kristy at www.littlenaturalcottage.com

- 1 cup flour
- ½ cup salt
- 1 teaspoon cream of tartar

Mix all ingredients until thoroughly combined. Place in a pint-size jar and cover. This makes such a cute gift for a child when coupled with a cookie cutter; simply attach it to the side of the jar with a ribbon!

To make Homemade Playdough:

Dump entire contents of jar into a bowl. With your hands or a wooden spoon, work in 1 Tablespoon olive oil and ⅓ cup hot water. Knead dough by hand until a soft, smooth dough forms. Adjust flour and water ratio until dough reaches the desired consistency.

To color the dough with natural, safe coloring, add about 1 Tablespoon of any of the following to the water before you work it into the dough: beet juice (pink), paprika (orange), turmeric (yellow) blueberry juice (lavender), cocoa powder (brown). Guaranteed to give lots of fun!



Soothing Clay Facial

Sent in by Deborah at www.wholesomehomemaker.com

- 1 cup French green clay
- 8 drops lavender essential oil*
- 4 drops ylang ylang essential oil*
- 1 half-pint glass jar with lid and ring
- Ribbon, scraps of lace or fabric, etc. to decorate jar

Pour clay into a half-pint size glass jar. Add essential oils on top, then screw lid on tightly. Shake well to distribute essential oils through the clay. Decorate jar as desired (I like to do a simple ribbon bow or a scrap of fabric between the lid and ring), making sure to attach instructions for use!

*You can use any combination of essential oils you choose. I love the scent of ylang ylang, and lavender is calming and soothing to the skin. Chamomile and geranium essential oils would also be nice and soothing in a facial.

How to Mix and Use your Clay Facial: Stir together 1 Tablespoon clay facial mix and 1 Tablespoon water or milk. Spread gently over face and let dry for 10-15 minutes. Rinse clean with warm water.



Looking for a gift for a man? Fill a jar with nuts and bolts and a gift card to Lowes or Home Depot and a gift card to Dunkin Donuts!

Inspired by Jenni

I plan to can apple pie filling (in pretty jars) and give it out to my neighbors this Christmas along with a good pie crust recipe.

Inspired by Linda

Simmer Pot in a Jar

Sent in by Jan at www.RealFoodHealthyLiving.com

- ½ sliced lemon
- ½ sliced orange
- 2 cinnamon sticks
- 1 Tablespoon whole cloves
- 1 teaspoon Italian herbs (dried)

Place the above ingredients into a pint sized jar with the above ingredients and then fill with water. Tie with a ribbon or raffia.



Instructions for using a Simmer Pot: Empty this jar into a pot on your stove (or crock-pot on high) and fill pot $\frac{2}{3}$ full of water. Simmer on low for aroma for several hours. After it has reduced back down, place contents back into jar and store in refrigerator till ready to use again. Good for one season.



Tip: You can buy spices and herbs much cheaper in the Hispanic cooking aisle of your grocery store usually than in the regular spice aisle.

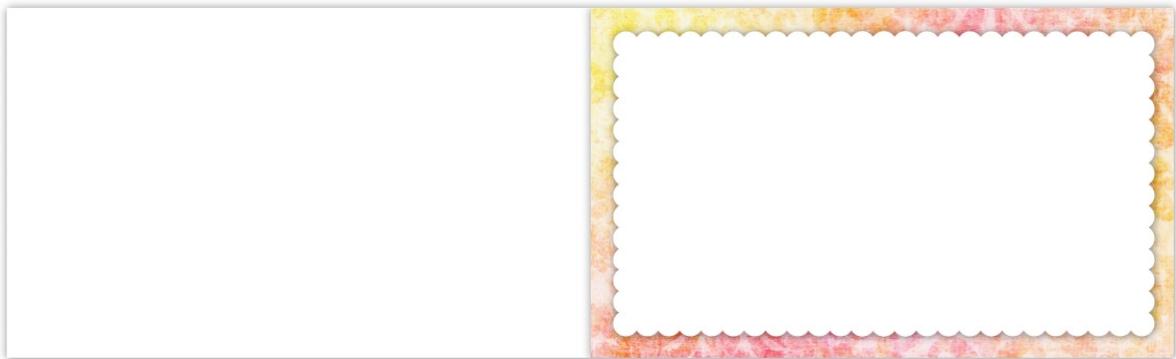
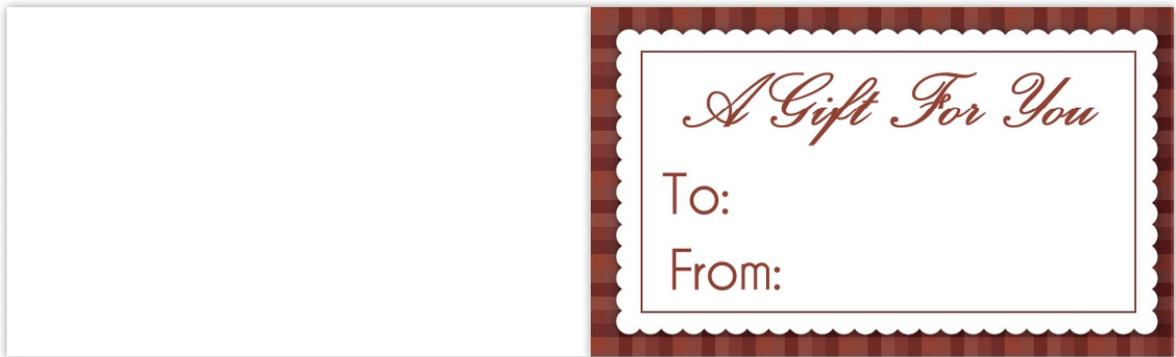
Gift Card in a Jar

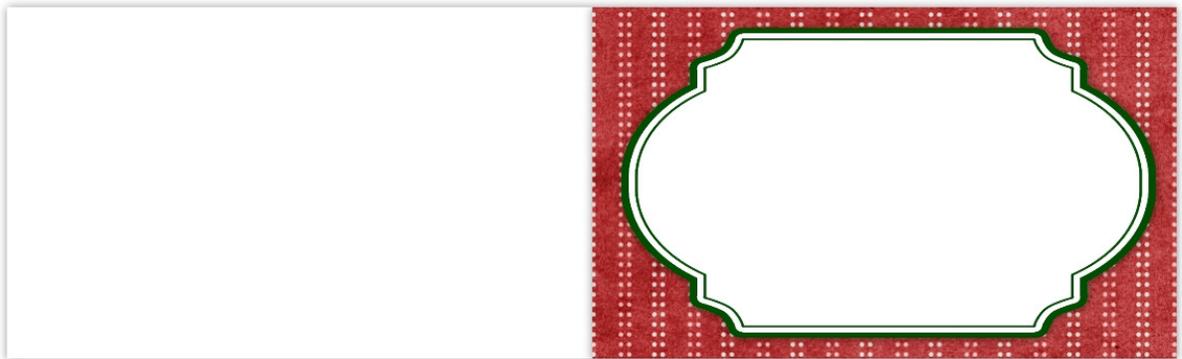
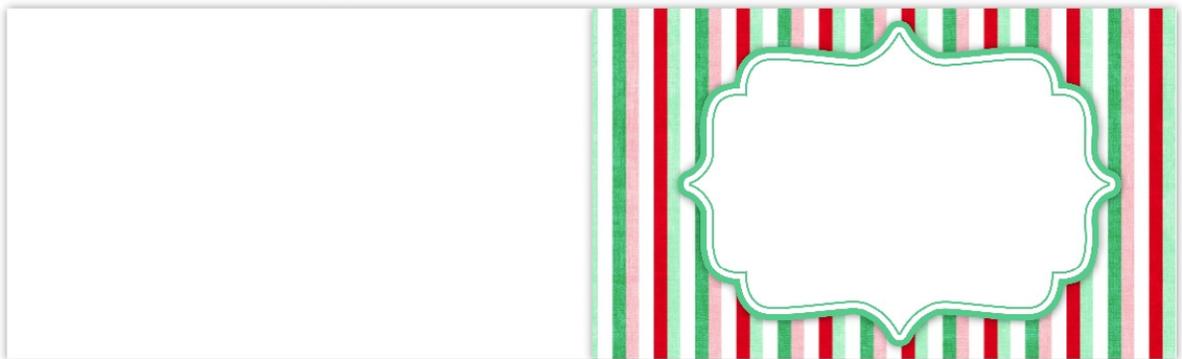
Sent in by Teresa

Fill a pint sized jar with candy such as Skittles or M&M's. Slide a gift card down into the candy, top with a lid and tie with a ribbon!



The following pages include a variety of gift tags that you are welcome to copy and print for use with your gifts in a jar. There is plenty of space included on each tag for you to write instructions for use of the contents of your jars.





Thank you so much for downloading *Gifts in a Jar!* Now, go grab some jars and get started creating gifts!



Please visit www.heavenlyhomemakers.com for a daily dose of encouragement, healthy recipes, homemaking tips, and of course, posts with pictures of cool jars.

Feel free to spread the word about this free eBook to your friends. It is our gift to you from HeavenlyHomemakers.com!

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