

## Hot Pepper Infused Oil & Flakes

3 cups of Canola oil  
3/4 Cup of dried red peppers

Heat oil but do not have smoke add peppers and let simmer for 20 minutes. Take off heat and let cool to room temperature. Pour into jar with a siphon lined with cheese cloth to remove seeds and peppers.

Store in refrigerator

To make Hot pepper flakes. Dry peppers and put in blender process till small

<http://www.lincolntent.com/GFCF-Sauces.html>