

How to Dehydrate Scallions & Make Green Onion Powder



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

HOW TO DRY SCALLIONS / GREEN ONIONS

1. Preheat machine to 95F | 35C
2. Wash scallions and cut off root end
3. Segment green onions in ½” pieces. Separate out white bulbous from green leaves if desired
4. Layout on on trays
5. Dehydrate at 95F | 35C for 3-5 hours
6. Done when crunchy.
7. Store in airtight container.

How to make Green Onion Powder

1. Pulse Green Onion bits in blender or grinder
2. Store in Airtight Container

¼ C of Green Onion = 1 TB dehydrated scallion = 1.5 tsp. Of green onion powder

Notes: _____

