

# Red Hots®

*Use 6 oz on a small tray, 8 oz on a medium, 11 oz on large*



## Ingredients

Red Hots®

## Directions:

1. Start the freeze dryer in Candy Mode at 150°F. Allow a 15-minute cool-down, then select "Start" with the warm tray option. Add an extra hour of warm time; this hour won't be used but allows time for other steps.
2. Preheat the oven to 220°F.
3. Line the trays with parchment paper and spread Red Hots® evenly across them.
4. Place the trays in the oven and heat for 45 minutes.
5. Quickly transfer the trays from the oven to the freeze dryer. Close the drain valve and reduce the remaining Warm Tray time to zero.
6. Process for 6 hours.
7. Store in jars for short-term use or in mylar bags for long-term storage

## Rehydration:

Not intended. These are a freeze dried sweet treat!

## Notes:

Some people like to use a higher temp in their ovens for less time, make sure that the red hots have started to melt regardless of the method you choose.

## Nutritional Value Per 24 pieces

Calories: 60 Protein: 0 g Fat: 0 g Carbohydrates: 15 g Sugar: 12 g Fiber: 0 g