Article No. 21014/31014 (6.71 oz./190 g)

Watkins Chocolate Dessert and Frosting Mix combines the goodness of homemade with the convenience of a mix. Not an instant mix, but a rich, creamy dessert mix with old-fashioned, homemade goodness and flavor because you use your own fresh milk, sugar, and eggs.

- **Versatile**: Make puddings, pies, sauces, fillings, frostings and much more.
- **Concentrated/Economical/Space-Saving**
- **Convenient**: Just add milk, sugar, and eggs to mix for pie fillings.
- **Simple**: Combine mix with shortening, powdered sugar, and half-and-half for delicious frosting.
- **Microwave or Stovetop**: Directions for both included.
- **Tastes better than instant mix; easier than scratch.**

### Chocolate Mousse

1 pudding recipe **Watkins Chocolate Dessert Mix**
2 cups/500 mL frozen whipped topping, thawed
Additional whipped topping, chocolate cookie crumbs or chocolate curls for garnish

Prepare pudding according to package directions, cover top of pudding with plastic wrap and let cool to room temperature. Stir pudding and fold in whipped topping. Spoon into dessert dishes and refrigerate until serving time. Before serving, garnish with whipped topping and cookie crumbs.

*Note from Watkins Kitchen: Also delicious using Watkins Lemon Dessert Mix.*

### Watkins Dessert Mix Frosting

2 cups/500 mL powdered sugar
1/2 cup/125 mL **Watkins Chocolate Dessert Mix**
1/4 cup/60 mL vegetable shortening
1/3 cup/80 mL half-and-half

Combine all ingredients in medium bowl and mix with electric mixer for about 2 minutes. Add more half-and-half or powdered sugar as needed for desired consistency.

Makes enough to frost one 2-layer cake.
Watkins Coconut Dessert Mix combines the goodness of homemade with the convenience of a mix. Not an instant mix, but a rich, creamy dessert mix with old-fashioned, homemade goodness and flavor because you use your own fresh milk, sugar, and eggs.

**Versatile:** Make puddings, pies, sauces, fillings and much more.

**Concentrated/Economical/Space-Saving**

**Convenient:** Just add milk, sugar, and eggs to mix for pie fillings.

**Simple:** Combine mix with shortening, powdered sugar, and half-and-half for delicious frosting.

**Microwave or Stovetop:** Directions for both included.

**Tastes better than instant mix; easier than scratch.**

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**Piña Colada Pie**

1 baked 9-inch/23-cm pastry or graham cracker pie shell, cooled

1/4 cup/60 mL Watkins Coconut Dessert Mix

3 tbsp/45 mL sugar

1/4 cup/60 mL water

1 envelope (1/4 oz/7 g) unflavored gelatin

1 cup/250 mL skim milk

1 cup/250 mL fat-free sour cream

1 can (8.25 oz/234 g) crushed pineapple, drained

1/2 tsp/2.5 mL Watkins Rum Extract

Combine dessert mix, sugar, water, and gelatin in medium saucepan; mix well. Stir in skim milk. Cook over medium heat until mixture begins to boil and thicken. Remove from heat and place mixture in large bowl; cool to room temperature, stirring occasionally to prevent skin from forming. When cool, stir in remaining ingredients; pour into prepared pie shell. Chill until firm, about three hours. Garnish with reduced-calorie whipped topping, pineapple slices, and toasted coconut.
Watkins Lemon Dessert and Frosting Mix combines the goodness of homemade with the convenience of a mix. Not an instant mix, but a rich, creamy dessert mix with old-fashioned, homemade goodness and flavor because you use your own fresh milk, sugar, and eggs.

**Versatile**: Make puddings, pies, sauces, fillings, frostings and much more.

**Concentrated/Economical/Space-Saving**

**Convenient**: Just add milk, sugar, and eggs to mix for pie fillings.

**Simple**: Combine mix with shortening, powdered sugar, and half-and-half for delicious frosting.

**Microwave or Stovetop**: Directions for both included.

**Tastes better than instant mix**; easier than scratch.

### Lemon Meringue Pie

Baked 9-inch/23-cm pastry pie shell

- 1/2 cup/125 mL Lemon Dessert Mix
- 1/2 cup/125 mL sugar
- 3 cups/750 mL water, divided
- 2 slightly beaten egg yolks

**Meringue**

- 3 egg whites
- 1/2 tsp/2.5 mL Watkins Vanilla
- 1/4 tsp/1.2 mL cream of tartar
- 6 tbsp/90 mL sugar

Combine dessert mix, sugar, and 1/2 cup/125 mL water in medium saucepan; mix well. Combine egg yolks with remaining water and add to saucepan; mix well. Cook over medium heat, stirring constantly, until mixture begins to boil and thicken. Cool slightly and pour into pie shell.

Beat egg whites with vanilla and cream of tartar until soft peaks form. Gradually add sugar 1 tbsp/15 mL at a time, beating until stiff and glossy peaks form and all sugar is dissolved. Spread meringue over filling, sealing to edges of pastry. Bake at 350°F/175°C for 12 to 15 minutes or until meringue is golden brown; cool.

### Watkins Dessert Mix Frosting

- 2 cups/500 mL powdered sugar
- 1/2 cup/125 mL Watkins Lemon Dessert Mix
- 1/4 cup/60 mL vegetable shortening
- 1/3 cup/80 mL half-and-half

Combine all ingredients in medium bowl and mix with electric mixer for about 2 minutes. Add more half-and-half or powdered sugar as needed for desired consistency.

Makes enough to frost one 2-layer cake.

Note: For national products, in most cases U.S. product photos are shown.

2/2013
Article No. 21175/31175 (8.29 oz./235 g))

Few people have the time to make soup stocks from scratch, but the alternative is expensive canned broth or flavored cubes of salt. Mushroom sauce, cream soups, cheese sauce and white sauces are all basic to many favorite dishes, but are time-consuming to make from scratch and are loaded with fat. Many busy cooks resort to canned products that contain more sodium. Watkins has a better solution: our convenient Soup Bases are the perfect addition to the modern pantry!

- Contains real beef fat.
- Delicious unique blend tastes like it is from scratch.
- Concentrated/Economical/Space-Saving:
- Convenient: Make delicious foods in a fraction of the time of cooking from scratch!
- Versatile: Make soups, sauces, gravies, dips and more!

**Jus**

*Jus* is French for “juice.” When roast beef is served with this flavorful dipping sauce on the side, it is called *au jus*, or “with juice.” Use it to dip slices of roast beef or roast beef sandwiches.

1-1/2 cups/375 mL water
1/2 cup/125 mL Watkins Meat Magic
2 tbsp/30 mL Watkins Beef Soup Base
2 tbsp/30 mL Watkins Onion Soup Base
1-1/2 tsp/7.5 mL Watkins Onion Powder

Combine all ingredients and simmer gently the last 30 minutes while roast is cooking.
Few people have the time to make soup stocks from scratch, but the alternative is expensive canned broth or flavored cubes of salt. Mushroom sauce, cream soups, cheese sauce and white sauces are all basic to many favorite dishes, but are time-consuming to make from scratch and are loaded with fat. Many busy cooks resort to canned products that contain more sodium. Watkins has a better solution: our convenient Soup Bases are the perfect addition to the modern pantry!

- Contains real chicken fat.
- Delicious unique blend tastes like it is from scratch.
- Concentrated/Economical/Space-Saving:
- Convenient: Make delicious foods in a fraction of the time of cooking from scratch!
- Versatile: Make soups, sauces, gravies, dips and more!

**Oyster Cracker Munchies**

1/4 cup/60 mL Watkins Original Grapeseed Oil  
4 tsp/20 mL Watkins Chicken Soup Base  
1 package (10 to 12 oz/280 to 340 g) oyster crackers

Mix oil and Soup Base; pour over crackers and stir until well coated. Spread in shallow baking pan and bake at 375°F/190°C for 5 to 6 minutes or microwave (HIGH), uncovered, 3 to 4 minutes. Stir once or twice during baking. Cool and serve.

Makes 10 servings.
Article No. 21177/31177 (7.58 oz./215 g)

Few people have the time to make soup stocks from scratch, but the alternative is expensive canned broth or flavored cubes of salt. Mushroom sauce, cream soups, cheese sauce and white sauces are all basic to many favorite dishes, but are time-consuming to make from scratch and are loaded with fat. Many busy cooks resort to canned products that contain more sodium. Watkins has a better solution: our convenient Soup Bases are the perfect addition to the modern pantry!

- Delicious unique blend tastes like it is from scratch.
- Concentrated/Economical/Space-Saving:
- Convenient: Make delicious foods in a fraction of the time of cooking from scratch!
- Versatile: Make soups, sauces, gravies, dips and more!

**Savory Beef-Mushroom Gravy**

3 tbsp/45 mL pan drippings or butter or margarine  
1-1/2 tbsp/22.5 mL all-purpose flour  
1/4 cup/60 mL Watkins Mushroom Soup Base  
2 tbsp/30 mL Watkins Beef Soup Base  
1-3/4 cups/430 mL water  
1/8 to 1/4 tsp/0.6 to 1.2 mL Watkins Black Pepper, to taste  
1/8 tsp/0.6 mL Watkins Thyme  
Freshly-ground Watkins Sea Salt, to taste

Heat pan drippings in medium saucepan. Stir in flour and cook until bubbly. Add remaining ingredients and bring mixture to a boil, stirring constantly. Serve with mashed potatoes, pot roast, noodles, etc.

Makes 2 cups/500 mL.

Note: For national products, in most cases U.S. product photos are shown.
Few people have the time to make soup stocks from scratch, but the alternative is expensive canned broth or flavored cubes of salt. Mushroom sauce, cream soups, cheese sauce and white sauces are all basic to many favorite dishes, but are time-consuming to make from scratch and are loaded with fat. Many busy cooks resort to canned products that contain more sodium. Watkins has a better solution: our convenient Soup Bases are the perfect addition to the modern pantry!

- Delicious unique blend tastes like it is from scratch.
- Concentrated/Economical/Space-Saving:
- Convenient: Make delicious foods in a fraction of the time of cooking from scratch!
- Versatile: Make soups, sauces, gravies, dips and more!

**French Onion Dip**

2 tbsp/30 mL Watkins Onion Soup Base
2 cups/500 mL reduced-calorie sour cream

Mix ingredients together and refrigerate for 2 or more hours. Serve with chips, crackers or vegetables.

Makes 2 cups.

**Variation:**

**Onion Dill Dip:** To the above recipe, add:
1 tbsp/15 mL Watkins Parsley
1 tsp/5 mL Watkins Dill
1/4 tsp/1.2 mL Watkins Garlic Powder

Note: For national products, in most cases U.S. product photos are shown.
Few people have the time to make soup stocks from scratch, but the alternative is expensive canned broth or flavored cubes of salt. Mushroom sauce, cream soups, cheese sauce and white sauces are all basic to many favorite dishes, but are time-consuming to make from scratch and are loaded with fat. Many busy cooks resort to canned products that contain more sodium. Watkins has a better solution: our convenient Soup Bases are the perfect addition to the modern pantry!

- **Delicious unique blend** tastes like it is from scratch.
- **Concentrated/Economical/Space-Saving**
- **Convenient**: Make delicious foods in a fraction of the time of cooking from scratch!
- **Lower in fat**: Watkins Cream Soup Base makes white sauce easy, and with a fraction of the fat of homemade!
- **Versatile**: Make soups, sauces, gravies, dips and more!

### Quick Clam Chowder

1/4 cup/60 mL diced bacon  
1/2 cup/125 mL **Watkins Cream Soup Base**  
1/3 cup/80 mL all-purpose flour  
3-1/2 cups/875 mL milk  
1 tsp/5 mL **Watkins Onion Powder**  
2 cans (6.5 oz/184 g each) minced clams  
- with juice  
1 tbsp/15 mL lemon juice  
1/8 tsp/0.6 ml **Watkins Black Pepper**

In a large saucepan, cook bacon until crisp; drain fat. Add Cream Soup Base and flour; stir in milk. Heat nearly to boiling, stirring constantly; do not boil. Add remaining ingredients, heat through.

Makes 4 servings.
There’s nothing like Grandma's homemade gravy over mashed potatoes. Inspired by Grandma Watkins' original recipe, our Roasted Turkey Gourmet Gravy Mix makes it simple to enjoy this comforting favorite everyday; just add water, simmer to taste. Savor the rich, made-from-scratch flavor...just like being in Grandma’s kitchen!

- Delicious unique blend tastes like it is from scratch.
- Convenient: Make a delicious gravy in a fraction of the time of cooking from scratch!
- Just add water

**Roast Turkey with Sausage and Apple Stuffing**

**Stuffing:**
- 12 ounces/340 g bulk mild pork sausage
- 6 slices bacon, chopped
- 1 cup/250 mL chopped onion
- 1 cup/250 mL chopped celery
- 1 Granny Smith apple, peeled, cored, and chopped
  (about 1 cup/250 ml)
- 6 cups/1.5 liters dried bread cubes
- 1 cup/250 mL water
- 1-1/2 tbsp/22.5 mL Watkins Chicken Soup Base
- 1 tbsp/15 mL Watkins Poultry Seasoning

**Turkey:**
- 10 to 12 pound/4.5 to 5.5 kg turkey
- 1/4 cup/60 mL Watkins Meat Magic
- 1 tbsp/15 mL Watkins Poultry Seasoning

**Directions for stuffing:**
Cook sausage and bacon in skillet, stirring until sausage crumbles; drain (reserve 2 tbsp/30 mL of the drippings) and place in a large bowl. Cook onion, celery, and apple in drippings over medium-high heat, stirring constantly, until tender (about 5 minutes); remove from heat. Add to meat mixture along with bread cubes, water, soup base and Poultry Seasoning; mix well. Set aside while preparing turkey.

**Directions for turkey:**
Remove giblets and neck from turkey; discard or reserve for another use. Rinse turkey thoroughly with cold water; pat dry. Place turkey breast side up in roasting pan; rub inside and out with Meat Magic and Poultry Seasoning. Stuff loosely with Sausage-Apple Stuffing (place any remaining stuffing in a casserole to bake later). Bake turkey, uncovered, at 325°F/165°C for 4 to 4-1/2 hours, basting occasionally with pan juices. Meat thermometer should read 185°F/85°C. Cover loosely with foil if turkey begins to get too brown.

Remove from oven and let stand 15 minutes before carving. Place casserole with remaining stuffing in the oven the last hour before serving. Toss stuffing from turkey with that in casserole. Serve with Watkins Roasted Turkey Gourmet Gravy Mix. Makes 12 servings.

Note from Watkins Kitchen: To make stuffing entirely in casserole dish, add a little more water if a moist stuffing is desired.

Note: For national products, in most cases U.S. product photos are shown.
Country Gourmet Gravy Mix

Article No. 05704/35704 (6.8 oz./195 g)

There’s nothing like country gravy over biscuits. Enjoy this rich and comforting mix with any meal; just add water, simmer and taste. It will turn your biscuits and mashed potatoes into a delightful experience!

• Delicious unique blend tastes like it is homemade.
• Convenient: Make delicious gravy in a fraction of the time of cooking from scratch!
• Just add water

Directions:
Stir 1-3/4 cups/430 mL water gradually into 3/4 cup plus 1 tbsp/195 mL gravy mix with a whisk in a saucepan. Stirring frequently, cook on medium heat until the gravy comes to a boil. Reduce heat and simmer 1 minute.

Makes 2 cups/500 mL.

Uses:
• A great topping for mashed potatoes.
• Excellent with biscuits.
• Wonderful condiment for country fried steak.
• Tasty dip for chicken fingers.
• Makes a great dip for bread.
• Serve with Watkins Bread Mix.

Note: For national products, in most cases U.S. product photos are shown.
One of the hottest trends in cooking today is the use of flavored oils. The practice of infusing oils (and vinegars) with herbs and spices is centuries old, but interest in it was rekindled when some adventurous chefs a few years ago applied it to modern cooking techniques.

Watkins goes beyond flavored oils with Garlic Liquid Spice. This concentrated seasoning gives the home cook a distinct edge by combining some of the best qualities of fresh and dried spices. The incredibly intense flavor is the result of using pure essential plant oils in a grapeseed oil base.

- **Convenient:** Eliminate cleaning, peeling, chopping and mincing; flavors blend instantly—can be added any time in the cooking process.
- **Concentrated:** Use same measures as dried seasoning; intense flavor lets you get more flavor while using less oil.
- **Versatile:** Use for sautéing or stir-frying, add to salad dressings and marinades; shake on for microwaving vegetables; mix with mayonnaise and spread onto sandwiches; create a seasoned butter—just mix a drop or two into butter; add to water before boiling rice or pasta.
- **All natural:** No artificial flavors.
- **Grapeseed oil base:** Besides being the most healthful cooking oil, grapeseed oil is known to be the most efficient flavor carrier—it won’t dull or mask flavors like other oils, but lets their natural brilliance shine through!
- **Flavored with pure essential oils:** Taste like fresh herbs, but with the concentration and convenience of dried.

**Easy Demonstration Tip:**
For easy, delicious Garlic Bread, combine 1 tbsp/15 ml melted butter or olive oil with 1 tsp/5 ml Watkins Garlic Liquid Spice; brush over bread and bake until toasted.

**Note:** We recommend that a customer use a bottle of Liquid Spice within six months. Although grapeseed oil has a higher resistance to rancidity than many oils, it can develop an off taste when stored improperly (e.g. in light or near stove). All oils should be stored in a cool, dark place. Also, unlike many oils, grapeseed oil may be stored in the refrigerator without becoming cloudy.
All-Natural Original Grapeseed Oil for Dipping and Cooking

Article No. 01535/31535
(12.6 fl. oz./374 mL) (plastic)

Grapeseed oil is enjoying a rapid rise in popularity today. Although this oil is relatively new to our market, it has been produced and enjoyed in Europe for many years—sold not only as a cooking oil, but also in French pharmacies as a remedy for high cholesterol. In fact, grapeseed oil is one of the only foods shown to not only lower LDL (‘bad’) cholesterol, but also increase HDL (‘good’) cholesterol—a distinct advantage over other oils. This wonderful oil is now available from Watkins for the home cook concerned with good health and great taste.

Our grapeseed oil is available unflavored or with natural flavoring oils, and enhances your favorite cooking:

• **Original** as a wonderfully light, neutral flavor that complements any cuisine.

- **Delicious**: Unlike canola oil, grapeseed oil has a wonderful, light flavor; unlike olive oil, its light, neutral flavor won’t clash with certain foods.
- **Versatile**: Excellent as a dipping oil, on pastas, for sautéing and stir-frying; as the primary oil in salad dressings and marinades; anywhere you would use cooking oil.
- **Low in saturated fat**: At 8%, it has only half the saturated fat of olive oil; the lowest of all oils except canola.
- **Highest in polyunsaturated fat**: (72%), all as linoleic acid (Omega-6), which has the greatest effect in raising HDL (good) cholesterol and lowering LDL (bad) cholesterol and triglycerides (fat carried in the blood).
- **Environmentally friendly**: Pressed from grape seeds in Italy after wine production, it requires no new farmland or water to produce.
- **Contains antioxidants**: Contains vitamin E, and a group of bioflavonoids known as proanthocyanadins, some of the most powerful known natural antioxidants.
- **High flashpoint**: Highest flashpoint of all cooking oils; less smoke, less danger of burning.

Note: We recommend that a customer use a bottle of grapeseed oil within six months. Although grapeseed oil has a higher resistance to rancidity than many oils, it can develop an off taste when stored improperly (e.g. in light or near stove). All oils should be stored in a cool, dark place. Also, unlike many oils, grapeseed oil may be stored in the refrigerator without becoming cloudy.

**Raspberry-Vanilla Vinaigrette**

1/3 cup/80 mL Watkins Original Grapeseed Oil
1/4 cup/60 mL white wine vinegar
2-1/2 tbsp/37.5 mL sugar
2 tsp/10 mL Watkins Pure Vanilla Extract
1/2 tsp/2.5 mL Watkins Raspberry Extract

Combine all ingredients; mix well and chill until serving time.

Note: For national products, in most cases U.S. product photos are shown.

3/2013
Grapeseed oil is enjoying a rapid rise in popularity today. Although this oil is relatively new to our market, it has been produced and enjoyed in Europe for many years—sold not only as a cooking oil, but also in French pharmacies as a remedy for high cholesterol. In fact, grapeseed oil is one of the only foods shown to not only lower LDL ("bad") cholesterol, but also increase HDL ("good") cholesterol—a distinct advantage over other oils. This wonderful oil is now available from Watkins for the home cook concerned with good health and great taste.

Our grapeseed oil is available unflavored or with natural flavoring oils, and enhances your favorite cooking:

- **Garlic & Parsley** is perfect for Mediterranean and other European-style cooking.

- **Delicious**: Unlike canola oil, grapeseed oil has a wonderful, light flavor; unlike olive oil, its light, neutral flavor won’t clash with certain foods.
- **Versatile**: Excellent as a dipping oil, on pastas, for sautéing and stir-frying; as the primary oil in salad dressings and marinades; anywhere you would use cooking oil.
- **Low in saturated fat**: At 8%, it has only half the saturated fat of olive oil; the lowest of all oils except canola.
- **Highest in polyunsaturated fat**: (72%), all as linoleic acid (Omega-6), which has the greatest effect in raising HDL (good) cholesterol and lowering LDL (bad) cholesterol and triglycerides (fat carried in the blood).
- **Environmentally friendly**: Pressed from grape seeds in Italy after wine production, it requires no new farmland or water to produce.
- **Contains antioxidants**: Contains vitamin E, and a group of bioflavonoids known as proanthocyanadins, some of the most powerful known natural antioxidants.
- **High flashpoint**: Highest flashpoint of all cooking oils; less smoke, less danger of burning.

**Easy Appetizer**

Add freshly grated parmesan cheese and Watkins Black Pepper to Garlic & Parsley Grapeseed Oil and dip fresh bread for a delicious appetizer.

**Greek White Bean & Feta Salad**

3 tbsp/45 mL Watkins Garlic & Parsley Grapeseed Oil
2 tbsp/30 mL fresh lemon juice
2 tsp/10 mL sugar
3/4 tsp/4 mL Watkins Oregano
3/4 tsp/4 mL lemon pepper
2 cans (16 oz/454 g each) white cannellini or navy beans
1/2 cup/125 mL halved and thinly-sliced red onion
3 plum tomatoes, seeded and cut into chunks
1/4 cup/60 mL pitted Greek olives
1/2 cup/125 mL crumbled feta cheese
Torn dark green lettuce leaves

In large bowl, combine grapeseed oil, lemon juice, sugar, oregano and lemon pepper; mix well. Drain beans and rinse with cold water. Add beans, onion, tomatoes, olives and feta; toss lightly. Chill until serving time. Serve on a bed of lettuce.

Makes 6 servings.

**Note**: We recommend that a customer use a bottle of grapeseed oil within six months. Although grapeseed oil has a higher resistance to rancidity than many oils, it can develop an off taste when stored improperly (e.g. in light or near stove). All oils should be stored in a cool, dark place. Also, unlike many oils, grapeseed oil may be stored in the refrigerator without becoming cloudy.
Excite your taste buds with our expertly blended natural barbecue sauce and bring a little spice to your table! Watkins Original Barbecue Sauce skillfully blends tangy sweet flavors with sassy spices to bring you a mouth-watering sauce that is the perfect accompaniment to any dish. Let Watkins convenient, ready-to-use sauce spice up your backyard barbecue.

- Delicious unique blend: Sweet, spicy and bold flavor.
- Convenient: Just pour and enjoy.
- Versatile: Use on chicken, turkey, pork and ribs.

**Barbecue Basted Ribs**

5 lbs/2.27 kg pork loin back ribs
2 cups/500 mL water
1/2 cup/125 mL apple cider vinegar
1-1/2 tsp/7.5 mL Watkins Garlic Powder
1-1/2 tsp/7.5 mL Watkins Seasoning Salt
1/3 cup/80 mL Watkins Original Barbecue Sauce

Preheat oven to 350°F/175°C. Place ribs in a large, shallow roasting pan, bone side down. Combine water and vinegar and pour over ribs. Sprinkle with garlic powder and seasoning salt. Cover and bake for 1 to 1-1/2 hours or until ribs are nearly tender. Let cool. (Ribs can be covered and chilled at this point if you wish to make them ahead.) Place ribs on grill over indirect heat or bake at 350°F/175°C for 30 to 35 minutes or until tender, brushing the ribs with Watkins Barbecue Sauce.

Makes 6 servings