

Recipe Cards by The Wooden Bear

Intended for use with Kelly Mueller's book, *Happy Harvest*.

Please enjoy these recipe cards, compliments of The Wooden Bear! Use the top card to create a wonderful jar mix to keep in your pantry for a quick wholesome dinner, or decorate your jar for gift-giving! You will find some oh-so-cute jar topper patterns in our book, *Happy Harvest*. Add the bottom recipe card to your jar to tell the recipient how to make this delicious soup! For best results, print on a heavier cardstock paper. I use Epson Premium Presentation Paper Matte.



Jar toppers above are from the *Happy Harvest* book! Check out all of our books, patterns, and fabrics at www.thewoodenbear.com.

These recipe cards are not to be sold. It is intended to be **free** for individuals to use. Quilt shops may insert the recipe cards as part of a kit featuring projects from the *Happy Harvest* book by Kelly Mueller. We have more free printables on our website! Go to www.thewoodenbear.com and click on Free Downloads! Kelly Mueller 10/01/12

Scarecrow Soup Jar Mix

1/2 c. uncooked bowtie pasta	1/4 c. dried onion flakes
1/2 c. uncooked whole grain brown rice	1/2 c. dry red lentils
1/2 c. dry split peas	1 tsp. each of parsley, oregano, and basil
1/3 c. beef bouillon granules	1/2 c. dry lentils
1/4 c. pearl barley	2 bay leaves

Here's what to do to make a starter for a delicious autumn soup. A canning funnel is very helpful in layering the ingredients. When giving the jar as a gift, add the accompanying recipe card for making the soup.

1. Put the bowtie pasta into a small resealable bag, or wrap in cellophane. Set aside.
2. Layer the remaining ingredients in a 1 quart jar in the order given. Place the bag of pasta on top. Put the lid on, and close the jar tightly.

Recipe adapted from Friendship Soup on allrecipes.com. Artwork is property of The Wooden Bear.



Scarecrow Soup

1 lb. ground beef	1- 28 oz. can diced tomatoes, undrained
1 Scarecrow Soup Jar Mix	3 qts. water
6 oz. can tomato paste	

1. Remove pasta bag from the jar, and set aside.
2. Brown the ground beef in a large pot, and then drain.
3. Stir in the remaining ingredients listed above.
4. Bring the soup to a boil, and then reduce heat to low. Cover and simmer for 45 minutes.
5. Stir in the pasta and cover and simmer for 20 more minutes, until pasta is tender.

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