Ingredients\n

Red peppers\n

\n

Instructions\n

Cut your peppers in half or quarters so the flesh is open and dries out faster.\n

\n

Place the peppers seed side up on a parchment-lined cookie sheet in a single layer. \n

\n

Bake at 125 degrees F (or your lowest setting) for several hours. \n

\n

To allow moisture to escape, keep the oven door slightly open at least a couple of inches. \n

\n

Every hour, rotate and/or flip the peppers over for even drying. \n

\n

Keep a very close eye on them and remove those that are well dried. \n

\n

Also do your best to keep thee peppers from burning. \n

\n

If you find peppers getting soft, brown-to-black, or extremely hot on the side where they touch the pan, then they’re getting cooked. and you’re trying to avoid this.\n