<dryingMethod> Finely diced, medium 1/2″ or smaller dice, matchsticks, and my favorite size 3/4″-1″ pieces. The smaller pieces were completely dry overnight, approximately 9 hours at 125 degrees. The larger ones took another couple of hours to completely dry out.

I poured the dehydrated pepper pieces into jars and was amazed once again by how much smaller everything is now. The tiny jar on the top right contains three peppers worth of finely diced pieces.

I was anxious to see how they would rehydrate, so I used some of them in our dinner tonight. This is one tablespoon of finely diced and then dried bell peppers. I poured boiling water over the pieces and then let them soak in that for about 20 minutes.

Once the pieces were soft, I drained the water and this was the result. Perfectly rehydrated pieces of bell pepper. I tasted one of them and it was perfect. The flavor was the same, the texture was softer of course, but they worked great with our dinner.</dryingMethod>