



UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: edmfp@ucanr.edu

Visit us on Facebook and Instagram!

"Preserve today, Relish tomorrow"

No more overly salty and chemical-laden commercial soup mix! Making your own soup mix is easy, and you likely already have most of the ingredients on hand. This versatile mix can be used for more than just a quick soup: Use it for dips, to flavor roasted potatoes, add it to stews, and much more. And since it's your own mix, you can always adjust the ingredients to suit your individual taste.

DIY Onion Soup Mix

Yield: about ¾ cup

8 tbsp dried onion flakes
½ tsp onion powder
¼ tsp garlic powder
½ tsp paprika
4 tbsp beef bouillon crystals*
¼ tsp finely ground black pepper
½ tsp dried parsley flakes
salt (*optional**)

Mix all ingredients together. Place in an airtight container, label and date the container, and store in a cool, dry place.



**Chicken or vegetable bouillon crystals can be substituted. Bouillon cubes can also be used; crumble them before measuring. To control the amount of sodium, choose low- or no-salt bouillon. You may wish to add salt if using lower sodium bouillon, or simply add salt to taste to a specific dish at the time of preparation.*

Approximately **3 tbsp + ¾ tsp** of this DIY mix equals one envelope of commercial mix.

For soup: use the above amount to 4 cups water.

For dip: use the above amount to 16 oz sour cream and ½ cup mayonnaise.

For roasted potatoes: combine the above amount with 2 lbs potatoes and 1/3 cup olive oil; roast at 425°F for 35 minutes, until tender and golden brown.

Recipe from the kitchen of MFP Laura Crowley

UC ANR is an equal opportunity provider and employer.

Should you need assistance or require special accommodations for any of our educational programs, please contact us at 530-621-5502.