

## How to Dehydrate Celery + Powder + Celery Salt



### How to Dehydrate Celery

1. Separate and clean celery stalks. Peel the outside if you want to remove strings.
2. Separate leaves from ribs and allow to dry.
3. Chop celery ribs to bite-sized pieces for soups and cooking -OR- chop fine (or run through a food processor) for powdering (see notes).
4. Blanch or don't blanch - see notes below
5. Dehydrate at 125F for 6-10 hours.
6. Allow to cool.
7. Store in an airtight container.

### How to Rehydrate Celery

1. Place needed dehydrated celery bits in a bowl.
2. Cover with boiling water.
3. Allow to steep until done (generally fifteen minutes).
4. Use as usual.

### Celery Salt

1:1 Celery bits + kosher salt  
Grind in a coffee grinder