Green is nature’s color, the verdant hue we do our best to preserve. This season make mindful, environmentally friendly practices part of the celebration. See how just a few cleverly conceived accoutrements can give packaging destined for the trash a new life—and keep more green in your pocketbook, too.
Little balls of yum fit perfectly into the cups of an egg carton. This clever tray works for nestling tiny tassies or mini muffins, too.
**Cherry-Walnut Balls**

**PREP:** 40 minutes  **BAKE:** 18 minutes per batch  
**COOL:** 5 minutes  **OVEN:** 325°F

- ¼ cup coarsely chopped maraschino cherries  
- 1 cup butter, softened  
- ½ cup powdered sugar  
- ½ teaspoon almond extract  
- ½ teaspoon vanilla  
- 2 cups all-purpose flour  
- ¾ cup chopped walnuts, toasted*  
- Powdered sugar

1. Preheat oven to 325°F. Drain maraschino cherries on paper towels; pat dry to remove any excess liquid. Set cherries aside.
2. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add the ½ cup powdered sugar, almond extract, and vanilla. Beat until combined, scraping side of bowl occasionally. Beat in as much flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour, the nuts, and cherries.** Shape dough into 1-inch balls. Place balls 2 inches apart on an ungreased cookie sheet.
3. Bake for 18 to 20 minutes or until bottoms are light brown. Cool on cookie sheet for 5 minutes. Roll warm cookies in powdered sugar to coat. Transfer cookies to a wire rack and let cool. If desired, roll cooled cookies in additional powdered sugar before packaging or serving.
4. Place cookies in small paper bake cups. Arrange cookies in the sections of an egg carton with no lid. Wrap carton with cellophane or place in a decorative storage bag. Tie both ends of cellophane.  

**MAKE-AHEAD DIRECTIONS:** Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

**Peanut Butter Truffles**

**PREP:** 50 minutes  **COOK:** 12 minutes  
**CHILL:** 45 minutes  **FREEZE:** 15 minutes

- 2 cups sugar  
- 1 5-ounce can (¾ cup) evaporated milk  
- ½ cup butter  
- 2 cups tiny marshmallows  
- ¾ cup creamy peanut butter  
- ½ teaspoon vanilla  
- 12 ounces dark or bittersweet chocolate, chopped  
- 2 teaspoons shortening  
- Finely chopped peanuts (optional)

1. Butter the side of a medium heavy saucepan. In the saucepan combine sugar, evaporated milk, and butter. Cook and stir over medium-high heat until mixture boils. Reduce heat to medium; continue boiling at a moderate, steady rate for 12 minutes, stirring occasionally.
2. Remove saucepan from heat. Stir in marshmallows, peanut butter, and vanilla. Transfer mixture to a large bowl. Chill for 45 minutes to 1 hour or until mixture is thick and can be molded.
3. Line a large baking sheet with waxed paper or parchment paper. Shape the chilled mixture into 1-inch balls; place balls on prepared baking sheet. Freeze for 15 minutes.
4. In a medium saucepan combine chocolate and shortening. Cook and stir over low heat until melted and smooth. Using a fork, dip balls into melted chocolate, allowing excess chocolate to drip back into saucepan. Place dipped balls on a wire rack set over waxed paper. If desired, sprinkle immediately with peanuts. Let stand until chocolate is set.*
5. Place truffles in small paper bake cups. Arrange truffles in the sections of an egg carton with no lid. Wrap carton with cellophane or place in a decorative storage bag. Tie both ends.  

**MAKE-AHEAD DIRECTIONS:** Layer truffles between sheets of waxed paper in an airtight container; cover. Store in the refrigerator for up to 2 weeks.

*Tip: If desired, when dark chocolate is set, drizzle balls with a little melted milk chocolate. Let stand until set.

**WHAT YOU’LL NEED**

- EGG CARTON
- CELLOPHANE
- PAPER BAKE CUPS
- RIBBON

Cut an egg carton in half. Cut off the top. Tuck paper bake cups into the egg slots; add truffles. Wrap the egg carton with cellophane and tie ends with ribbon. Write a message on a sticker tag and affix it to the top of package.

Although mini paper bake cups work as the liners, use regular-size cups to create a ruffle effect.
Dried Tomato Biscotti

**PREP:** 45 minutes  **BAKE:** 33 minutes
**COOL:** 30 minutes  **STAND:** 6 hours
**OVEN:** 375°F/325°F

3/4 cup butter, softened
1/2 cup packed brown sugar
1/4 cup grated Parmesan cheese
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon crushed red pepper
1/4 teaspoon ground black pepper
2 eggs
2 cups all-purpose flour
1/4 cup snipped dried tomatoes
1 egg, lightly beaten

1. Preheat oven to 375°F. Lightly grease a cookie sheet; set aside. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar, Parmesan cheese, baking powder, salt, crushed red pepper, and black pepper. Beat until combined, scraping side of bowl occasionally. Beat in the 2 eggs until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour and the dried tomatoes.

2. Shape dough into two 9-inch-long logs. Place logs on the prepared cookie sheet; flatten slightly until about 2 inches wide. Brush logs with the lightly beaten egg.

3. Bake for 18 to 20 minutes or until a wooden toothpick inserted near centers comes out clean. Cool on cookie sheet about 30 minutes or until completely cooled. Wrap logs and let stand at room temperature for 6 to 24 hours.

4. Preheat oven to 325°F. Using a serrated knife, cut each log diagonally into 1/2-inch-thick slices. Place slices on an ungreased cookie sheet. Bake for 8 minutes. Turn slices over; bake for 7 to 9 minutes more or until slices are dry and crisp. Transfer to a wire rack and let cool.

5. Stack biscotti in a long, slender plastic bag; close bag. Slide bag into a recycled cracker box. Attach directions for making Biscotti Butter. **Makes 32 biscotti.**

**BISCOTTI BUTTER:** In a small bowl stir together 1/4 cup olive oil, 2 tablespoons grated Parmesan cheese, 1 teaspoon bottled minced roasted garlic, and 1/4 teaspoon ground black pepper. Serve as a dipping sauce with biscotti.

**MAKE-AHEAD DIRECTIONS:** Layer biscotti between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

Parmesan Shortbread Rounds

**PREP:** 25 minutes  **CHILL:** overnight
**BAKE:** 15 minutes per batch  **OVEN:** 325°F

3/4 cup butter, softened
2 cups finely shredded Parmesan cheese (8 ounces)
1 1/4 cups all-purpose flour
1 tablespoon paprika
1/4 teaspoon cayenne pepper
1 cup finely chopped pecans
2 tablespoons snipped fresh chives

1. In a large mixing bowl beat butter with an electric mixer on medium speed for 1 minute. Stir in cheese. Stir in flour, paprika, and cayenne until combined. Stir in pecans and chives to form a crumbly dough.

2. Turn dough out onto a lightly floured surface. Gently knead until dough clings together. Shape into a 12-inch-long log. Wrap log in plastic wrap; chill overnight.

3. Preheat oven to 325°F. Using a serrated knife, cut each log diagonally into 1/2-inch-thick slices. Place slices on an ungreased cookie sheet. Bake for 8 minutes. Turn slices over; bake for 7 to 9 minutes more or until slices are dry and crisp. Transfer to a wire rack and let cool.

4. Stack rounds in a long, slender plastic bag; close bag. Slide bag into a recycled cracker box. **Makes about 36 rounds.**

**TO SERVE:** Top each round with a small spoonful of apple or pear butter.

**MAKE-AHEAD DIRECTIONS:** Layer rounds between sheets of waxed paper in an airtight container; cover. Store in the refrigerator for up to 3 days or freeze for up to 3 months.

( WHAT YOU’LL NEED )

Reuse a cracker box by carefully undoing all glued flaps until flat. Refold the box with the printed portion of the box on the inside and reglue the box, leaving the top open to stack the rounds or biscotti inside. Flatten a paper bake cup and adhere it along with a gift tag to the front of the box using crafts glue. Fill the box with the shortbread rounds or biscotti. Wrap colored string around top flap, then close the top and secure with a sticker.
Printed paper bake cups create interesting circular wraps. Use a cool iron to flatten the liners and then adhere them to the box with a thin layer of crafts glue.
Sour Cream Pumpkin Bars

**PREP:** 25 minutes  **BAKE:** 25 minutes  **OVEN:** 350°F

- 1/2 cup butter, softened
- 1 1/3 cups sugar
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 2 eggs
- 1 cup canned pumpkin
- 1/4 cup sour cream
- 1/2 cup milk
- 1 teaspoon vanilla
- 1/4 cup all-purpose flour
- 1/4 cup whole wheat flour
- 1 cup chopped pecans or walnuts

**Brown Butter Frosting**

Chopped pecans or walnuts (optional)

1. Preheat oven to 350°F. Grease a 15x10x1-inch baking pan; set aside.
2. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking powder, baking soda, and salt. Beat until combined, scraping side of bowl occasionally. Beat in the eggs, pumpkin, sour cream, milk, and vanilla until combined. Beat in as much of the all-purpose and whole wheat flours as you can with the mixer. Using a wooden spoon, stir in any remaining flour and the 1 cup nuts. Spread the batter evenly in the prepared pan.
3. Bake about 25 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in pan on wire rack.
4. Spread Browned Butter Frosting over cooled bars. If desired, sprinkle with additional nuts. Cut into bars. **Makes 48 bars.**

**Brown Butter Frosting:** In a small saucepan melt 1/2 cup butter over low heat. Continue heating until butter turns light brown. Remove from heat; transfer to a medium mixing bowl. Add 3 cups powdered sugar, 2 tablespoons milk, and 1 teaspoon vanilla. Beat with an electric mixer until combined. Beat in additional milk, 1 teaspoon at a time, to make frosting spreading consistency. Use immediately.

**MAKE-AHEAD DIRECTIONS:** Place bars in a single layer in an airtight container; cover. Store in the refrigerator for up to 3 days.

Pecan Pie Slabs

**PREP:** 25 minutes  **BAKE:** 40 minutes  **OVEN:** 350°F

- 1/4 cups all-purpose flour
- 1/4 cup powdered sugar
- 1/4 teaspoon salt
- 1/4 cup butter
- 1 cup chopped pecans
- 1/4 cup packed brown sugar
- 1/2 cup light-color corn syrup
- 2 tablespoons melted butter
- 2 teaspoons vanilla
- 1 1/2 cups all-purpose flour
- 1/2 cup whole wheat flour
- 1 cup chopped pecans or walnuts (optional)

1. Preheat oven to 350°F. Line an 11x7x11/2-inch baking pan with foil; set pan aside.
2. In a medium bowl stir together flour, powdered sugar, and salt. Using a pastry blender, cut in the 1/4 cup butter until mixture resembles coarse crumbs. Pat crust mixture into the prepared baking pan. Bake for 20 minutes or until light brown.
3. Meanwhile, for filling, in a medium bowl stir together eggs, pecans, brown sugar, corn syrup, the 2 tablespoons melted butter, and the vanilla. Pour over the baked crust, spreading evenly. Bake for 20 minutes more or until the filling is set. Cool completely in pan on a wire rack.
4. Use foil to lift uncut bars out of pan. Transfer to a cutting board; cut into bars. **Makes 24 bars.**

**MAKE-AHEAD DIRECTIONS:** Place bars in a single layer in an airtight container; cover. Store in the refrigerator for up to 3 days.
Snickerdoodle Snack Mix

**PREP:** 10 minutes  **COOL:** 5 minutes

1. 3.5-ounce bag unpopped low-fat butter-flavor microwave popcorn
2. 4 1/2 teaspoons sugar
3. 1/4 teaspoon ground cinnamon
4. 2 cups graham stick cookies
5. 1/2 cup cinnamon-flavored pieces or semisweet chocolate pieces

1. Pop popcorn according to package directions. Open bag carefully and pour into a large bowl; remove all unpopped kernels. In a small bowl combine sugar and cinnamon. Sprinkle cinnamon-sugar mixture over warm popcorn; toss until evenly coated. Add graham sticks. Let cool for 5 minutes. Toss in cinnamon chips.
2. Spoon snack mix into gift bags; seal. Place gift bags in recycled pasta box. Makes about 10 to 12 cups.

**MAKE-AHEAD DIRECTIONS:** Place snack mix in an airtight container; cover. Store at room temperature for up to 1 week.

Sweet Curried Party Mix

**PREP:** 15 minutes  **BAKE:** 40 minutes  **OVEN:** 300°F

1. 3 1/2 cups bite-size pretzel twists
2. 1 12-ounce container cocktail peanuts
3. 1 1/4 cups whole almonds
4. 1 1/4 cup roasted, salted pistachio nuts
5. 1 1 cup shelled pumpkin seeds (pepitas) (optional)
6. 1/2 cup light-color corn syrup
7. 6 tablespoons butter
8. 1/2 cup packed brown sugar
9. 2 tablespoons curry powder
10. 1/4 teaspoon salt
11. 1/4 teaspoon cayenne pepper

1. Preheat oven to 300°F. Line a very large baking sheet or two large baking sheets with foil; set aside.
2. In a large roasting pan stir together pretzel twists, peanuts, almonds, pistachio nuts, and, if using, pumpkin seeds; set aside.
3. In a small saucepan combine corn syrup, butter, brown sugar, curry powder, salt, and cayenne pepper. Cook and stir over medium heat until butter melts and sugar dissolves. Pour syrup mixture over nut mixture; toss to coat.
4. Bake for 40 to 45 minutes or until mixture is golden, stirring once or twice. Spread nut mixture on prepared baking sheet(s); let cool. Break mixture apart. Spoon snack mix into gift bags; seal. Slide gift bags into a recycled pasta box. Makes about 10 cups.

**MAKE-AHEAD DIRECTIONS:** Place nut mixture in an airtight container; cover. Store at room temperature for up to 2 weeks or freeze for up to 3 months.

( WHAT YOU’LL NEED )

**PASTA BOX**
**SCRAPBOOKING PAPER**
**RIBBON**
**STICKER TAGS**

Reuse a pasta box by carefully undoing all glued flaps until flat. Refold the box with the printed portion of the box on the inside and reglue the box. Wrap scrapbooking paper around the center of the box and adhere it using crafts glue. Make sure to cut out a window in the paper so that the window of the box can be seen. Wrap ribbons around the top and bottom of paper band and attach ends using glue. Wrap a wider ribbon vertically around the box, attaching each end with a sticker tag.
Rich Hot Chocolate Mix

**PREP:** 15 minutes  **COOK:** 5 minutes

1. cup sugar
2. cup unsweetened cocoa powder
2. cups nonfat dry milk powder
1 1/2 cups semisweet chocolate pieces
1 cup crushed soft peppermint sticks

1. In three 1-pint plastic bags layer ingredients equally in the following order: sugar, cocoa powder, milk powder, chocolate pieces, and crushed peppermint sticks. Seal bags; slide into clean recycled soup cans. Attach directions for making hot chocolate. **Makes 3 bags (4 servings each).**

**TO MAKE RICH HOT CHOCOLATE:** In a saucepan combine mix with 1 1/2 cups water. Heat and stir over medium heat until chocolate melts. Pour into mugs.

**MAKE-AHEAD DIRECTIONS:** Store bags of mix in a cool, dry place for up to 1 month.

Mexican Three-Bean Chili Mix

**PREP:** 30 minutes  **STAND:** 1 hour  **COOK:** 2 hours

2. pounds dried black beans
2. pounds dried pinto beans
2. pounds dried great Northern beans
3/4 cup dried minced onion
3/4 cup dried green sweet pepper
3/4 cup chili powder
1/4 cup packed brown sugar
1 12-ounce package dried tomatoes (not oil-packed), cut into thin strips
3 tablespoons dried oregano, crushed

1. In a very large bowl stir together black, pinto, and great Northern beans. Divide among eight gift bags (2 cups per bag).
2. In a medium bowl stir together dried onion, dried sweet pepper, chili powder, brown sugar, dried tomatoes, oregano, cumin, cocoa powder, garlic salt, and black pepper. Divide among eight small plastic bags; seal bags. Place seasoning bags on top of beans; seal bags. Slide into clean recycled soup cans. Attach directions for making chili. **Makes 8 bags (8 servings each).**

**TO MAKE MEXICAN THREE-BEAN CHILI:** Rinse beans. In a 6- to 8-quart Dutch oven combine beans and 8 cups water. Bring to boiling; reduce heat. Simmer, uncovered, for 2 minutes. Remove from heat. Cover; let stand 1 hour. (Or place beans and water in Dutch oven. Cover and let soak in a cool place for 6 to 8 hours or overnight.) Drain and rinse beans. In the same Dutch oven combine beans; two 14.5-ounce cans undrained diced tomatoes; one 14.5-ounce can beef broth; one 12-ounce can beer, nonalcoholic beer, or one 14-ounce can beef broth; one 8-ounce can tomato sauce; and one bag seasoning mix. Stir in 2 cups water. Bring to boiling; reduce heat. Cover; simmer 2 hours or until beans are tender, stirring occasionally.

**MAKE-AHEAD DIRECTIONS:** Store bags of mix in a cool, dry place for up to 3 months.

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### WHAT YOU’LL NEED

- **Soup Can**
- **Cellophane Bag**
- **Scrapbooking Paper**
- **Sticker Tag**
- **Ribbon**

Peel off the label and clean an aluminum soup can. Place the cellophane bag into the soup can and fill with the mix. Attach scrapbooking paper around the top and bottom of the can side. Adhere a label to the front of the can and tie the top of the bag with a ribbon.
(WHAT YOU’LL NEED)

Reuse a pasta box by carefully undoing all glued flaps until flat. Cut the box into three horizontal strips (the top, the middle, the bottom). You’ll only need the middle and bottom portions. Attach scrapbooking paper to box pieces using crafts glue. Refold the box with the printed side of the box on the inside and reglue the two separate pieces. The bottom will be boxlike and the middle will be a strip. Reuse glass spice jars with lids by filling each with one of the spice rubs. Then attach labels for the rubs. Set the jars inside the box bottom and then slide the middle strip vertically onto the bottom of the box, creating a handle. Add a ribbon and a gift tag.

Spicy Southwest Rub

START TO FINISH: 5 minutes

1 tablespoon ground ancho or pasilla chile pepper
1 tablespoon paprika
1 1/2 teaspoons packed brown sugar
1 1/2 teaspoons ground cumin
1 teaspoon garlic powder
1 teaspoon ground black pepper
1 teaspoon dried thyme, crushed
1/2 teaspoon salt
1/4 teaspoon cayenne pepper

1. In a bowl stir together chile pepper, paprika, brown sugar, cumin, garlic powder, black pepper, thyme, salt, and cayenne pepper. Pour mixture into a glass spice jar; fasten lid. Attach directions for using rub to jar. Makes about 1/4 cup (enough rub for 4 pounds of meat).

TO USE: Sprinkle about 1 tablespoon of the rub on 1 pound of beef, chicken breast, lean pork, or skinless salmon; rub in with your fingers. Cook as desired.

MAKE-AHEAD DIRECTIONS: Store spice rub in jar in a cool, dry place for up to 1 month.

Garlic Herb Rub

START TO FINISH: 15 minutes

1 tablespoon dried basil, crushed
1 tablespoon dried thyme, crushed
1 tablespoon dried marjoram, crushed
1 tablespoon finely shredded lemon peel or dried lemon peel
1 tablespoon garlic powder
2 teaspoons dried sage, crushed
2 teaspoons fennel seeds, crushed
1 teaspoon onion powder
1 teaspoon salt
1 teaspoon ground black pepper

1. In a bowl stir together basil, thyme, marjoram, lemon peel, garlic powder, sage, fennel seeds, onion powder, salt, and pepper. Pour mixture into a glass spice jar; fasten lid. Attach directions for using rub to jar. Makes about 1/2 cup (enough rub for 8 pounds of meat).

TO USE: Sprinkle about 1 tablespoon of the rub on 1 pound of fish, chicken breast, lean pork, lean lamb, or lean beef; rub in with your fingers. Cook as desired.

MAKE-AHEAD DIRECTIONS: If using fresh lemon peel, store rub in an airtight container in the refrigerator for up to 1 week or freeze for up to 1 month. If using dried lemon peel, store in an airtight container at room temperature for up to 6 months.
Elfin Shortbread Bites

PREP: 20 minutes  BAKE: 12 minutes  OVEN: 325°F

1 1/4 cups all-purpose flour  
3 tablespoons sugar  
1/2 cup butter  
2 tablespoons colored sprinkles

1. Preheat oven to 325°F. In a medium bowl stir together flour and sugar. Using a pastry blender, cut in butter until mixture resembles fine crumbs and starts to cling. Stir in colored sprinkles. Form mixture into a ball and knead until smooth.

2. On an ungreased cookie sheet roll or pat dough into an 8 × 5-inch rectangle. Cut into 1/2-inch squares. Separate the squares on the cookie sheet.

3. Bake for 12 to 14 minutes or until the bottoms just start to brown. Transfer to a wire rack covered with waxed paper and let cool.


MAKE-AHEAD DIRECTIONS: Place cookies in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

Pfeffernuesse

PREP: 45 minutes  CHILL: 1 hour  BAKE: 10 minutes per batch  OVEN: 350°F

1/3 cup molasses  
1/4 cup butter  
2 cups all-purpose flour  
1/4 cup packed brown sugar  
3/4 teaspoon ground cinnamon  
1/2 teaspoon baking soda  
1/4 teaspoon ground cardamom  
1/4 teaspoon ground allspice  
1/8 teaspoon ground black pepper  
1 egg, lightly beaten

1. In a small saucepan combine molasses and butter. Cook and stir over low heat until butter melts. Pour into a large bowl; cool to room temperature. In a medium bowl stir together flour, brown sugar, cinnamon, baking soda, cardamom, allspice, and pepper; set aside.

2. Stir egg into molasses mixture. Stir in flour mixture until combined, kneading in flour mixture if necessary. Divide dough in half. Wrap and chill for 1 to 2 hours or until dough is easy to handle.

3. Preheat oven to 350°F. Divide half of the dough into six portions. On a lightly floured surface or wooden board roll each portion of the dough into a 10-inch rope about 1/2 inch thick. Cut ropes crosswise into 1/2-inch pieces. Place pieces 1/2 inch apart on an ungreased cookie sheet.

4. Bake about 10 minutes or until edges are firm and bottoms are light brown. Transfer to paper towels and let cool. Repeat with remaining dough.


MAKE-AHEAD DIRECTIONS: Place cookies in an airtight container; cover. Store at room temperature for up to 1 week or freeze for up to 3 months.
Red and green decorates the holiday scene, but with a change of colors you can have a custom-made gift for other occasions—birthdays, Boss’s Day, Father’s Day, and more.

**Spicy Roast Almonds**

**PREP:** 10 minutes  **BAKE:** 17 minutes  **OVEN:** 350°F

- 3 cups whole almonds
- 1 tablespoon butter
- 1 tablespoon olive oil
- 2 tablespoons Worcestershire sauce
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- ½ teaspoon sugar
- ½ teaspoon lemon juice
- ¾ teaspoon garlic powder
- 3 cups macadamia nuts (about 14 ounces)

1. Preheat oven to 350°F. Spread almonds in an even layer in a 15x10x1-inch baking pan. Bake about 10 minutes or until lightly toasted, stirring once.
2. Meanwhile, in a small saucepan heat butter and oil over medium-low heat. Stir in Worcestershire sauce, cumin, garlic powder, salt, and cayenne pepper. Drizzle over almonds; toss gently to coat. Bake for 7 minutes more. Spread nuts on a large sheet of foil and let cool.
3. Place nuts into a plastic bag; seal bag. Place bag in a clean, recycled peanut can. Makes 3 cups.

**MAKE-AHEAD DIRECTIONS:** Place nuts in an airtight container or resealable plastic bag; cover or seal. Store at room temperature for up to 3 weeks.

**Onion and Garlic Macadamia Nuts**

**PREP:** 10 minutes  **COOK:** 5 minutes

- 3 tablespoons olive oil
- 1 tablespoon dried parsley, crushed
- 1 tablespoon onion salt
- 1½ teaspoons sugar
- 1¼ teaspoons lemon juice
- ¾ teaspoon garlic powder
- 3 cups macadamia nuts (about 14 ounces)

1. In a large skillet heat oil over medium heat until very hot. Carefully add parsley, onion salt, sugar, lemon juice, and garlic powder; stir until combined. Add macadamia nuts. Cook and stir for 5 minutes. Drain nuts on paper towels; cool completely.
2. Spoon nut mixture into a plastic bag; seal bag. Place bag in a clean recycled peanut can. Makes 3 cups.

**MAKE-AHEAD DIRECTIONS:** Place nuts in an airtight container or resealable plastic bag; cover or seal. Store in the refrigerator for up to 2 weeks or freeze for up to 6 months.

**WHAT YOU’LL NEED**

- Cellophane bag
- Nut can
- Ribbon
- Scrapbooking paper with sticker tag

Reuse a tin nut can. Adhere a strip of scrapbooking paper to the side of the can using crafts glue. Affix a sticker tag to paper. Place a cellophane bag in the can and fill with the mix. Tie with a ribbon and add a tag.
**Fruited Granola**

**PREP:** 15 minutes  **BAKE:** 1 hour 30 minutes  
**OVEN:** 225°F

- $\frac{3}{4}$ cup pure maple syrup
- $\frac{1}{4}$ cup olive oil
- 1 tablespoon vanilla
- 3 1/2 cups regular rolled oats
- $\frac{1}{6}$ cup toasted wheat germ
- $\frac{1}{2}$ cup flaked coconut
- $\frac{1}{2}$ cup pecans, almonds, and/or walnuts, chopped
- $\frac{1}{3}$ cup flaxseed meal
- $\frac{1}{4}$ cup sesame seeds
- 1 cup snipped dried apricots or dried blueberries
- Milk

**Fresh raspberries (optional)**

1. Preheat oven to 225°F. In a small saucepan combine maple syrup and oil. Bring just to a simmer over high heat; remove from heat. Stir in vanilla.
2. In a large roasting pan stir together the oats, wheat germ, coconut, nuts, flaxseed meal, and sesame seeds. Drizzle syrup mixture over the oat mixture; stir to combine.
3. Bake for 1 1/2 to 1 3/4 hours or until lightly toasted, stirring twice. Stir in dried fruit. Transfer mixture to a large piece of foil; cool completely.
4. Place granola in a clean recycled plastic produce container. Makes about 8 cups.

**TO USE:** Serve with milk and, if desired, fresh raspberries.

**MAKE-AHEAD DIRECTIONS:** Place in an airtight container; cover. Store at room temperature for up to 2 months or freeze for up to 6 months.

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**Cranberry-Almond Cereal Mix**

**PREP:** 10 minutes  **COOK:** 12 minutes

- 1 cup regular rolled oats
- 1 cup quick-cooking barley
- 1 cup bulgur or cracked wheat
- 1 cup dried cranberries, raisins, and/or snipped dried apricots
- $\frac{3}{4}$ cup sliced almonds, toasted
- $\frac{1}{2}$ cup sugar
- 1 tablespoon ground cinnamon
- $\frac{1}{4}$ teaspoon salt
- Milk (optional)

**MICROWAVE DIRECTIONS:** For one serving, in a microwave-safe 1-quart bowl combine $\frac{3}{4}$ cup water and $\frac{1}{6}$ cup cereal mix. Microwave, uncovered, on 50 percent power (medium) for 8 to 11 minutes or until cereal is desired consistency, stirring once. Stir before serving. If desired, serve with milk.

**MAKE-AHEAD DIRECTIONS:** Place mix in an airtight container; cover. Store at room temperature for up to 2 months or freeze for up to 3 months.

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**WHAT YOU’LL NEED**

PLASTIC PRODUCE CONTAINER WITH LID

PASTA BOX

TWINE

SCRAPBOOKING PAPER

(what you’ll need)

Reuse a plastic produce container with a lid and a pasta box. Carefully undo all glued flaps on pasta box until flat. Refold the box with the printed portion of the box on the inside. Using a crafts knife, cut a strip from the box. Wrap the strip around the container, then glue the strip together. Cut a strip of scrapbooking paper and glue around the center of the box strip. Wrap string around the center and attach a sticker tag.