**Homemade Yogurt or Greek Yogurt**

1 gallon of milk – 1%, 2% or whole milk

1/4 cup of plain yogurt

Mix ¼ cup of milk with ¼ cup of plain yogurt, and set aside. Pour remainder of gallon of milk into a large pot. Heat on low to 170 degrees F., stir gently for approximately 20-25 minutes. Take off heat. Allow to cool to 105-110 degrees, remove the film on the top, and gently mix in the yogurt/milk mixture. Cover the pot with a lid. Wrap in a towel, and leave in your oven with the oven light on only. Incubate at a steady 100 degrees. Leave in oven overnight or 16 hours. Magically, you have yogurt!

Greek Yogurt: Line a strainer with cheesecloth, tea towel, or clean t-shirt and pour yogurt into lined strainer. Keep refrigerated. After about 6 hours you have nice thick Greek yogurt! Sprinkle on Starla’s Seasoning, fruit and nuts. Enjoy!

Save 1/4 cup from the first batch to have a continuous starter. Save money and know what is in your yogurt!

**Seasoned Grilled Peaches**

Cut peaches along the seam all the way around and twist halves off the pit. Brush peaches with vegetable oil or butter. Sprinkle with Cinnamon Apple Spice, Sweet Strawberry or Caramel Pumpkin Seasoning. Cook on a hot grill until fruit has grill marks, about 3 to 4 minutes. Turn over, and move to indirect heat. Cover grill and cook until fruit is tender, 10 to 15 minutes. Serve with vanilla ice cream or whipped topping.

**Sheet Pan Sausage & Vegetables**

1 lb red potatoes, halved

1 pepper, seeded and sliced

1 red onion, sliced

2 Tbsp. olive oil

1 lb Usinger’s Sausage Links, Kielbasa or Andouille Sausage

3 Tbsp. of your favorite Starla’s Seasoning Mix

Preheat oven to 400 degrees. In rimmed sheet pan, arrange ingredients evenly. Drizzle with 2 tablespoons olive oil. Season with salt and Starla’s Seasoning Mix; toss to coat. Top with sausage links or kielbasa. Bake until potatoes are soft and sausages are cook through, about 40 minutes.

**Potato Soup**

| 30 ounces of hash browns or shredded Potatoes | 2-14 ounce chicken broth |
| 1 can of cream of chicken soup | 1/2 cup diced onion |
| 1/3 tsp black pepper | 1 8 ounce cream cheese |
| Shredded chicken, turkey, Usinger’s sausage, bacon or ham | 1 cup shredded cheese |
| 1/2 package of Starla’s Grandma’s Garden Seasoning | 1/2 cup chopped celery |

Optional: other vegetables: peppers, carrots, spinach, kale, corn, chives, mushrooms...

Mix all ingredients into Crockpot, except shredded cheese. Cover; cook on Low heat setting 6 to 8 hours. Add in cheese and mix until melted. Garnish individual servings with bacon and green onions. Sprinkle with pepper if desired.

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**Peppercorn Ranch Taco Chili**

1 1/2 lb ground chuck browned
3 15 ounce cans chili beans
1 14 ounce diced tomatoes
1 14 ounce diced green chilies
1 package Taco Seasoning
1 package Starla’s Peppercorn Ranch Seasoning

Simmer until all ingredients are tender. Top with shredded cheese and sour cream.

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**Creamy Avocado Dressing**

1 large avocado, peeled and pitted
1/2 cup mayonnaise
1/2 tsp. Worcestershire sauce
2-3 tsp. Glorious Garlic Seasonings or 2 cloves garlic

2 tsp. lemon juice
1/2 cup sour cream
1/3 cup chopped onion

Salt to taste

Optional: Dash cayenne pepper. Thin with coconut milk or milk.

Place all ingredients in a food processor and blend until smooth. Chill and serve.

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**Creamy Citrus Dill Cucumber Salad**

2 cucumbers
3 Tbsp. mayonnaise
1/2 tsp. white sugar
3 Tbsp. white vinegar

1/2 cup plain Greek yogurt or sour cream
3 Tbsp. Citrus Dill Seasoning
1/3 cup sliced white onion
salt to taste

Peel the cucumbers and cut in half lengthways. Scrape out the seeds and slice into thin slices. Combine all remaining ingredients and toss with cucumbers. Refrigerate 1 hour before serving.

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**Warm Cheesy Crab or Shredded Chicken Dip**

8 ounce softened cream cheese
1/2 cup mayonnaise
1/2-1 package of Starla’s Seasoning Mix
1 cup shredded cheese

Blend all ingredients together until well mixed. Place into an oven safe 16 oz baking dish and microwave until bubbly or bake in a preheated 400 degree oven for 20 minutes or until bubbly hot.

Optional – Add 1 cup cooked shredded chicken, pheasant, lump crabmeat or one 6-ounce can crabmeat. Enjoy with pita chips, sliced baguettes, chips or vegetables.
Avocado Salsa
1 Avocado
1 Tomato
½ Yellow Pepper
½ Onion
½ cup Cilantro
2 Tbsp. Glorious Garlic Seasoning
3 Tbsp. Grandma’s Garden Seasoning
3 Tbsp. Olive Oil – coats everything, gives a nice flavor and helps the seasoning to release all it’s flavors.
Lemon Juice to keep avocados from browning
Salt/Pepper to taste
Let sit 15 minutes or so…

Fish, salmon, trout, chicken, tacos, top your salads with chips
A delicious summery blend of cucumbers, dill and Greek yogurt!
As far back as I can remember, Creamy Cucumber Salad has been served at every barbecue or picnic. One of the best things about this easy recipe is how quick it is to make!

Peel the cucumbers and cut in half lengthwise. Scrape out the seeds and slice into ¼" slices. Combine all dressing ingredients and toss with cucumbers. Refrigerate 1 hour before serving.

I always scrape out the seeds of the cucumbers to keep the salad from getting watery. Adding white onions to this dish is optional and if I have them on hand I do like to add them in.

When choosing onions for this recipe, you’ll want the onion with the white papery skin (not the yellow skin) as they’re a little bit milder. I often slice them and soak them in cold water while I prepare the rest of the salad to take a little bit of the “bite” out.

I use Greek yogurt in this recipe but you can substitute sour cream if you prefer (or it it’s what you have on hand).
Creamy Citrus Dill Cucumber Salad
2 cucumbers, sliced
½ cup plain Greek yogurt or sour cream
3 Tbsp. mayonnaise
3 Tbsp. Citrus Dill Seasoning
½ tsp. white sugar
□ cup white onion, sliced
3 Tbsp. white vinegar
salt to taste
“Grilling fruit is such a simple process
Always brush whatever fruits you’re grilling with a little bit of olive oil. “The oil adds another element to the flavor profile, and it keeps fruits from sticking to your grill grates.

grill your fruit over indirect heat, which isn’t as intense as a direct flame or hot coals.

Finally, don’t “set it and forget it.” Fruit doesn’t take long to grill, so stick close to your grill and keep a close eye on it. All that being said, fruit is easy to grill,

Watermelon pineapple
Cantalope
Strawberry
Banana
Apples

There are few summer desserts tastier than grilled peaches with ice cream, but they also pair well with grilled pork tenderloin, chicken, or steak.