

Free printable courtesy of www.thetexashomemaker.com.

© www.thetexashomemaker.com, 2013-2014. Unauthorized use and/or duplication of this material without express and written permission from this blog's author and/or owner is strictly prohibited.

The contents of this site are protected by copyright under international conventions and, apart from the expressed permission stated below, the reproduction, distribution, republication, and/or re-transmission of material contained within this website are prohibited unless the prior written permission of www.thetexashomemaker.com has been obtained by sending a request to info@thetexashomemaker.com.

Limited permission is given by www.thetexashomemaker.com for re-posting or pinning original blog posts links and the downloading and temporary storage of one or more of our pages for the purpose of viewing on a personal computer **for personal use only** and not for profit; provided that full and clear credit is given to www.thetexashomemaker.com with appropriate and specific direction to the original content.

The www.thetexashomemaker.com website and contents are provided without any express or implied warranty of any kind ("As Is"). This includes, but not limited to, the implied warranties of merchantability or non-infringement.

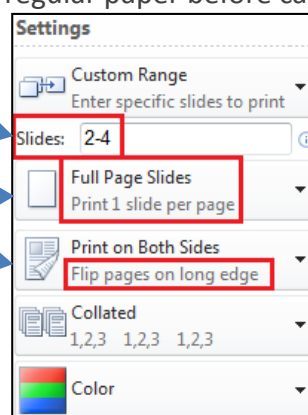
Printing Instructions; for the:

- **Recipe card**, print on cardstock using the double side print option. Pages 2 & 3 are designed to line up back and front when printed. The recipe card measures 3"x5".
- **Jar labels**, print on sticker back paper, cut to size.
- **Printer Settings:**

Here are my printer settings: Yours may be a little different depending on your printer, but the "options" should be similar. Practice on regular paper before cardstock to make sure it lines up properly.

- Print beginning on page 2
- Print 1 slide per page
- Print both sides, flipping pages on the long side

The cards are formatted and aligned to print properly on the back and front.



Front Card A

Bone Broth

Prep Time: 20 minutes **Skill Level:** easy
Total Time: 60 minutes **Yield:** 1 cup
(without canning or cooking time)



Ingredients:

- 2-3 chicken carcasses or 2-3 lbs chicken feet (or 3-4 lbs of beef bones)
- 2 stalks celery, rough chopped (2-3")
- 1 onion, quartered
- 2 large carrots, rough chopped (2-3")
- 1 tbsp kosher or Himalayan salt
- 1 tbsp peppercorns (any variety)
- 2 tbsp apple cider vinegar (helps pull the nutrients from the bones)
- 3 - 4 quarters filtered water

Alternative Ingredients:

- 1 large bay leaf
- 1 zucchini, sliced lengthwise, rough chopped (2-3")
- 1 bell pepper, cored & quartered
- 1 leek, rough chopped (2-3")
- your favorite vegetable cut about the same size as all other vegetables.

©2014 www.thetexashomemaker.com

Front Card B

Every recipe card page you print will have a blank recipe card to reduce wasted paper

Name: _____

Prep Time: _____

Skill Level: _____

Total Time: _____

Yield: _____

Ingredients:

- | | |
|--------------------------------|--------------------------------|
| <input type="checkbox"/> _____ | <input type="checkbox"/> _____ |
| <input type="checkbox"/> _____ | <input type="checkbox"/> _____ |
| <input type="checkbox"/> _____ | <input type="checkbox"/> _____ |
| <input type="checkbox"/> _____ | <input type="checkbox"/> _____ |
| <input type="checkbox"/> _____ | <input type="checkbox"/> _____ |
| <input type="checkbox"/> _____ | <input type="checkbox"/> _____ |
| <input type="checkbox"/> _____ | <input type="checkbox"/> _____ |
| <input type="checkbox"/> _____ | <input type="checkbox"/> _____ |

©2014 www.thetexashomemaker.com

