

Dehydrating Eggs by Patricia Hall

instructions:

Take one dozen at a time and scramble them through a blender.

After you do this, cook the scrambled eggs in a nonstick pan (do NOT use butter, cooking oil, etc. as the eggs have natural oils and the dehydrated eggs will become rancid).

*Remember scramble and cook one dozen at a time.

Put it in your dehydrator at 145 degrees for 12 hours.

After this, put the dehydrated eggs in a grinder of some sort and grind it to powder.

After this, put them in a canning jar and if you have a Foodsaver, use the attachment and suction the lid down.

It'll last on your shelves about 6-8 months or in the freezer indefinitely!!

To reconstitute to use:

1. Measure 2 tbsp. of the powdered egg for every egg being replaced. Dump the measured powder into a mixing bowl. For example, a recipe calling for three eggs would require 6 tbsp. of powder.
2. Pour 2 tbsp. and 2 tsp. of water into the mixing bowl for every egg you are rehydrating. For example, a recipe calling for three eggs would require 8 tbsp. of water to rehydrate the powder.
3. Stir the water and the egg powder together with a whisk and allow them to rest and absorb the water for 10 minutes. Pour the rehydrated eggs into a recipe or straight into a frying pan to make scrambled eggs.