Ingredients\n

Blackeye or Field Peas

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Instructions\n

Wash peas. Then blanch snow peas in boiling water for 1 minute, blanch sugar-snap peas for 1 1/2 minutes in boiling water and blanch shelled peas for 2 minutes in boiling water. \n

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Once the time is up, immediately immersing the peas in an ice bath until cool.\n

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Place the peas on screens or trays in the dehydrator or oven.\n

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Set the temperature to 125 degrees Fahrenheit, or the lowest setting your oven allows, and dehydrate for 5 to 13 hours until the peas crisp and become brittle.\n

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In an oven, it is necessary to stir the peas several times during drying to prevent uneven drying. \n

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Shelling peas become wrinkly and hardened when completely dried. When firm pressure is applied to the peas, they should crumble. \n

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Store in airtight glass canning jars.\n

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