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## Spiral mason jar chandelier

I can't tell you how excited I am to share this project with you. I'm so in love with blue mason jars. I've been wanting to do some kind of bricklayer lighting jar for a while now, but couldn't decide what to do. I looked at the hideous chandelier in the living room and I knew I could turn it into something amazing. Because jars of blue mason do everything amazing. So I made my own Mason jar chandelier. Photo: herecomesthesunblog.netHere is my chandelier before. Photo: herecomesthesunblog.netUGH. If that doesn't call the builder's degree, I don't know what he's doing. IT HAD TO GO AWAY. Three years since I've looked at this thing, it's been enough for me. MATERIALS – Old chandelier for repurposing – Blue mason jars (with caps) – Metallic Snips – Gorilla GlueSTEP 1 First I undid it and took it off. Actually, I turned off the switch first. Then I opened it and took it off. With a few screws we were able to remove the glass part and we stayed with the basic chandelier. After cleaning the dust, it looked great. You will notice that it is quite dirty in the picture above. STEP 2 To fit Mason jars over lights, we used candle holders on the chandelier as a guide and drilled holes in the lids. Then I used metal cutouts to cut the larger hole so that it would fit over the candle holder on the chandelier. I used Gorilla Glue to attach the covers to the rings. Just a few small points in this thing will be enough. STEP 3 Before putting the lids on the chandelier, I reconnected the chandelier and hung it back. To attach the lids, I slipped the candle holder back into place and the lid rested on the base of the chandelier. Then I screwed the bulbs and screwed the jars on the lids. I didn't use any glue to attach the covers to the base of the luminaires and it seems to be holding ok. I didn't want to use any glue because I'll need to put the original chandelier back together when we move, but if your device will be permanent, then go ahead and use some glue. I always try to do my friendly projects. Photo: herecomesthesunblog.netI so love my new chandelier! Photo: herecomesthesunblog.netThanks, Here Comes the Sun! We all want to have time to make healthy and delicious meals cooked at home for breakfast, lunch, and dinner, but so few of us have the time and energy for this level of food preparation. If you're tired of buying lunch at your work canteen or bringing cold-cut sandwiches and boring snacks with you every time you know you're not going to be home preparing food, we totally understand. Instead of giving in to lifeless sandwiches and frozen pre-made meals that make our busy life a little easier, you have more options than you think thanks to the humble Mason jar. From breakfast At fresh lunches, you can carry a whole meal with you in a jar, so you always have something nice to eat, even when you're on the go. Check out these six meals that are easy to prepare, so you can take them with you in the jar of your choice. 1. Lazy You can make lasagna in a Mason jar | iStock.com homemade lasagna can be quite a task to prepare, but that delicious combination of noodles, sauce, and cheese makes an absolutely irresistible dish. Big Red Kitchen has created this lasagna that is perfect for baking in Mason jars and taking with you wherever you go. It has all the classic components of an amazing lasagna (including a variety of cheeses), and will not be slaving over the stove all day to make it. You might want to bring two jars with you if a friend or colleague wants to try. Ingredients: 12 ounces of egg wide 1 pound ricotta cheese 1 egg 1 hand parmesan cheese 1/2 teaspoon salt couper 2 cups mozzarella cheese 3 cups marinara sauce (choose your favorite) 12 8-ounce wide-mouth Mason jars Directions: Start this recipe by boiling your noodles according to the instructions on the package. Then drain them once they have finished cooking and keep them in the hot pot. Add in 2 cups of sauce. Preheat the oven to 350 degrees Fahrenheit. In a bowl, mix the ricotta, egg, parmesan, salt, and mozzarella. Add the cheese mixture to the bowl with the noodles, and fold the cheese gently in without over-mixing. Add the noodle mixture evenly to your Mason jars, and top with the remaining sauce. Sprinkle more parmesan over the tops of each jar if desired. Bake the jars for 35 minutes. To add variety to this dish, feel free to add in some ground beef or sausage. Store the jars in the fridge and take them with you whenever you are ready to eat or enjoy immediately. 2. Tropical Sriracha Chicken Salad Tropical Sriracha Chicken Salad is portable and delicious | iStock.com Salads are not always the most satisfying lunches, and when it comes to packing them, you need to make sure you bring dressing separately so the greens and fixing do not get wet. This tropical Sriracha chicken salad by The Healthy Maven is packed with delicious marinated chicken, fruity pineapple, and fresh vegetables, and how layer it in the Mason jar ensures that all the ingredients stay fresh throughout the day. You may feel disappointed with the salads of your past, but you won't be able to get enough of this delicious and easy-to-walk version. Ingredients: For the chicken and marinade 1/2 cup fresh pineapple 1 tablespoon sauce over 1/2 teaspoon balsamic vinegar 1/2 teaspoon molasses 2 tablespoons Sriracha sauce 1 garlic cloves, chopped Juice of 1 lime 2 large boned, skinless chicken breast Salt and pepper For dressing 2 teaspoons Dijon mustard 1 tablespoon Sriracha sauce 1 tablespoon raw tenderNessa and juice of 1 lime 1 garlic , chopped 3 tablespoons extra virgin olive oil For salad: 1 avocado, diced 1/2 cup diced red onion 1 cup cherry tomatoes, halved 1/2 cup fresh pineapple Couple pieces Spinach For Kids Two large 16-ounce Mason jars Directions: First, you will make marinade for chicken. Add all marinated ingredients to a blender or food pulse to smooth. Add the chicken and marinade to a separate bowl to cover the chicken. Let this sit in the fridge for at least an hour to soften. Heat a pan over medium-high heat. Add the marinated chicken and grill each breast for 4-5 minutes on each side, or until the centers are cooked through and not pink. Allow the chicken breasts to cool while assembling the rest of the ingredients. Mix the dressing ingredients and add the dressing to the bottom of the Mason jars. Add the diced avocado to the dressing. Then add the cherry tomatoes and pineapple. Chicken dice and add that next. Add spinach to top of all other ingredients, and pin the lids to the tops of the jars. Keep in the fridge until ready to serve, and when you are ready to eat, shake the jar so that the dressing is evenly distributed. 3. Don't Bake Key Lime Pie In a Jar Don't Bake Key Lemon Pie Is Perfect in a Mason Jar for on-the-go snacking | iStock.com Let's face it – we're all guilty of those moments when our lunch break turns into an all-out dessert festival, and lucky for you, there's a light and refreshing pie that fits right into your Mason jar. This does not bake the key lime pie in a jar of millions of moments is beautiful, tasty, and surprisingly healthy, given the filling is made with Greek yogurt. You can adjust how sweet or tart you want your pie to be with the addition of lemon juice and whipped topping as well. You will make this treatment tasty all year round. Ingredients: 1 packet of graham crackers 2 tablespoons butter, melted 1 8-ounce packet of cream cheese (soaked) 1/2 can condensed milk (about 7 ounces) 1/2 cup plain or vanilla Greek yogurt key lemon juice (can be replaced with regular lemon juice), to taste whipped topping, to taste Limes for garnish 4 small jars of glass Mason Directions: First, you will make the crust of graham crackers. Crush the graham crackers (putting them in a large sandwich bag and crushing them this way keeps the mess to a minimum) and combine them with melted butter so that the mixture is crumbly. Set aside. For the pie filling, add cream cheese, condensed milk, Greek yogurt, and key lemon juice to a bowl. Mix using a stand mixer at medium speed for 5 minutes, or whisk together by hand vigorously until smooth and creamy in texture. Once the mixture is smooth, put the mixture in the refrigerator for about 10 minutes to allow it to settle. Add about 1/3 cup of crushed graham crackers to the bottom of the Mason jars, gently pressing it down so that the bottoms are covered. Then pour about 2/3 cup filling into jars over the filling. Add a Layer of graham crackers on top of this, and whipped cream on top to finish. Add lime slices to garnish. 4. Coconut-Chia Pudding-in-a-Jar This coconut-chia pudding makes a tasty and satisfying on-the-go breakfast | iStock.com Like trendy overnight oats that are simple to make and perfect for breakfast any day of the week, this coconut-chia-in-a-jar pudding Food Network is delicious and easy. Chia seeds are fattened and turned into pudding when softened, so adding them to coconut milk and maple syrup gives you a rich and creamy treatment for breakfast. Fresh fruit and almonds make perfect additions to top this dish off, and you can even customize it to your liking. Ingredients: 1 (13.5-ounce) can light coconut milk 3 tablespoons chia seeds 3 tablespoons pure maple syrup 1/2 cup fresh pineapple pieces 2 medium kiwi, peeled and sliced 1/4 cup raspberries 2 tablespoons toasted almonds, chopped four 8-ounce jars Mason Directions: In a medium bowl, combine coconut milk, maple syrup, and chia seeds until combined. Pour the mixture into the four Mason jars, dividing the pudding evenly between them. Screw the lids back and put the jars in the fridge to allow them to sit overnight. After 3-4 hours, the chia seeds will become thick, thick and creamy, which makes this perfect dish to prepare overnight and be ready by morning. When you're ready to eat, add pieces of pineapple, kiwi, raspberries, almonds on top of the pudding. Serve immediately or keep it in the fridge for up to a day. 5. Sweet & Spicy Chili with Cornbread Topping Chili with Cornbread in a Mason Jar is the best way to get a great meal any time of the day | iStock.com Not only is this recipe the perfect way to take chili and cornbread with you when you're on the road, but the jars make for a really nice presentation that you could even serve at parties. The incorporation of beans, ground beef, and spices will give you everything you want from chili, and cornbread topping is easy to prepare using shop bought mix. You're not going to want to miss this sweet, spicy chili with topping cornbread by Iowa Girl Oats. Ingredients: 1/2 small onion, chopped 2 cloves garlic, chopped 1 pound 90/10 ground beef Salt and pepper 1 (29-ounce) can tomato sauce 1 (15-ounce) can black beans, drained and rinsed 1 (16-ounce) can baked beans (Bush's Vegetarian Baked Beans work well here) Chili powder Cayenne powder onion powder garlic powder brown sugar (optional) 1 recipe cornbread dough (box is fine, or homemade) 4-5 large jars Mason Directions: In a large soup pot over medium-high heat, add onion, garlic, and ground beef. Season with salt and pepper while cooking, and adjust the spices after the ground beef has cooked. Break up the ground beef as you're cooking until there is no pink left in the table, then drain any extra fat. Bring the heat down to medium-low and add tomato sauce, black beans, and baked beans to the pot. Add chili powder, cayenne pepper, onion powder, garlic powder, and cumin until is properly seasoned. Taste and adjust the spices as the chili continue to cook for another 10 minutes. Make sure the cornbread dough is prepared, so you'll be adding it on top of the next chili. Preheat the oven to 375 degrees Fahrenheit and spoon the chili into your Mason jars. Then add your cornbread dough. Your top, but be sure to leave at least 2 cm of space at the top of the jar so that your cornbread does not overflow while baking. Bake the jars on a cookie sheet for 17-22 minutes, or until your cornbread is fully baked. 6. Quick and Easy Mason Jar Frittata It's easy to make frittata when you have a Jar Mason | iStock.com Eggs are the perfect way to start your day – they are full of protein and delicious whatever way they cook, but not all of us have time in the morning to make us an egg breakfast. This quick and easy Mason frittata jar of Dakota Layers can be made before and microwave the next day, and is full of turkey sausages, potatoes, and vegetables for a great all-around breakfast. You'll never go back to your classic omelet. Ingredients: 8 ounces turkey breakfast sausages 1 bunch kale, stemmed and chopped 8 ounces fingerling potatoes, diced 8 large eggs 1/4 cup milk 1 cup chopped sharp cheddar cheese Cusher salt and freshly cracked black pepper Nonstick cooking spray 6 8-ounce Mason jars Directions: Start by preheating the oven to 375 degrees Fahrenheit. Add the sausages to a large pan over medium heat. Brown the sausages and break it into small pieces, so cook. Then add in the potatoes and allow them to cook through. Finally, add the cabbage and cook until wilted - the cabbage will cook much faster than the other ingredients here. Season everything with salt and pepper to taste, and remove the heat when finished cooking. Beat the eggs in a medium bowl, and season them with salt and pepper. Add to milk and cheese and sweep until combined. Spray Mason jars with cooking spray, and add the sausage mixture to the bottom of the jars. Add the egg mixture on top of the sausage, leaving at least an inch of space at the top of the jar. Place the jars on a piece of parchment paper on a baking sheet and bake for 20 to 30 minutes, or until the eggs are golden on top and are cooked through. Remove the eggs from the oven and let them rest for 5 minutes before serving. Serving.

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