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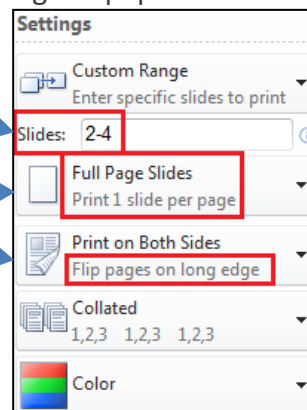
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Printing Instructions; for the:

- **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

Taco Seasoning

Prep Time: 5 minutes
Total Time: 15 minutes

Skill Level: Easy
Yield: ¼ cup



Ingredients:

- 1 tbsp onion powder
- 1/8 – 1/4 tsp garlic powder
- 1/8 – 1/4 tsp dehydrated kale
- 1/8 – 1/4 tsp turmeric
- 1/8 – 1/4 tsp Himalayan salt
- 1/4 – 1/2 tsp black pepper
- pinch red pepper flakes
- 2 tbsp paprika
- 1 tsp roasted red chili pepper powder
- 1 tbsp cumin
- 1 tsp ancho pepper powder

For extra heat, add more red pepper flakes, roasted red chili pepper powder, and/or ancho pepper 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

Instructions:

1. Mix all ingredients

Recipe can be doubled or tripled. Store in airtight container

Taco Meat Instructions:

1. Brown 1 lb. of ground meat (chicken, beef, turkey, buffalo, deer, or yak)
2. Add entire yield of taco seasoning mix from the recipe above
3. Add 1 – 2 cups of water

Simmer until water is almost evaporated. Serve on tacos, nachos, over baked potato, or on your favorite lettuce mix. Top with cheese, sour cream, jalapeno and avocado slices.

Back Card B

Instructions:

Canning Lid Labels:

Regular Mouth



Wide Mouth



Jar Front Label:

