Make your own Ranch, Dry Onion Soup Mix and Taco Seasoning

Store in small mason jars....This is so much HEALTHIER than those you buy at the store! They contain a TON of stuff that is not good for you!!

**Taco Seasoning:**

1/2 cup chili powder
1/4 cup onion powder
1/8 cup ground cumin
1 tablespoon garlic powder
1 tablespoon paprika
1 tablespoon sea salt

*Put ingredients into a jar and shake.*

**Dry Onion Soup Mix:**

2/3 cup dried, minced onion
3 teaspoons parsley flakes
2 teaspoons onion powder
2 teaspoons turmeric
1 teaspoon celery salt
1 teaspoon sea salt
1 teaspoon sugar
1/2 teaspoon ground pepper

*Mix all ingredients in a jar, and then give the jar a good shake.*

*I’d recommend shaking the jar to mix the ingredients well before each use.*

*Use 4 tablespoons in a recipe in place of 1 packet of onion soup mix. Store this in a dry, cool place.*

**Ranch Seasoning/dressing/dip:**

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

*Mix together and store in an air tight container.*

*For dressing: Mix 2 tablespoons dry mix with 1 cup mayonnaise and 1 cup buttermilk or sour cream.*

*For dip: Mix 2 tablespoons dry mix with 2 cups sour cream.*

*Mix up a few hours before serving, so the flavors all blend.*