

[How to Dehydrate Rosemary](#)



For more information, visit: <https://www.thepurposefulpantry.com/how-to-dehydrate-rosemary/>

[HOW TO DEHYDRATE ROSEMARY](#)

- Soak rosemary to remove any debris
- Pat dry with tea towel
- Place sprigs on dehydrator trays -or- strip sprigs and put needles onto tray
- Dehydrate @ 95F / 35C for 2-6 hours
- Rosemary is done when the needles become brittle.
- Strip needles from sprigs

Alternatively

- Tie into bunches and allow to hang in a cool, dry, dust-free space for up to a week.

You'll want your rosemary to be smaller to make the eating it easier, so you can chop with a knife or a quick food processor, or grind it quickly in a coffee grinder to have rosemary powder.

HOW TO STORE ROSEMARY

- Store in airtight containers in a cool, dry, dark place.

DEHYDRATING NOTES: _____
