

## **CELERY**

1. Trim away leaves and ends (dry and store leaves separately)
2. Wash celery stalks and cut into 1/4 to 1/2" pieces.
3. Soak vegetables for 5 minutes in 1-2 cups of cold water/1 tsp baking soda (helps preserve the color).
4. Blanch for 1 minute (Optional)
5. Dehydrate celery at 130°F for about 12 hours or until crisp, 4-5 hours for grated.

No need to re-hydrate for use in soups or stews. Dehydrated celery works great in many recipes that call for it to be cooked. To re-hydrate, soak in hot water for 1 hour, After soaking, simmer until tender.

Make celery flakes by processing dried celery in a food processor. For celery salt, mix ground dried celery powder with equal parts of salt.

Texture change: Celery is no longer crisp, it's more chewy, tender.