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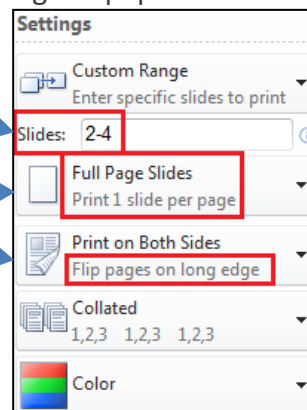
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Printing Instructions; for the:

- **Recipe card**, print on cardstock using the double side print option. Pages 2 & 3 are designed to line up back and front when printed. The recipe card measures 3"x5".
- **Jar labels**, print on sticker back paper, cut to size.
- **Printer Settings:**

Here are my printer settings: Yours may be a little different depending on your printer, but the "options" should be similar. Practice on regular paper before cardstock to make sure its lines up properly.

- Print beginning on page 2
- Print 1 slide per page
- Print both sides, flipping pages on the long side



The cards are formatted and aligned to print properly on the back and front.

Front Card A

Ranch Dressing Dry Seasoning Mix

Prep Time: 10 minutes
Total Time: 15 minutes

Skill Level: easy
Yield: ½-1/3 cup



Ingredients:

- 2 tbsp parsley
- 1 1/2 tsp dill
- 2 tsp garlic powder
- 4 tsp onion powder or onion flakes
- 1 tsp black pepper
- 1 tsp salt
- 1 tsp chives

Optional herbs and seasonings:

- 2 tsp dehydrated sweet bell peppers (red, yellow & orange)
- 2 tsp dehydrated mushroom
- 1 tsp dehydrated spinach
- 1 tsp dehydrated kale

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Front Card B

Ranch Dip and Ranch Dressing (on back)

Prep Time: 10 minutes
Total Time: 15 minutes

Skill Level: easy
Yield: 1 – 1 1/3 cup



Ranch Dressing Dip:

- 1/2 cup organic sour cream
- 1/2 cup organic Greek yogurt or homemade mayonnaise
- 1 – 1 1/2 tbsp dry homemade ranch dressing season mix
- 1-2 tbsp raw milk or organic heavy cream (Optional)
- ¼ cup of chopped jalapenos for a little spice(Optional)

Mix well and refrigerate for 1-2 hours. Flavors will blend if left to chill for several hours.

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Back Card A

Instructions:

1. Add all of the dry or dehydrated ingredients into a coffee grinder or food processor.
2. Grind to desired consistency.
3. Store in air tight jar for later use.

Recipe can be easily doubled or tripled.

Back Card B

Ranch Dressing Recipe:

- 1/2 cup organic sour cream
- 1/2 cup organic Greek yogurt or homemade mayonnaise
- 1/2 – 1/3 cup raw milk or organic milk to desired consistency
- 1 1/2 tbsp dry homemade ranch dressing season mix

Mix well and refrigerate for 1-2 hours. Flavors will blend if left to chill for several hours.

Will keep in the refrigerator for about 1 week.

Alternate Ideas:

- Replace milk or buttermilk in your favorite fried chicken recipe. Dip raw chicken in the salad dressing, then coat with your favorite breading mix and bake
- on hot wings
- for dipping pizza
 - Add 1/8 – 1/4 cup of chopped jalapenos to increase the heat and spice up the ranch mixture
 - as a salad dressing for taco salad
 - with tortilla chips
 - Add a dollop of Pico de Gallo to the jalapeno ranch dip

Canning Lid Labels:

Regular Mouth



Wide Mouth



Jar Front Label:



Canning Lid Labels:

Regular Mouth



Wide Mouth



Jar Front Label:



Canning Lid Labels:

Regular Mouth



Wide Mouth



Jar Front Label:



Canning Lid Labels:

Regular Mouth



Wide Mouth



Jar Front Label:

