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Carefully remove lid and throw away. Remove baggie. Pour contents of jar into small baking dish. In small bowl, mix contents of baggie with 4 cups boiling water and whisk. Pour sauce mixture over dry ingredients in dish. Cover with foil & let sit 10 min. Then uncover and bake at 350F for 30-35 minutes stirring every 10 minutes, until bubbly & thickened

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