Homemade Food Gift Ideas

Homemade Soft Caramels
Ingredients:
1 can (14 oz) sweetened condensed milk
2 cups sugar
1 cup butter
1 1/2 cups white corn syrup
1/2 teaspoon salt

Directions:
Combine all ingredients and heat in saucepan on the stovetop over medium heat, stirring constantly until it reaches 240 degrees. Pour into a greased 9 x 13 pan. Let cool completely. Cut into small squares and wrap in pieces of wax paper.
Cost for caramels: $3.50

Homemade Turtles
Ingredients:
8 oz pecan halves
25 caramel squares, unwrapped
1/4 cup cream or half and half
16 oz. chocolate, melted

Directions:
Make tight piles of 5-6 pecans. Microwave caramels and cream together until melted, stirring every 30 seconds. Add 1 Tablespoon caramel mixture to the top of each pecan pile. Microwave chocolate until melted, stirring every 15 seconds. Add 2 Tablespoons chocolate to the top of each pecan pile. Let harden in the fridge for 15 minutes.
Cost for homemade turtles: $7.27

Homemade Hot Cocoa Mix
Ingredients:
2 cups instant dry milk powder
1 cup powdered sugar
3/4 cup powdered non-dairy coffee creamer
1/2 cup cocoa powder
1/8 teaspoon salt
1 cup white or regular chocolate chips

Directions:
Mix all ingredients together and store in a mason jar. Sprinkle chocolate chips on top of mix. To make hot chocolate: add 1/3 cup hot cocoa mix to 1 cup boiling water or milk and stir to combine. Top with chocolate chips!
Cost for homemade cocoa mix (Makes 13 servings): $4.53

Homemade BBQ Rub
Ingredients:
1/2 cup paprika
3 Tablespoons brown sugar
3 Tablespoons dried oregano
3 Tablespoons ground coffee
4 teaspoons salt
1 Tablespoon black pepper

Directions:
Mix all ingredients together. Place in an airtight container. Before cooking, coat 2 lbs. meat or seafood with 1 Tablespoon olive oil and then sprinkle with 2-4 Tablespoons BBQ rub.
Cost for BBQ Rub (5 - 9 uses out of this recipe): $4.78

Cinnamon Apple Chips
Ingredients:
2 Granny Smith apples
cinnamon
parchment paper (NOT waxed paper)

Directions:
Line a baking sheet with parchment paper. Thinly slice apples and lay out on baking sheet. Sprinkle with cinnamon. Bake at 225 degrees for 45 minutes. Flip over and bake for an additional 20 - 30 minutes until desired crispiness.
Cost for cinnamon apple chips: $1.45

* Prices for recipes from Nov. 2014 at Super Saver in Lincoln, NE. Prices vary by brand and store. Many of these recipe ingredients are on sale for the holidays! *Recipes are from pinterest.com

Ranch Oyster Crackers
Ingredients:
1 bag oyster crackers
1 pkg ranch dry dressing mix
1/4 cup canola or vegetable oil
1 tsp. dried dill weed
1/2 tsp. garlic powder

Directions:
Preheat oven to 250 degrees. Combine ranch, oil, dill, and garlic and mix well, then add crackers. Bake on a cookie sheet for 15 minutes, stirring every 5 minutes. Let cool.
Cost for Ranch Oyster Crackers: $2.76

Homemade Coffee Syrups
Ingredients:
1 cup sugar
1 cup water
For caramel: add 1/2 cup caramel sauce after removing from heat
For vanilla: add 1 Tablespoon vanilla after removing from heat
For cinnamon: add 1 teaspoon cinnamon while cooking

Directions:
Heat sugar and water over medium-heat on the stovetop in a saucepan. Bring to a low boil and boil for 5-7 minutes or until sugar has dissolved. Remove from heat and add flavoring. Store in the refrigerator.
Cost for homemade coffee syrup:
- Caramel $1.27
- Vanilla $0.15
- Cinnamon $0.32

Roasted Garlic Butter
Ingredients:
3 large heads of garlic
2 sticks softened, unsalted butter
3 teaspoons extra virgin olive oil
salt and pepper

Directions:
Cut off just the tops of each clove of garlic on the heads of garlic, leaving the cloves together on the head of garlic and leaving the cloves in their skins. Drizzle the heads of garlic with olive and sprinkle with salt and pepper. Wrap the heads of garlic together in a piece of parchment paper and then wrap that in a piece of wax paper. Bake at 375 degrees for 30 minutes. Let cool. Pop the cloves of garlic out of their skins. Sprinkle again with salt and pepper and mash garlic with a fork. Fold into the softened butter until combined.
Cost for roasted garlic butter: $4.80

Cinnamon Sugared Pecans
Ingredients:
1 lb. pecans halves
1 large egg white
1 Tablespoon water
1/2 teaspoon vanilla extract
1 cup white sugar
1 teaspoon cinnamon
1/2 teaspoon salt

Directions:
Whisk together egg white, water, and vanilla until very frothy. In a separate bowl, mix together sugar, cinnamon, and salt. Add pecans to egg white mixture and stir until evenly coated. Pour half of sugar mixture over pecans and toss until evenly coated. Spread on a baking sheet and bake 1 hour at 250 degrees, stirring every 15 minutes. Let cool and enjoy!
Cost for candied pecans: $8.37