

New Mexico State University Cooperative Extension Presents a Statewide:



Preserving Red Chile Webinar Series

Tuesday: September 9th, 16th and 23rd
On Zoom from 4:00-5:30 p.m.

Please join us for this FREE 3-Part ZOOM Series!

Join us in discovering how to take the delicious New Mexico flavor and preserve it.

September 9th:
Making and Storing Red Chile Sauce

September 16th:
Canning Red Chile Safely-
Quality, Methods & Safety Essentials

September 23rd:
Dehydrating Red Chile-
Jerky, Powders & Creative Uses

Presented by:
Amber Benson, Bernalillo County FCS Agent
Crystal Garcia-Anaya, Valencia County FCS Agent

REGISTRATION: To register, open the link below or scan the QR code, complete the registration and your unique ZOOM Link will be emailed to you gain access to the zoom series.

<https://ezregister.com/events/42281/>



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College of Agricultural, Consumer
and Environmental Sciences
NMSU Master Food Preservers

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