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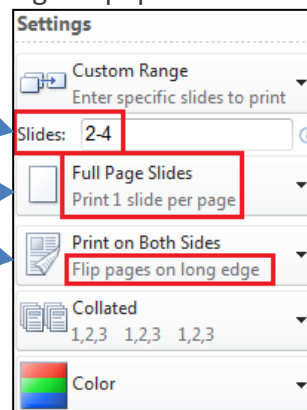
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Printing Instructions; for the:

- **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

Herbes de Provence & Italian Seasoning

Prep Time: 5 minutes

Skill Level: easy

Total Time: 15 minutes

Yield: 1 ½ cup

Herbes de Provence Ingredients:

- 3T each Marjoram, Oregano, Rosemary, Savory, and Thyme *Optional: 3T each Basil and Lavender*

Italian Seasoning Ingredients:

- 3T each Basil, Oregano, Rosemary, Sage, and Thyme

Optional:

- 1T Kosher or Himalayan Salt
- ½ T Black Pepper
- 1 tsp Red Pepper Flakes
- 3T each Cilantro or Coriander, Garlic Powder, Italian Parsley, and Onion Powder



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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:

- | | |
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Back Card A

Combination of Herbes de Provence and Italian Seasoning

- 3T** each Basil, Cilantro or Coriander, Garlic Powder, Italian Parsley, Lavender, Marjoram, Onion Powder, Oregano, Rosemary, Sage, Savory, and Thyme
- 1T** Kosher or Himalayan Salt
- ½T** Black Pepper
- 1 tsp** Red Pepper Flakes

Instructions:

Mix all the ingredients in a bowl. Use a canning jar for short term storage.

◆◆◆ Measurements are based on dried, organic ingredients ◆◆◆

Use ½ - 1 tablespoon **to season a whole chicken, 1 pound of ground beef or 3-4 pound roast:**

Increase or reduce any spices in the mix based on allergies or preference.

Back Card B

Instructions:

Canning Lid Labels:

Regular Mouth



Wide Mouth



Jar Front Label:



Canning Lid Labels:

Regular Mouth



Wide Mouth



Jar Front Label:



Canning Lid Labels:

Regular Mouth



Wide Mouth



Jar Front Label:

