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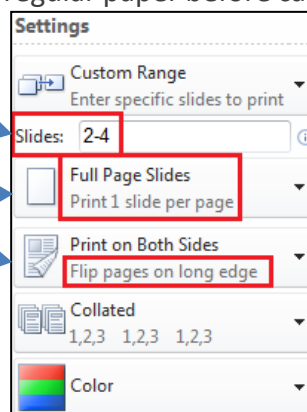
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Printing Instructions; for the:

- **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 its lines up properly.

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



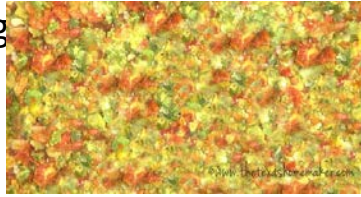
The cards are formatted and aligned to print properly on the back and front.

Front Card A

Habanero Hot Pepper Seasoning

Prep Time: 30 minutes
Total Time: 60 minutes

Skill Level: easy
Yield: 1 cup



Ingredients:

- 100 Habanero peppers
- 75 Pequin peppers
- 40 Serrano peppers

The ratio of ingredients can be modified based on your personal preferences; feel free to swap any of the peppers for your favorites

1. **While wearing food safe gloves**, finely chop all the peppers; seeds and all. If you use a food processor, follow the same instructions to clean the food processor as the grinder.
2. Load the dehydrator with the peppers.
3. Dry in the dehydrator until the peppers are completely dried.

Remember the peppers are wicked hot, may bring tears to your eyes and the aroma might get stuck in your throat.

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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"/> _____ |
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Back Card A

Instructions:

1. In a **spare** coffee grinder, add all the dehydrated peppers and grind to a powder. **Be VERY careful when you open the grinder, the powder will waft into the air. Once the powder gets into the air, it's very painful in your throat and your eyes.**
2. To remove the heat and residue of the peppers from your coffee grinder; fill & soak the canister and lid overnight with vinegar. Repeat the process for the food processor.

Note: Do not submerge the part of the chopper that gets plugged into the outlet.

3. Carefully transfer the spicy powdered hot pepper into a glass air tight jar. Do not store in plastic, the plastic will leach the heat and flavor from the peppers.

Back Card B

Instructions:

Canning Lid Labels:

Regular Mouth



Wide Mouth



Jar Front Label:

