



Lipton Onion Soup Mix

When you live in the country – even though I actually live in town, it is still like being in the country - you learn to keep a ready stocked pantry.

Staples are kept up to date, the freezer is full, and favorites are always on hand. I keep a list in my kitchen of things we are running low on or are out of.

One thing I always have is a box of Lipton Onion Soup Mix. That is a go-to for a dip, vegetable fix, or to help with meat dishes. One of my fondest childhood memories is of my Mama mixing a packet of the soup mix with sour cream and serving the dip with Ruffles potato chips. She would prepare this for company or for me to take to a school party. It was also a staple when I had spend-the-night parties. Even though I now have about a million dip recipes, this is still one of my favorites. I think it may be the way food can often evoke past memories.

Lipton Onion Soup Mix came on the market in 1952. More women were entering the work field outside of the home. Convenience foods and canned goods were being relied on more to help cut down food preparation time. In 1954, an unknown cook in Los Angeles came up with the famous dip recipe. It was promoted on television (The Arthur Godfrey Show) and in supermarkets. Its popularity convinced the company to print the recipe on the box – where it still remains. One packet of mix and 16 oz. of sour cream. You can't get much easier than that.

I don't really know of anyone who has actually used the mix to prepare French Onion Soup, which my husband and I love, but it really comes in handy in the kitchen.

*Mix one packet in 2 pounds of hamburger meat and add ½ cup water for a delicious burger.

*Cut 4 potatoes (about 2 lbs.) into large chunks and mix in 1 envelope of mix and 1/3 cup olive oil. Stir and bake in a baking dish at 425 degrees for about 45 minutes; stirring occasionally.

I recently found a recipe for making your own mix. Keep in mind I haven't tried this, but here it is if you feel so inclined.

- ¼ cup dried minced onion flakes
- 1/3 cup beef bouillon granules
- 1 Tbsp. + 1 tsp. onion powder

- ¼ tsp. celery seeds (break up with back of knife)
- ¼ tsp. sugar
- ¼ tsp. black pepper
- 1/8 tsp. paprika

Mix all ingredients and sort in ZipLoc bags or small jars; store in a cool, dark place. ¼ cup of the mixture equals a packet of the mix.

Here are some easy main meal dishes using Lipton Onion Soup Mix. I hope you will give them a try. Thanks for reading.

- 4 INGREDIENT CHICKEN & RICE CASSEROLE**
- 4 boneless, skinless chicken breasts
 - 1 cup white rice, uncooked
 - 1 ½ cups water
 - 1 pkg. Lipton Onion Soup Mix
 - 1 can Cream of Mushroom Soup

Preheat oven to 325 degrees; spray a 9 x 12 inch baking dish with Pam. Place chicken breasts in dish and salt and pepper. In a bowl, combine rice, water, soup mix, and can of soup; pour over chicken. Cover and bake for 1 hour and 15 minutes or until rice is tender.




Bridal Registry

Shiloh Wammack
Cody McCrory
August 22

Howell & Heggie Drug Co.

389 N. W. Depot St.
Durant
662-653-6441



Bridal Registry

Eryca Edwards
Andrew Gilmore
August 8

Camden Graham
Blake Jones
December 5

Peoples Drug Store

Court Square 834-2721 Lexington

LIPTON ONION SOUP MEAT LOAF

2 lbs. lean ground beef
1 packet dry onion soup mix
2 eggs, beaten
1/3 cup ketchup
¾ cup water
1 ½ cups breadcrumbs

Mix eggs, soup mix, ketchup, and water until combined. Add ground beef and bread crumbs; form into a loaf. Place in a baking dish that has been lined with foil. Bake for 1 hour and 15 minutes. Let stand for 15 minutes before serving.

LIPTON ONION SOUP POT ROAST

(This became popular in the late 60s and early 70s. It is still a great meal today. By using your crock pot, there is little preparation, but delicious!)

2 cans Cream of Mushroom Soup

IN AND AROUND LEXINGTON
BY LEONA (LENA) FIELDS



On Thursday, July 30, Saint Paul Church gave away food boxes. If St. Paul COGIC did

1 packet Lipton Onion Soup Mix (You may also use Lipton's Beefy Onion)
1 ¼ cups water
5 lb. pot roast

Place pot roast in crock pot. Mix remaining ingredients and pour over roast. Cook for 3-4 hours on high or 8-9 hours on low. This makes a delicious gravy for rice or mashed potatoes.

**Lee Ann Fleming is a Holmes County native, food columnist and has garnered fame for her recipes featured in the film, The Help. Fleming can be reached at lafkitchen@hughes.net.*

not give the boxes away, they allowed them to be passed out on their church grounds. I don't know what was in the boxes. But, thank God for the church being nice to the people in and around Lexington.

Friday morning, July 31, the usual food boxes were given out at the Multi-Purpose Complex in Lexington. To our surprise that time, two gallons of milk were given with the box of fruits and vegetables. The people in and around Lexington are still saying "thank you" to the mayor, aldermen, supervisors, Home Extension personnel and others, for giving the food boxes. May God bless the companies that provided the food.

Pinkston (Sal) Montgomery came home from the hospital Monday, August 3. He had been in the hospital for a while. He has trouble walking. He tries to walk with his cane. I hope his shoulder is much better; a while back he broke his shoulder.

***Suspect located**

(Continued from page 1.) McCrory said the investigation was coordinated with the U.S. Marshals and the Wayne County Sheriff's Department in Michigan.

Dobbins said Brown was expected to be back in Holmes County by mid week.

"(Brown) has waived his rights and he is in custody (in Michigan as of press time)," said Dobbins.

The Herald will have more on this story in next week's edition.

NOTICE OF A PUBLIC HEARING ON THE PROPOSED BUDGET AND PROPOSED TAX LEVY FOR THE CITY OF TCHULA

The City of Tchula will hold a public hearing on its proposed budget and proposed tax levies for the fiscal year 2021 on September 3, 2020 at 5:30 p.m. at the City Hall located at 1027 Main Street, Tchula, MS.

The City of Tchula is now operating with projected total budget revenue of \$733,423.00. (22.66%) or 202,942.00 of such revenue is obtained through ad valorem taxes. For the next fiscal year, the proposed budget has total projected revenue of \$732,177.00 of that amount (22.52%) or \$164,954.00 is proposed to be financed through a total ad valorem tax levy.

The decision to not increase the ad valorem tax millage rate for fiscal year (2021) above the current fiscal year's ad valorem tax millage rate means you will not pay more in ad valorem taxes on your home, automobile tag, utilities, business fixtures, equipment and rental real property, unless the assessed value of your property has increased for the fiscal year 2021.

The City of Tchula millage rate remains the same as last year at 47.05.

Any citizen of the City of Tchula is invited to attend this public hearing on the proposed budget and tax levies for the fiscal year 2021 and will be allowed to speak for a reasonable amount of time and offer tangible evidence before any vote is taken.