

## **ASPARAGUS**

1. Wash the vegetable
2. Remove any tough ends, keep separate, and turn into powder after dehydrated.
3. Keep whole or cut 1" sections.
4. Steam blanch for 3 minutes. (optional)
4. Dehydrate asparagus at 130°F for 12-14 hours or until brittle

Dried asparagus is best used in soups, casseroles, or dishes that require mashed asparagus. OR To re-hydrate, soak in hot water for 30 minutes, simmer to desired tenderness.

Texture change: Stalks will likely remain a little tough.