

Using a dehydrator to dry your herbs:

Always start with a good washing in cool water. Blot dry to remove as much water as possible. Remove any dark or dead plant parts. Arrange the leaves loosely on your dehydrator rack, keep the temperature low (at or below 100 degrees F), or you will destroy the herb's oils. Dry until brittle. Time can range anywhere from 4 to 12 hours depending on the herb.