

# Red Hots

2 Theater boxes per medium tray\*

[Adventures in Freeze Drying: Freeze Dried Red Hots](#)

## Ingredients:

Red Hots



## Directions:

1. Start Freeze Dryer in Candy Mode at 150 °F (after 15 minute cool down, select Start (warm tray option and add an hour of warm time you won't use this hour but it gives you time to do everything else)
2. Preheat oven to 220 °F
3. Spread Red Hots across parchment lined trays
4. Put trays with Red Hots in the oven for 45 minutes
5. Quickly move trays from oven to freeze dryer, close drain valve, and arrow down remaining Warm Tray time to zero.
6. Freeze dry for 6 hours
7. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** 6 hours

**Rehydration:** NA



Live.  
Life.  
Simple.

[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

\*XL Tray = 15 Cups/Tray  
Small = 5 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Cycle times & rehydration for reference only