

Most common reasons for not getting food storage

- Who wants to eat that? It usually does not taste very appetizing.
Dinner Is In the Jar makes food storage dinners absolutely delicious. Once you start making these recipes, your family will be *asking* for food storage dinners!
- Too much trouble. Using food storage is difficult and time consuming.
Dinner Is In The Jar has recipes that are quick and easy. The dinners are premixed in mason jars. Simply follow the instructions on the jar label and dinner is done. Many only require you to add water and boil. Simple, quick & delicious.
- Food storage costs too much money. We cannot afford it.
With the *Dinner Is In The Jar* system, you can reduce or eliminate your usual grocery bill for dinners. Instead buy food storage ingredients, use & rotate them. This way, food storage is not an additional item on your budget. You can actually save money each month using and rotating your food storage.

Place your order with your group buy coordinator and receive a \$2.50 discount on the price of the book making the cost of the book \$15. You will also receive a \$3 discount on the price of shipping making it \$1 per book, when 10 or more books are in the group buy and are shipped to the same address

Visit us on the web at www.DinnerIsInTheJar.com

Make your food storage what it *should* be!

Dinner Is In The Jar

What Food Storage Dinners *Should* Be

Quick & Easy Dinner Mixes in Mason Jars or Mylar Bags

Create a 90 day supply of easily prepared dinners your family will love using food storage ingredients in mason jars or mylar bags for emergencies and convenience on busy days.



Dinner Is In The Jar

Quick and Easy Dinner Mixes in
Mason Jars or Mylar Bags

Kathy Clark

Wouldn't it be nice if your pantry was filled with premixed dinners that you could put together with little effort and have healthy homemade meals that your family would love? Not only would you have a supply of easy dinners, but you could also give them away as gifts that anybody would absolutely love to receive.

Dinner Is In The Jar is filled with dinner mix recipes that can be easily stored in mason jars or mylar bags. *Dinner Is In The Jar*

has a dinner mix jar recipe for every day of the month, including comfort meals you will only find in *Dinner Is In The Jar* such as Chicken Pot Pie, Biscuits and Chicken Gravy, Enchiladas, Pizza, and many more.

Dinner Is In The Jar also features planning charts making it easy to prepare a 90 day supply of dinner mix jar recipes, step by step photographs of how to create mylar bags for the mixes and where to easily get the ingredients.

These are recipes your family will be begging you to make again and again, and with how quick and easy they are to make, you will gladly make them a regular feature on your dinner table. Create a 90 day supply of easily prepared dinners your family will love using food storage ingredients in mason jars or mylar bags for emergencies & convenience on busy days with *Dinner Is In The Jar*.



Dinner Is In The Jar Will Help You:

- Prepare your 90 day supply of easily prepared meals
- Obtain usable & enjoyable food storage
- Rotate your food storage
- Determine what food storage products your family likes. Then you will know what to store
- Save money using food storage products
- Save time: On a busy day, empty jar, add water, boil and dinner is done

With creativity and variety of ingredients, food storage dinners can be not only tasty but delightful, quick and easy everyday fare on your dinner table.

Dinner Is In The Jar is the result of Kathy Clark's efforts to use and rotate her food storage items. With time, practice and experimentation, her family was *asking* for food storage dinners!

With *Dinner Is In The Jar*, you have all you need to know to make the pre-made meal mixes yourself.

Pasta Soup

- 1 $\frac{3}{4}$ c. macaroni
- $\frac{3}{4}$ c. lentils
- $\frac{3}{4}$ c. dried chopped mushrooms
- $\frac{1}{2}$ c. parmesan cheese
- 3 $\frac{1}{2}$ T. dried minced onion
- 2 $\frac{1}{2}$ T. Chicken bouillon granules
- 1 T + 1 t. Italian seasoning
- 1 T parsley
- 1 $\frac{3}{4}$ t. oregano
- $\frac{1}{4}$ t. garlic powder

Add-on: 1 pint cooked chicken cubes
10 $\frac{1}{2}$ c. water

Directions: Remove oxygen absorber. Boil water. Add soup mix and chicken. Reduce heat and cover. Simmer for 40 - 50 minutes until lentils are tender stirring occasionally.

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